

# Hai Cenato ?

By Jason Atherton & Paul Hood

## GUEST CHEF PIZZA OF THE MONTH

by Massimo Bottura of "Osteria Francescana"

Cotechino, Silano Fior di latte, Parmigiano-Reggiano, caramelised onion, Aceto Balsamico Tradizionale di Modena 14.5

1.00 per pizza will go to Hospitality Action charity

### SMALL PLATES

Garlic & chilli pizza bread	3.5
Pink Lady apple, hazelnuts & parmesan creme fraiche, lovage, crispy kale	9/17.-
Cobble Lane Cured salamis and meats, sourdough bread & Nocellara olives	10/19.-
English burrata, caramelised pear, Castelfranco radicchio, chestnut	10.-
Grilled octopus & Cornish squid, soft polenta, aragula pesto	14.-
Seabass crudo, orange, lime, dill, celery	11.-
Parmesan & herbs arancini, aged Prosciutto	8.5

### PASTA & RISOTTO

Corzetti, beef shin ragu, tomato, sage, Berkswell	15.-
Herb gnocchi, wild mushroom fricasse, parmesan veloute	15.5
Linguine nere, Cornish white crab, brown crab butter, capers	16.-
Risotto of mascarpone, braised rabbit, radicchio, marsala, parmesan	16.-

### PIZZA ROSSA

Homemade fennel sausage, prosciutto, stracciatella, parsley gremolata	13.5
Speck d Aosta, Nduja, spinach, anchovy, harissa & olive	13.-
Grilled onion & kabucha squash, goats curd, chilli, oregano, truffle honey, parmesan	12.5
San Marzano tomato, London mozzarella, basil & parmesan	9.5

### PIZZA BIANCA

Confit lamb neck, spiced aubergine, ras el hanout, yoghurt & mint	13.-
Taleggio, chanterelle mushrooms, caramelised onion, thyme & garlic	11.-
Smoked fior di latte, Cumbrian chicken, BBQ sweetcorn, smokey mayonnaise, parsley	12.-
Mozzarella, smoked pancetta, Cacklebean egg yolk, black pepper, confit Yukon potato	11.5

OUR SOURDOUGH PIZZA  
USING BRITISH MILLED  
FLOUR & LONDON MADE  
MOZZARELLA

### GRILL & SPECIALS

Cumbrian pork chop "alla Milanese," burrata, basil pesto	26.-
250g - Grilled New York striploin, salsa verde, cracked potato	28.-
Baked Cornish cod, Secretts farm beetroots, monks beard, mustard yoghurt	23.5
Grilled whole boneless bream, spinach, ceps, confit Pippa potato	24.-
Chargrilled lamb rump, pearl barley, English ricotta, salt baked Jerusalem artichoke, anchovy gremolata	25.-
Roast Brussel sprouts, chilli, garlic, toasted almonds	5.5
Rocket, lemon vinaigrette, parmesan	5.5
Cracked potato, garlic aioli, rosemary sea salt	5.5



\*Please inform your server of any allergies or dietary requirements. Our kitchen uses nuts & regrettably we cannot guarantee that any of our dishes are completely free of traces. All prices include VAT, a discretionary 12.5% service charge will be added to your bill.