

# Haí Cenato ?

By Jason Atherton & Paul Hood

GUEST CHEF PIZZA OF THE MONTH  
Lisa Goodwin-Allen at Northcote, Lancashire  
Three Lancashire cheese, Smoked bacon, San  
Marzano tomato, Alliums 15.5

£1 per pizza will go to Hospitality Action Charity

## 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 salad, 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, lique Strega, lime, pineapple juice, Peychaud bitters

10.5