

Hai Cenato ?

By Jason Atherton & Paul Hood

GUEST CHEF PIZZA OF THE MONTH

by Ben Tish, Culinary Director at
The Stafford London and Norma opening soon

Spiced pork, anchovy, orange & mint, pecorino,
zucchini, 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, Wye valley
asparagus, spiced hazelnuts,
Gold Rush apple & honey 12.5

Halibut crudo, orange, lime, dill,
celery 13.5

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

PASTA & RISOTTO

Risotto of wild garlic and
spinach, spring peas, mascarpone,
cavolo nero 13.5

Pappardelle, aged beef ragu,
brown butter sage,
Berkswell 17.5

Tarragon linguine, Cornish
mussels, prawns, 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,
rainbow chard, San Marzano
tomato 27.-

Grilled monkfish, guanciale,
basil & pine nut pesto, preserved
lemon 27.-

Chargrilled lamb rump, new
season Jersey Royals, sprouting
broccoli, ricotta 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.

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Guest Negroni of the month

OLD MATE

Bulleit Rye, Cocchi Americano, Martini Bitter

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%

Birra Moretti Italy 4.6%

Menabrea Italy 4.8%

Brooklyn Lager 5.2%

Brewdog Punk IPA UK 5.6%

Brewdog Elvis Juice IPA 6.5%

Sassy Pear Premium Cidre France 2.5%

Sassy Apple Premium Cidre France 5.2%

Brewdog Nanny State 0.5%

NON-ALCOHOLIC 0.5

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

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

Mex-Fashioned

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

La Serenissima

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

The Ron E

6.- 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