

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

WEEKEND BRUNCH

Garlic & chilli pizza bread	4.5
French toast, Amalfi lemon curd, wild berry compote	8.5
Lemon, ricotta pancakes, maple syrup, poached red berries	10.-
Cacio e pepe, smoked haddock, butter poached potatoes, flat parsley	10.-
Breakfast Pizza - San Marzano tomato, sausage, prosciutto, mushroom, egg	10.5
Chargrilled vegetables, slow poached egg	10.5
Chicken, Pork & Fennel sausage in brioche, onion & thyme	11.-
Add pan fried Copper Maran egg	13.5
Frittata of Jersey potato, smoked ham hock	14.5

SMALL PLATES

Pink Lady apple, little gem,
gorgonzola dolce cream, candied
walnuts, anchovy salad 10.-

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.-

Linguine nere, Cornish white
crab, brown crab butter,
capers 17.-

Penne Arrabbiata, San Marzano
tomato, chilli, Olio d'Oliva 14.-

SIDES

Tenderstem broccoli, chilli,
garlic, toasted almonds 5.5

Rocket, lemon vinaigrette,
parmesan 5.5

Cracked potato, garlic aioli,
rosemary sea salt 5.5

PIZZA ROSSA

Homemade fennel sausage,
prosciutto, stracciatella, parsley
gremolata 14.5

Speck d Aosta, Nduja, spinach,
anchovy, harissa & olive 14.-

Grilled onion & kabocha 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, chanterelle 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

Baked Cornish cod, Secretts farm
beetroots, monks beard, mustard
yoghurt 24.5

Grilled whole boneless bream,
spinach, ceps, confit Pippa potato
24.5

Chargrilled lamb rump, broad
beans, crushed Jersey royals, wild
garlic, mousserons 25.5

DRINKS

Bloody Mary 9.5

"Estate Bellini" Elderflower,
Peach puree, prosecco 9.-

Prosecco Brut 7.-

NON-ALCOHOLIC 0%

Virgin Mary 6.5

"Oro Rosso"
Blood orange sherbet, thyme,
sicilian lemon tonic 6.5

"Rosella"
Hibiscus, cranberry, basil, mint,
lemon, soda 6.5

*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.