

Hai Cenato ?

By Jason Atherton & Paul Hood

GUEST CHEF PIZZA OF THE MONTH

by Phil Howard of "Elystan Street", London

Margherita with roasted octopus, garlic, rocket and chilli pesto
Gluten, Fish, Dairy

15.5

1.00 per pizza will go to
Hospitality Action charity

SMALL PLATES

Garlic & chilli pizza bread 4.5
Gluten, Dairy

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

Salt baked heritage beetroots,
Yellison goats curd,
toasted pine nut 9.5
Dairy, Nuts

Cobble Lane Cured salamis
and meats, sourdough bread &
Nocellara olives 10.-
Gluten, Sulphur

English burrata, chargrilled
pepper, basil & pine nut pesto,
Castel Franco 11.-
Dairy, Nuts

Halibut crudo, orange, lime, dill,
celery 12.-
Fish, Celery

Pecorino & wild mushroom
arancini, aged prosciutto, truffle
aioli 9.5
Gluten, Dairy, Egg, Celery

PASTA & RISOTTO

Risotto of confit ham hock,
mascarpone and Evesham farm
broad beans 12.-
Dairy, Celery

Pappardelle, aged beef ragu,
brown butter sage,
Berkswell 16.-
Gluten, Celery, Egg, Dairy

Tarragon linguine, Cornish white
crab, brown crab butter,
capers 17.-
Gluten, Crustaceans, Egg, Dairy

Penne arrabbiata, San Marzano
tomato, chilli, Olio d'oliva 14.-
Gluten, Egg, Celery

PIZZA ROSSA

Homemade fennel sausage,
prosciutto, stracciatella, parsley
gremolata 14.5
Gluten, Dairy, Sulphur

Speck d'Aosta, Nduja, spinach,
anchovy, harissa & olive 14.-
Gluten, Dairy, Fish, Sulphur

Grilled onion & kabucha squash,
goats curd, chilli, oregano, truffle
honey, parmesan 13.5
Gluten, Dairy

San Marzano tomato, London
mozzarella, basil & parmesan 9.5
Gluten, Dairy

PIZZA BIANCA

Confit lamb neck, spiced aubergine,
ras el hanout, yoghurt & mint 14.-
Gluten, Dairy

Taleggio, girolle mushrooms,
caramelised onion, thyme &
garlic 12.-
Gluten, Dairy

Salame Milano, gorgonzola, candied
walnuts, rocket 13.5
Gluten, Dairy, Nuts

Mozzarella, smoked pancetta,
Copper Maran egg yolk, black
pepper, confit Heritage potato 12.5
Gluten, Dairy, Egg

GRILL & SPECIALS

Cumbrian rose veal
"alla Milanese," burrata,
basil pesto 26.5
Gluten, Dairy, Egg

250g - Grilled New York
striploin, salsa verde,
cracked potato 28.5
Egg

Chargrilled chicken Caesar, pink
lady apple, smoked pancetta,
gorgonzola dolce cream, candied
walnuts, anchovy 18.5
Dairy, Nuts, Fish

Roast Cornish cod,
Ribollita - Cannellini beans, kale,
San Marzano tomato 24.5
Fish, Celery, Dairy

Grilled whole boneless bream,
spinach, ceps, confit Heritage
potato 24.5
Fish

Chargrilled lamb rump, broad
beans, crushed Heritage potato,
girolle mushrooms 25.5
Dairy

SIDES

Tenderstem broccoli, chilli,
garlic, toasted almonds 5.5
Nuts

Rocket, lemon vinaigrette,
parmesan 5.5
Dairy

Cracked potato, garlic aioli,
rosemary sea salt 5.5
Egg

* 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.