

Hai Cenato ?

By Jason Atherton & Paul Hood

GUEST CHEF PIZZA OF THE MONTH

by Simon Rogan of "L'Enclume", Cumbria

Berkswell cheese, black garlic, crispy kale,
wild garlic oil

15.5

1.00 per pizza will go to
Hospitality Action charity

SMALL PLATES

| | |
|---|------|
| Garlic & chilli pizza bread | 4.5 |
| Pink Lady apple, little gem, gorgonzola dolce cream, candied walnuts, anchovy salad | 10.- |
| Cuor di Beu tomato, grelot onion, wild oregano, black pepper | 9.5 |
| English asparagus, salted anchovy, seaweed & parmesan crumb | 11.5 |
| Cobble Lane Cured salamis and meats, sourdough bread & Nocellara olives | 10.- |
| English burrata, extra virgin olive oil, Amalfi lemon, broad bean, mint, wild trevise | 11.- |
| Grilled octopus & Cornish squid, soft polenta, aragula pesto | 15.- |
| Seabass crudo, orange, lime, dill, celery | 12.- |
| Pecorino & wild garlic arancini, aged Prosciutto | 9.5 |

PASTA & RISOTTO

| | |
|--|------|
| Risotto of confit ham hock, walnuts and crisp broccoli | 12.- |
| Pappardelle, aged beef ragu, brown butter sage, Berkswell | 16.- |
| Polenta gnocchi, gorgonzola cream, fennel, rocket | 15.5 |
| Linguine nere, Cornish white crab, brown crab butter, capers | 17.- |
| Penne Arrabbiata, San Marzano tomato, chilli, Olio d'Oliva | 14.- |

PIZZA ROSSA

| | |
|--|------|
| Homemade fennel sausage, prosciutto, stracciatella, parsley gremolata | 14.5 |
| Speck d'Aosta, Nduja, spinach, anchovy, harissa & olive | 14.- |
| Grilled onion & kabucha squash, goats curd, chilli, oregano, truffle honey, parmesan | 13.5 |
| San Marzano tomato, London mozzarella, basil & parmesan | 9.5 |

PIZZA BIANCA

| | |
|---|------|
| Confit lamb neck, spiced aubergine, ras el hanout, yoghurt & mint | 14.- |
| Taleggio, mousserons mushrooms, caramelised onion, thyme & garlic | 12.- |
| Salame Milano, gorgonzola, candied walnuts, rocket | 13.5 |
| Mozzarella, smoked pancetta, Copper Maran egg yolk, black pepper, confit Yukon potato | 12.5 |

GRILL & SPECIALS

| | |
|---|------|
| Cumbrian pork chop "alla Milanese," burrata, basil pesto | 26.5 |
| 250g - Grilled New York striploin, salsa verde, cracked potato | 28.5 |
| Chargrilled chicken Caesar, pink lady apple, smoked pancetta, gorgonzola dolce cream, candied walnuts, anchovy | 18.5 |
| Baked Cornish cod, Secretts farm beetroots, monks beard, mustard yoghurt | 24.5 |
| Grilled whole boneless bream, spinach, ceps, confit Jersey potato | 24.5 |
| Chargrilled lamb rump, broad beans, crushed Jersey royals, wild garlic, mousserons | 25.5 |

SIDES

| | |
|---|-----|
| Tenderstem broccoli, chilli, garlic, toasted almonds | 5.5 |
| Rocket, lemon vinaigrette, parmesan | 5.5 |
| Cracked potato, garlic aioli, rosemary sea salt | 5.5 |

OUR SOURDOUGH PIZZA
USING BRITISH MILLED
FLOUR & LONDON MADE
MOZZARELLA



*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.