

Haí Cenato ?

By Jason Atherton & Paul Hood

GUEST CHEF PIZZA OF THE MONTH

Jason Atherton of Pollen Street Social,
“Garlic Bread? Garlic? Bread?”

Calzone – Datterini tomato, nduja, gorgonzola, silano
for di latte, chilli garlic butter 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, courgette, mint, spiced **hazelnuts**, Gold rush apple & honey 10.5

Pecorino & wild mushroom arancini, aged prosciutto, truffle aioli 9.-

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

PASTA & RISOTTO

Small/Large

Risotto of spinach, broad beans & spring peas,
mascarpone, La Latteria ricotta 8./12.-

Pappardelle, aged beef ragu, brown butter sage,
Berkswell 12./16.-

Tarragon linguini, Cornish mussels, prawns,
Vermouth 13./17.-/

Penne arrabbiata, San Marzano tomato, chilli, Olive
Taggiasche 8.5/12.5

Macaroni cheese, Lincolnshire poacher double
barrel, pangrattato 8.5./12.5

Casarecce, basil & **pine nut** pesto, smoked
pancetta 9.5./13.5

SIDES

Tenderstem broccoli, chilli, garlic,
toasted **almonds** 5.-

Rocket, lemon vinaigrette, parmesan 5.-

Cracked potato, garlic aioli, rosemary sea salt 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 Caesar salad, pink lady apple salad, smoked pancetta, gorgonzola, anchovy, **walnuts** 20.5

SHARING (FOR 2 - 3 PEOPLE)

Pizza Choose up to 3 pizza toppings and share an extra-large pizza £30

Pasta Tarragon linguini, Cornish mussels, prawns, Vermouth £30

*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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QUEST NEGRONI OF THE MONTH

Game, Set, Match!

Bombay Sapphire Gin, Sloe Gin, Luxardo
Limoncello, Soda water 9.-

£1 per cocktail will go to Hospitality Action Charity

SOCIAL MIXERS 8

Star of Bombay, orange, Fever
Tree elderflower tonic

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

Golden Red, Ketel One Vodka,
blood orange sherbet, Sicilian
lemon tonic

Bicycle
Martini Bitter, White Wine,
Fevertree soda water

Americano
Martini Bitter, Martini Riserva
rubino, Fevertree soda water

EVERGREEN 6

Aperol Spritz
Aperol, prosecco, soda

Bellini
Prosecco poached peach puree,
elderflower cordial

Negroni
Bombay Sapphire gin, Martini
Rubino, Martini Bitter

SOFT DRINKS 3

San Pellegrino Limonata/Orange
Fevertree Ginger Beer
Fevertree Elderflower Tonic
Fevertree Mediterranean Tonic
Fevertree Cucumber Tonic
Fevertree Sicilian Lemon Tonic

BEERS, LAGERS & CIDER

Subtle Fox Lager 4.0%	4.5
Peroni 5.1%	4.9
Menabrea 4.8%	5.-
Brooklyn Lager 5.2%	5.-
Brewdog Punk IPA 5.6%	5.5
Brewdog Elvis IPA 6.5%	5.5
Carlsberg Draught Lager 3.8%	4.5
Carlsberg Half Pint	2.5
Sassy Cidre Rose 3.0%	5.5
Brewdog Nanny State 0.5%	5.5

NON-ALCOHOLIC 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

Bloodvardier
Lot 40 rye whisky, Bitter Martini,
Martini Speciale Riserva Rubino,
Blood orange 8.-

Very Rusty Nail
Jack Daniels, D.O.M.
Benedictine, Angostura bitters 8.5

An Apple A Day...
Gosling's Rum, Sommerset apple
brandy, Quince liqueur, Lemonade 8.5

The Perfect Godfather
Chivas Regal 12, Martini Speciale
Riserva Rubino, Amaretto
Disaronno, Angostura bitters 8.5

Mex Fashioned
QuiQuiRiQui Mezcal, Olmeca
tequila, agave syrup, orange
bitters, lime 9.-

Red Submarine
Ketel One vodka, Gabriel Boudier
banana liqueur, strawberries, basil,
lemon, elderflower tonic 8.-

From Kentucky to Sicily
Jim Beam, Luxardo limoncello,
Carpano dry vermouth, Angostura
and orange bitters 8.5