

Hai Cenato ?

By Jason Atherton and 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.-

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.-

SNACKS & SMALL PLATES

Chilli and garlic pizza bread 4.95

Cracked potato, garlic aioli,
rosemary sea salt 5.5

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

Pecorino & wild garlic arancini,
aged Prosciutto 10.5

Rocket, lemon vinaigrette,
parmesan 5.5

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

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

Halibut crudo, orange, lime,
dill, celery 13.5

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.