

Hai Cenato ?

By Jason Atherton and 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

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 Heritage potato 15.5

SNACKS & SMALL PLATES

Chilli and garlic pizza bread 4.5

Cracked potato, garlic aioli,
rosemary sea salt 5.5

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

Pecorino & wild garlic arancini,
aged Prosciutto 9.5

Rocket, lemon vinaigrette,
parmesan 5.5

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

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

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

*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.