

Hai Cenato ?

By Jason Atherton & Paul Hood

GUEST CHEF PIZZA OF THE MONTH

by Jason Atherton of "Pollen Street Social" London.

Cumbrian cob chicken, Smoked pancetta, cranberry sauce, caramelised onion, pork & sage stuffing, oregano, silano fior di latte 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, chestnut, crispy sprout tops	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 muscade pumpkin, 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, sprout tops, 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.

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Guest Negroni of the month

QUEEN ELIZABETH GOES TO ITALY

Dubonnet, Bombay Sapphire, Aperol, Angostura bitters 10.5

* 1.00 per cocktail will go to Hospitality Action charity

SOCIAL MIXERS 9

Martini Rubino vermouth, Martini bitter, Fevertree light tonic

Mr Black coffee liqueur, espresso, Fevertree light tonic

Star of Bombay, orange, Fevertree elderflower tonic

Portobello gin, Lanique rose, Fevertree Indian tonic

Fernet and Cola

Monkey shoulder and Fevertree Ginger Ale

SOCIAL NEGRONIS 10

Classic

Bombay London dry, Martini bitter, Martini rubino

Contessa

Bombay infused Jasmine tea, Lillet blanc, Aperol

Sloe negroni

Plymouth sloe gin, Martini Bitter, Lillet blanc.

Sbagliato

Martini bitter, Martini rubino, Prosecco

SOCIAL SPRITZ 10

Social Rossini

Prosecco-poached strawberry puree, elderflower, prosecco

Amalfi 75

Limoncello, Italicus bergamot liqueur, citrus, prosecco

Aperol Spritz

Aperol, prosecco, soda

BEERS, LAGER & CIDER

Subtle Fox Lager UK 4.0% 4.75

Birra Moretti Italy 4.6% 5.-

Menabrea Italy 4.8% 6.-

Brooklyn Lager 5.2% 6.-

Brewdog Punk IPA UK 5.6% 6.-

Brewdog Elvis Juice IPA 6.5% 6.-

Sassy Pear Premium Cidre France 2.5% 6.5

Sassy Apple Premium Cidre France 5.2% 6.5

Brewdog Nanny State 0.5% 6.-

NON-ALCOHOLIC 6.5

Rossini Secco

Strawberry puree, elderflower tonic

Oro Rosso

Blood orange sherbet, thyme, sicilian lemon tonic

Modena

Strawberry, grapefruit

Rosella

Hibiscus, cranberry, citrus, soda, mint

SIGNATURE COCKTAILS

Aperitivo di Corte

Beefeater gin infused black pepper and rosemary, Lanique rose, Italicus bergamot liqueur 11.-

Sicilian Sour

Disaronno amaretto, Cointreau, lemon, foamer, apricot jam, Mediterranean tonic 10.-

Drink Optimo Maximo Hot

Bulleit Bourbon, Benedictine DOM liqueur, sugar syrup, earl grey tea 10.5

Italian Espresso Martini

Ketel One vodka, Frangelico hazelnut liqueur, chocolate powder, coffee, vanilla syrup 10.5

Mex-Fashioned

Del Maguey Vida Mezcal, Olmeca tequila, agave syrup, Orange bitters, lime cordial 11.-

La Serenissima

Luxardo Maraschino, Ketel One vodka, Lillet rose, strawberries, sugar syrup, lemon 10.-

The Ron E

Bacardi Reserva 8 years, Liquore Strega, lime juice, pineapple juice, Peychaud bitters 10.5

INSPIRED SOFTS

San Pellegrino limonata/orange 3.5

Fever Tree Ginger Beer 3.5

Fever Tree Elderflower Tonic 3.5

Fever Tree Sicilian Lemon Tonic 3.5

Fever Tree Mediterranean Tonic 3.5

