

Hai Cenato ?

By Jason Atherton & Paul Hood

GUEST CHEF PIZZA OF THE MONTH

Alyn Williams at The Westbury
Aubergine fondue, grilled courgette, Isle of
Wight tomatoes, ricotta, mint sauce, basil 15.5

£1 per pizza will go to Hospitality Action

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, 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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QUEST 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, liqueur
Strega, lime, pineapple juice,
Peychaud bitters 10.5