



BEFORE

House olives (Ve)	4
Pan con tomate, anchovies (G)	7
Melon & Manchego (M) (V)	7
Burrata, pesto, olive oil, sea salt, crostini (M,G) (V)	9
Lardo on toast, red onion jam (G)	9
Aperitif - Negroni, Peach Bellini, Bloody Mary	11

APPETISERS

Spicy pomodoro mussels (M,G,Mo)	11
Whipped peas & vegan feta, crostini, chilli oil (G) (Ve)	11
Burrata, roasted balsamic tomatoes, crostini (M,G) (V)	11
Wood fired citrus chicken, harissa yoghurt (M) (Mu)	11
Whipped ricotta, crispy garlic, hot honey, crostini (M, G) (V)	11
Simply tomato bread, San Marzano tomatoes, fresh herbs, confit garlic (G) (Ve)	11
Garlic and mozzarella bread, confit garlic, olive oil, garlic butter rosemary (G,M) (V)	11
Sardines, salsa verde (F)	11
Salmon - grapefruit cured, avocado, fresh horseradish (F)	12
Homemade Merguez meat balls, San Marzano tomatoes, feta (Su,M)	12
Ravioli - Squash & mascarpone, sage brown butter (M,E,G) (V)	13
Parma ham, smoked chilli, burrata, olive, thyme (M)	13
Tandoori wood fired lamb chops, cucumber salad (M)	13

PIZZA - SOURDOUGH

ALL OUR PIZZAS ARE HAND STRETCHED AND TOPPED WITH FIOR DI LATTE MOZZARELLA.

VEGAN CHEESE AND GLUTEN FREE BASES ARE AVAILABLE ON REQUEST

San Marzano tomatoes, fresh basil (G,M) (V)	15
Chestnut mushroom, garlic butter, kale (G,M) (V)	17
Broccoli & stilton, crème fraîche (G,M) (V)	18
Bacon cheeseburger, gherkin, American mustard, crispy onions, San Marzano tomatoes (G,M,Mu)	18
Mushroom, ham, San Marzano tomatoes, parmesan, sage (G,M)	18
Chorizo, corn, San Marzano tomatoes (G,M)	18
Pepperoni, whole buratta, San Marzano tomatoes (G,M)	18
Anchovy, black olive, cherry tomatoes, oregano, San Marzano tomatoes (G,M,F)	18
Tuscan sausage, sage, crispy onion, San Marzano tomatoes (G,M,Su)	18
Cheesy leek, crispy parma ham (G,M)	18
Chicken shawarma, pomegranate, mint yoghurt, San Marzano tomatoes (G,M)	18
House cured salmon, mascarpone, shave fennel (G,M,F)	20
Surf 'n' Turf, pink prawns, rump, garlic butter (G,M,C)	20
Squash, Nduja, San Marzano tomatoes (G,M)	20
Meat lover's pizza, pepperoni, Tuscan sausage, Nduja, ham, spring onion (G,M,Su)	20

ALTERNATIVELY

Spinach lasagnette, field mushrooms, parmesan (G,M,E) (Va)	19
Paella, mussel, chorizo, prawn, squid (G,F,Mo,C,Su)	19/38
Nduja and short rib bolognese pappardelle, parmesan (G,M,Ce,Su)	23
Crab & chilli bucatini (G,M,C,Su)	24

SIDES

Pickled pink onions, coriander (Ve)	4
Rocket, parmesan, olive oil (M)	6
Creamed corn, chilli oil (M) (V)	7
Wood fired garlic roasties, green aioli (M,E) (V)	7
Winter panzanella, artichoke, garlic, anchovies, croutons (F,G)	8
Tomato, feta, oregano, onion, cucumber, black olive (M) (V)	8

Allergen key: Molluscs (Mo) Eggs (E) Fish (F) Lupin (L) Soya (So) Milk (M) Peanuts (P) Gluten (G)
 Crustaceans (C) Mustard (Mu) Nuts (N) Sesame (S) Celery (Ce) Sulphates (Su) Vegan (Ve) Vegetarian (V)
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DESSERTS

Cannoli - Chocolate orange ganache, Lemon ricotta pistachio (G,Su,M,N) (V)	6
Pizza West Limoncello or Grapefruit-cello over ice 50ml	7
Caramelised white chocolate & winterberry cheesecake, cinnamon crumble (M) (V)	8
Affogato - Espresso, ice cream, Amaretto (M,N)	8
Tiramisu (M,N,G) (V)	8
Nocciola ice cream sundae (M,N)	9
Espresso Martini	11
Chocolate & Nutmeg White Russian	11

WHITE WINE

	125ML	250ML	500ML	BTL
Sauvignon Malvasia, San Marzano, Puglia, Italy	5.50	9.50	18.00	26.00
Chardonnay, Domaines des Pourthié, France	5.50	9.50	18.00	26.00
Grenache Viognier, Le Campuget, Nimes, France	5.50	9.50	18.00	26.00
Zibibo, Vitesse - Colomba Bianca, Sicily	6.00	11.00	21.00	29.00
Vermentino, Timo, San Marzano, Puglia, Italy	6.00	11.00	21.00	29.00
Viognier '1753' Chateau de Campuget, Nimes, France	7.50	13.50	25.00	36.00
Edda, Chardonnay, San Marzano, Puglia, Italy	8.50	16.00	30.00	44.00

ROSE

Tramari Rosé Primitivo, San Marzano, Puglia, Italy	6.00	11.00	21.00	29.00
1753 Campuget - Nimes, France	7.50	13.50	25.00	36.00
Source of Joy, Gerard Bertrand, France	7.50	13.50	25.00	36.00

RED

Syrah Viognier, Le Campuget - Nimes, France	5.50	9.50	18.00	26.00
Negramaro, San Marzano, Puglia, Italy	5.50	9.50	18.00	26.00
Primitivo 'Talo', San Marzano, Puglia, Italy	7.00	12.50	23.00	33.00
Syrah '1753' Chateau de Campuget, Nimes, France	7.50	13.50	25.00	36.00
Susumaniello, Susco, San Marzano, Puglia, Italy	8.50	16.00	30.00	44.00
Pinot Noir, Rabbit Hole, Simpsons, England				59.00

SPARKLING

Liboll extra dry, San Marzano, Puglia, Italy	8.00			33.00
Liboll Rosé, San Marzano, Puglia, Italy	8.00			33.00
Simpsons White Cliffs Blanc de Blancs, England	13.00			69.00
Simpsons Canterbury Rosé, England	13.00			69.00

COCKTAILS

Winterberry bramble, Highland Ice tea 11.00 (Both available non alcoholic 8.00)
Classic margarita, Mango margarita, chilli salt, Pomegranate margarita 11.00

SPIRIT & MIXER

Tanqueray Gin - Stolichnaya Vodka - Don Papa Rum - Glenfiddich Whisky - Courvoisier Cognac
Tanqueray 0%. 7.00 with mixer Courvoisier XO 10.00

SOFT DRINKS

San Pellegrino Limonata 3.20
Coke - Diet Coke - Coke Zero - Orangina - Sprite 3.80
Pellegrino sparkling water - Aqua Panna Still water 4.00
Orange juice 3.00

BEER

Birra Moretti 4.6% 6.80 / 3.40 Heineken 0% 4.00

COFFEE

Double espresso - Flat white - Latte - Cappuccino - Americano all 3.50
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