

Hai Cenato ?

GUEST CHEF PIZZA OF THE MONTH

by Tommy Banks of "Black Swan", Oldstead, Yorkshire

By Jason Atherton & Paul Hood

Raw Hereford breed Beef, horseradish juice, Pickled walnut, Chesnut mushroom, Berkswell 15.5

1.00 per pizza will go to Hospitality Action charity

WEEKEND BRUNCH

Garlic & chilli pizza bread	4.5
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
Beef heart tomato salad, basil, tropea onion, cracked black pepper	9.5

PASTA & RISOTTO

Risotto of confit ham hock, mascarpone and Evesham farm broad beans	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 & 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, mousseron mushrooms, caramelised onion, thyme & garlic	12.-
Salame Milano, gorgonzola, candied walnuts, rocket	13.5
Mozzarella, smoked pancetta, Copper Maran egg yolk, black pepper, confit Jersey potato	12.5

OUR SOURDOUGH PIZZA USING BRITISH MILLED FLOUR & LONDON MADE MOZZARELLA

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 & their leaves, 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



*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.