

Hai Cenato ?

By Jason Atherton & Paul Hood

GUEST CHEF PIZZA OF THE MONTH

"Apré Ski" by Pierre Koffman

Cheese raclette, Pyrenees pepper bacon, sour cream, red onion, croutons, silano fior di latte

17.-

1.00 per pizza will go to
Hospitality Action charity

SMALL PLATES

Garlic & chilli pizza bread 4.95

Pink Lady apple, little gem,
gorgonzola dolce cream, candied
walnuts, anchovy salad 11.-

Salt baked heritage beetroots,
Yellison goats curd,
toasted pine nut 10.5

Cobble Lane Cured salamis
and meats, sourdough bread &
Nocellara olives 11.-

English burrata, chargrilled
pepper, basil & pine nut pesto,
Castel Franc 12.5

Halibut crudo, orange, lime, dill,
celery 13.5

Pecorino & wild mushroom
arancini, aged prosciutto, truffle
aioli 10.5

PASTA & RISOTTO

Risotto of confit ham hock,
mascarpone, **chestnut**,
cavalo nero 13.50

Pappardelle, aged beef ragu,
brown butter sage,
Berkswell 17.50

Tarragon linguine, Cornish
mussels, prawns, capers,
Vermouth 19.-

Penne arrabbiata,
San Marzano tomato, chilli,
Olive Taggiasche 15.-

PIZZA ROSSA

Homemade fennel sausage,
prosciutto, stracciatella, parsley
gremolata 16.-

Speck d'Aosta, Nduja, spinach,
anchovy, harissa & olive 15.5

Grilled muscade pumpkin, goats
curd, chilli, oregano, truffle honey,
parmesan 15.-

San Marzano tomato, London
mozzarella, basil & parmesan 10.5

PIZZA BIANCA

Confit lamb neck, spiced aubergine,
ras el hanout, yoghurt & mint 15.5

Taleggio, chanterelle mushrooms,
caramelised onion, thyme &
garlic 13.5

Salame Milano, gorgonzola, candied
walnuts, rocket 15.-

Mozzarella, smoked pancetta,
Copper Maran egg yolk, black
pepper, confit Heritage potato 14.-

OUR SOURDOUGH PIZZA
USING BRITISH MILLED
FLOUR & LONDON MADE
MOZZARELLA

GRILL & SPECIALS

Cumbrian rose veal
"alla Milanese," burrata,
basil pesto 29.-

250g - Grilled New York
striploin, salsa verde,
cracked potato 31.5

Chargrilled chicken Caesar, pink
lady apple, smoked pancetta,
gorgonzola dolce cream, candied
walnuts, anchovy 20.5

Roast Cornish cod,
Ribollita - Cannellini beans, kale,
San Marzano tomato 27.-

Grilled whole boneless bream,
roast fennel, bell pepper,
preserved lemon 27.-

Chargrilled lamb rump, cavalo
nero, crushed Heritage potato,
chanterelle mushrooms 28.-

SIDES

Purple sprouting 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.

Hai Cenato?

By Jason Atherton & Paul Hood

Guest Negroni of the month

CAROSSELLO NEGRONI

Bombay Sapphire Gin, Cynar, Martini Riserva Ambrato, Blossom Bitters 10.5

* 1.00 per cocktail will go to Hospitality Action charity

SOCIAL MIXERS 9

Martini Rubino vermouth, Martini bitter, Fevertree light tonic

Fizz Screwdriver Ketel One vodka, Blood orange sherbet, Fevertree soda water

Star of Bombay, orange, Fevertree elderflower tonic

Rin Quin Quin, Beefeater Gin, Rinquinquin a la peche, Fevertree mediterranean 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

Peach Sunrise

Peach puree, lemonade, grenadine

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