

# Hai Cenato ?

By Jason Atherton & Paul Hood

## GUEST CHEF PIZZA OF THE MONTH

Alyn Williams at The Westbury  
Aubergine fondue, grilled courgette, Isle of  
Wight tomatoes, ricotta, mint sauce, basil 15.5

£1 per pizza will go to Hospitality Action

## SMALL PLATES

- Garlic & chilli pizza bread 4.-
- Pink Lady apple, little gem, gorgonzola dolce cream, candied walnuts, anchovy salad 9.5
- Salt baked heritage beetroots, Yellison goats curd, toasted pine nuts 9.-
- Cobble lane cured salamis and cured meats, sourdough bread & Nocellara olives 9.5
- Halibut crudo, orange, lime, dill, celery 10.5
- English burrata, Wye valley asparagus, spiced hazelnuts, Gold rush apple & honey 10.5
- Pecorino & wild mushroom arancini, aged prosciutto, truffle aioli 9.-

## PASTA & RISOTTO

Risotto of wild garlic & spinach, spring peas,  
mascarpone, cavolo nero 12.-

Pappardelle, aged beef ragu, brown butter sage,  
Berkswell 16.-

Tarragon linguini, Cornish mussels, prawns,  
Vermouth 17.-

Penne arrabbiata, San Marzano tomato, chilli, Olive  
Taggiasche 12.5

Macaroni cheese, Lincolnshire poacher double  
barrel, pangrattato 12.5

Casarecce, basil & pine nut pesto, smoked  
pancetta 13.5

## SIDES

Purple sprouting broccoli, chilli, garlic,  
toasted almonds 5.-

Rocket, lemon vinaigrette, parmesan 5.-

Cracked potato, garlic aioli, rosemary sea salt 5.-

## 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.-

## PIZZA BIANCA

Confit lamb neck, spiced aubergine, ras el hanout,  
yoghurt & mint 14.-

Taleggio, wild mushroom, caramelised onion,  
thyme & garlic 12.-

Salame Milano, gorgonzola, candied walnuts,  
rocket 13.5

Mozzarella, smoked pancetta, Copper Maran egg  
yolk, black pepper, confit Jersey Royal 12.5

## GRILL & SPECIALS

- Cumbrian rose veal "alla" Milanese, burrata, basil pesto 26.-
- 250gr Grilled striploin, salsa verde, cracked potato 28.-
- Roast Cornish cod, Ribollita – cannellini beans, rainbow chard, San Marzano tomato 24.-
- Grilled monkfish, guanciale, basil & pine nut pesto, preserved lemon 24.5
- Chargrilled lamb rump, Jersey Royals, broccolini, ricotta 26.-
- Chargrilled chicken, pink lady apple, smoked pancetta, gorgonzola, anchovy 20.5

*\*Please inform your server of any allergies or dietary requirements. Our kitchen uses nuts & regrettably we cannot guarantee that any of the 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 per cocktail will go to Hospitality Action Charity

### SOCIAL MIXERS 9

**Martini Rubino** vermouth,  
Martini bitter, Fever Tree light  
tonic

**Fizz Screwdriver** Ketel One  
vodka, blood orange sherbet,  
Fever Tree soda water

**Star of Bombay**, orange, Fever  
Tree elderflower tonic

**Rin Quin Quin**, Beefeater gin,  
Rinquinquin a la peche, Fever  
Tree Mediterranean Tonic

**Fernet** and Cola

**Monkey Shoulder** and Fever  
Tree 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 Spitz**  
Aperol, prosecco, soda

### BEERS, LAGERS & CIDER

Subtle Fox Lager 4.0% 4.75

Birra Moretti 4.6% 5.-

Menabrea 4.8% 6.-

Brooklyn Lager 5.2% 6.-

Brewdog Punk IPA 5.6% 6.-

Brewdog Elvis IPA 6.5% 6.-

Sassy Pear Cider 2.5% 6.5

Sassy Apple Cider 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, coffee,  
vanilla syrup 10.5

**Mex Fashioned**  
Del Maguey Vida Mezcal, Olmeca  
tequila, agave syrup, orange  
bitters, lime 11.-

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

**The Ron E**  
Bacardi Reserva 8 years, liqueur  
Strega, lime, pineapple juice,  
Peychaud bitters 10.5