

Haí Cenato ?

By Jason Atherton & Paul Hood

GUEST PIZZA OF THE MONTH

Spiced aubergine, chargrilled winter squash, wild mushroom, San Marzano tomato (Vg) 15.5

£1 per pizza will go to Hospitality Action Charity

SMALL PLATES

- Garlic & chilli pizza bread (V) 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** (V) 9.-
Cobble lane cured salamis and cured meats, sourdough bread & Nocellara olives 9.5
English burrata, spiced **hazelnuts**, bitter winter leaves, Grand Champion pear (V) 10.5
Pecorino & wild mushroom arancini, aged prosciutto, truffle aioli 9.-

PASTA & RISOTTO Small/Large

Roasted Jerusalem artichoke risotto, mascarpone, La latteria ricotta, artichoke crisps (V) 8.50/12.50

Spinach penne, wild mushroom, tenderstem, toasted **pine nuts**, chilli (Vg) 9/13.-

Tagliatelle, wild venison ragu, San Marzano tomato, brown butter sage, Berkswell 12.50/16.50

Tarragon linguini, Cornish mussels, prawns, Vermouth 13.50/17.50

Penne arrabbiata, San Marzano tomato, chilli, Olive Taggiasche (V) 9/13.-

Macaroni cheese, Lincolnshire poacher double barrel, pangrattato (V) 9/13

SIDES

Tenderstem broccoli, chilli, garlic, toasted **almonds** 5.50

Rocket, lemon vinaigrette, parmesan 5.50

Cracked potato, garlic aioli, rosemary sea salt 5.50

PIZZA ROSSA

Homemade fennel sausage, prosciutto, stracciatella, parsley gremolata 15.-

Speck d'Aosta, nduja, spinach, anchovy, harissa & olive 14.50

Grilled muscade pumpkin, goats curd, chilli, oregano, honey, parmesan (V) 14.-

San Marzano tomato, London mozzarella, basil & parmesan (V) 9.-

PIZZA BIANCA

Confit lamb neck, spiced aubergine, ras el hanout, yoghurt & mint 14.50

Taleggio, wild mushroom, caramelised onion, thyme & garlic (V) 12.50

Salame Milano, gorgonzola, candied **walnuts**, rocket 14.-

Cotechino, buffalo blue, caramelised onion, mozzarella, aged balsamic 14.-

GRILL & SPECIALS

Cumbrian rose veal "alla" Milanese, burrata, basil pesto 26.50

250gr Grilled striploin, salsa verde, cracked potato 28.50

Roast Cornish cod, Ribollita – cannellini beans, rainbow chard, San Marzano tomato 24.50

Grilled monkfish, guanciale, basil & **pine nut** pesto, preserved lemon 25.-

Chargrilled lamb rump, Jersey Royals, broccolini, ricotta 26.50

Chargrilled chicken Caesar salad, pink lady apple salad, smoked pancetta, gorgonzola, anchovy, **walnuts** 21.-

**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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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 8.-

Aperol Spritz

Aperol, prosecco, soda

Bellini

Prosecco poached peach puree, elderflower cordial

Negroni

Bombay Sapphire gin, Martini Rubino, Martini Bitter

BEERS, LAGERS & CIDER

Draught

Carlsberg Lager Pint 3.8% 4.5

Carlsberg 1/2 Pint 2.5

Brooklyn defender IPA 5.5% 6.-

Bottles

Subtle Fox Lager 4.0% 4.5

Peroni 5.1% 4.9

Brooklyn Lager 5.2% 5.-

Brewdog Punk IPA Can 5.6% 5.5

Cider

Cornish Orchards Gold 5.0% 5.5

Non-Alcoholic

Brewdog Nanny State 0.5% 5.5

Non-Alcoholic

Long Island Iced Tea 7.-

Lyres White Cane, Lyres Orange Sec,

Lyres Dry London Spirit, Agave Syrup,

Lemon Juice, Diet Coke

SOFT DRINKS 4.50

San Pellegrino Limonata/Orange

Fevertree Ginger Beer

Fevertree Elderflower Tonic

Fevertree Mediterranean Tonic

Fevertree Cucumber Tonic

Fevertree Sicilian Lemon Tonic

NON-ALCOHOLIC 5

Rossini Secco0

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

Noughty

Organic, vegan alcohol-free sparkling wine 125ml 5,-
Bottle 22,-

GUEST COCKTAIL OF THE MONTH

Margie Collins

Maker's Mark Whisky, Almond Syrup, Lemon Juice, Egg White, Bitters 11.-

£1 per cocktail will go to Hospitality Action Charity

SIGNATURE COCKTAILS

Bully Mary

(veggie option available) 9.-

Ketel one, Lime Juice, Beef Stock, Salt & Pepper, Tomato Juice, Worcestershire Sauce

Ciao Prince Harry

Bombay Sapphire Gin, Dubonnet, Martini Bitter, Maple Syrup 9.-

An Apple A Day...

Gosling's Rum, Sommerset Cider 9.-
Brandy, Liqueur de Coing, Angostura bitters, Lemonade

White Diamond

Amaretto Disaronno, Cointreau, 9.-
White Truffle Extract, Sugar Syrup, Egg White, Lemon Juice

Frenchstar Martini

Ketel One Vodka, Chambord liqueur, 9.-
Pineapple Juice, Passionfruit puree

Orange Plane

Lot 40 Rye whisky, Amaro 9.-
Montenegro, Aperol, Lemon Juice

Red Bodeguita

Bacardi Carta Bianca, Maraschino 9.-
Liqueur, Strawberry Puree, Strawberries, Lemon, Mint Leaves, Elderflower Tonic

Mex-Fashioned

QuiQuiRiQui Mezcal, Olmeca Altos 9.-
Plata Tequila, Agave syrup, Orange bitters, Lime cordial