

Hai Cenato ?

By Jason Atherton & Paul Hood

GUEST CHEF PIZZA OF THE MONTH

by Tom Brown of "Cornerstone", Hackney

Potted Cornish shrimp, silano fior di latte, gherkin, kholrabi, parsley and ricotta

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.-

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

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

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

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

Pecorino & wild mushroom arancini, aged prosciutto, truffle aioli 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.-

Tarragon linguine, Cornish white crab, brown crab butter, capers 17.-

Penne arrabbiata, San Marzano tomato, chilli, Olive Taggiasche 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, trompette mushrooms, caramelised onion, thyme & garlic 12.-

Salame Milano, gorgonzola, candied walnuts, rocket 13.5

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

OUR SOURDOUGH PIZZA
USING BRITISH MILLED
FLOUR & LONDON MADE
MOZZARELLA

GRILL & SPECIALS

Cumbrian rose veal "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

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

Grilled whole boneless bream, roast fennel, bell pepper, preserved lemon 24.5

Chargrilled lamb rump, broad beans, crushed Heritage potato, trompette mushrooms 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



* 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.