

SPECIALS

Shambles Spritz / Prosecco, aperol, campari, ginger beer & fresh fruit. Nicknamed an Italian Pimm's / **£12.50**

Melone / Sweet Italian melon and prosciutto di San Daniele / **£12.50**

Polipo / Flame grilled octopus, purè di cicerchia, pickled red onion & fennel leaf oil / **£14.50**

BAR GRAZING

Zucchine / Fried courgettes / **£6.75 VE**

Arancini / Rice balls, Parma ham, peas, parmesan & spicy arrabbiata / **£6.25**

Mandorle / Smoked almonds / **£3.25 VE**

Affettato / Selection of cured & roasted cold cuts, pickles & olives / **£13.50**

Bruschetta / Baked pinsa bread, raw tomato, basil, lemon & red onion / **£13.50 VE**

SANDWICHES

Focaccia Schiacciata / Flatened house bread

Buffalo mozzarella, tomato & basil / **£10.75**

Roast beef, rocket & horseradish / **£10.75**

Porchetta, rocket & salsa verde / **£10.75**

Roast chicken, rocket, tomato & aioli / **£10.75**

Sirloin steak, rocket, tomato & aioli / **£15.50**

SALADS

Pollo / Roast chicken, tomato, green vegetable & mozzarella salad / **£17.50**

Manzo / Roast beef, tomato, green vegetable & parmesan salad / **£17.50**

Caprese / Heritage tomato, basil & buffalo mozzarella salad / **£12.50**

PANE E OLIVE

Nocellara / Sicilian green olives & balsamic onions from Modena / **£4.95 VE**

Carasau / Thin, crispy Sardinian music bread, flaked salt & extra virgin olive oil / **£4.75 VE**

Focaccia / House made bread, rosemary & garlic / **£5.25 VE**

Pinsa Romana - 11 inch

Rosemary, olive oil & flaked sea salt / **£9.50 VE**. Garlic butter bread / **£9.50**. Garlic bread & mozzarella / **£12.50**

ANTIPASTI

Zuppa / Classic vegetable minestrone soup with beans & pasta / **£9.50 VE**

Fritto / Crispy fried squid, lemon & fermented 'scotch bonnet' chilli sauce / **£13.50**

Pugliese / Burrata stracciatella, 'scapece' courgettes, mint & sweet tomatoes / **£12.50**

Bresaola / Thin slices of cured beef from Valtellina, goats cheese & lemon / **£13.50**

Inferno / Sautéed fresh tiger prawns, baby artichokes, garlic, chilli & shellfish butter sauce / **£15.50**

Asparagi / New season asparagus, Tropea onions, tomatoes, basil & cannellini bean salad / **£14.50 VE**

PRIMI

Great to share between courses, also available as an Antipasti or Secondi.

Our fresh pasta is made from scratch, by our own chefs daily. GF pasta available upon request

Linguini / Flat spaghetti, San Marzano pomodoro, extra virgin olive oil & basil / **£9.50 / £14.50 VE**

Tagliatelle / Fresh egg pasta ribbons, red wine & slow cooked oxtail ragù / **£14.50 / £19.50**

Casarecce / Southern pasta twists, tomato, spicy n'duja, pork ragù & salted ricotta / **£14.50 / £19.50**

Agnolotti / Hand filled pasta, roast porchetta, fennel seeds, butter & sage / **£15.50 / £19.50**

Risotto / Carnaroli rice, white wine, new season asparagus, peas & Pecorino / **£13.50 / £18.50**

Aragosta / Classic spaghetti, garlic, chilli, white wine, lobster, fresh tomato & shellfish sauce / **£24.50 / £39.50**

SECONDI

Anatra / Pan roasted 'Creedy Carver' duck breast, Venere rice, Swiss chard & Amarena cherry sauce / **£28.50**

Branzino / Flame grilled, wild sea bass, lemon 'pinzimonio' dressing, fennel, orange & radicchio salad / **£26.50**

Al mattone / Corn-fed, boneless baby chicken Diavola, 'cooked under a brick', new potatoes, spinach & chilli / **£22.50**

Vegano / Braised mushroom, farro, baby gem, sm' aubergine, basil & pumpkin seed pesto / **£21.50 VE**

WOOD FIRE

Bistecca / Fillet steak Rossini, truffle crostini, spinach, foie gras & Marsala wine jus / **£43.50**

Controfiletto / HG Walter '28 day, dry aged on the bone sirloin steak, green vegetables & chips / **2 pax / £90.00**

Minute Steak / 6'oz' dry aged sirloin steak, hand-cut chips, rocket & Parmesan / **£18.50**

Beef Burger / Juicy Hereford beef, bacon, cheese, gherkin, tomato, onion & Shambles burger sauce / **£19.50**

CONTORNI

Mixed salad / Mix Spring veg / Chips / Rosemary roast potatoes / **£5.75 Each**

Zucchine fritte / Tomato & onion / Parmesan & rocket / **£6.75 Each**

EVENTS

We can host drinks receptions, exclusive hire, weddings and bespoke catering services. Our dedicated team will always strive to go that extra mile to ensure your event is a success.

EARLY BIRD

2 course special set menu / £22.00
Tuesday to Saturday
12.00 - 15.00 & 17.00 - 18.00

SUNDAY ROASTS

Bring friends and family and join us for a delicious Sunday lunch.
From £22.50
Reservations 12.00pm - 16.00

JOIN US FOR WINE

2-4-1 on wine by the glass, every evening. Select a wine from our '40 wines by the glass' and receive a 2nd glass on us.
Tuesday to Saturday 17.00 - 18.30

NEWSLETTER

Join the family. Scan the QR Code to stay up-to-date with special offers and seasonal events



GIFT VOUCHERS

Birthdays, anniversaries, Christmas or just because!
gift a Shambles voucher today.



SHAMBLES
restaurant & winebar

A discretionary 12.5% gratuity is added to the bill of parties of 5 or more. 100% of gratuities go to the team. Should you require information on allergens, please ask a member of our team.

Some of our 'game' meals may contain some shot or shot fragments. We cannot guarantee any meals and drinks to be completely free of all allergens or allergen traces. For SHAMBLES@HOME please visit our website shop.