



Today's bread, olive oil, balsamic pb 6	Panelle, marjoram harissa aioli v 6	Garlic, rosemary & sea salt pizzette v 7
Wild boar & gorgonzola arancini		10
Disco scallops, fennel & sea herbs		15
Burrata, roasted muscat grapes, balsamic & pistachios v/gf		13
Tuna crudo, wasabi aioli, oregano gf		16
Beef carpaccio, truffle, honey muscatel gf		16
Truffle pesto, oyster mushroom & fior di latte pizza v		14
Pumpkin, smoked stracciatella & pickled walnuts pizza v		14
Crispy potato, pancetta, roscoff onions & mozzarella pizza		13
Prosciutto, rocket pesto, morels & parmesan pizza		16
Charred broccoli, nduja & taleggio pizza		14
Dorset crab tagliolini, lemon & bottarga		22
Carbonara mezzi rigatoni, confit yolk		20
Cacio e pepe orecchiette, winter truffle v		24
Pecorino fonduta gnocchi, girolles v		22
Short rib & guinness cappelletti, bone marrow & tarragon		24
Aubergine & smoked scamorza parmigiana v/gf		19
Whole grilled seabass, burro piccante gf		41

Sunday Roast

Half chicken, sage & lemon 22.5 Porchetta, apple, rosemary 23.5

Hereford sirloin, horseradish cream 26

Served with roast polenta potatoes, porcini yorkshire pudding, seasonal vegetables & jus

Roast Sides

Taleggio roasted cauliflower cheese v 9
Parmesan, gorgonzola & spinach
baked gnocchi v 9

Grande Tavola

Includes all meats, trimmings, taleggio
roasted cauliflower cheese, and parmesan,
gorgonzola & spinach baked gnocchi 35pp

Cornish potato, fennel, garlic & parmesan gf	7
Heirloom tomatoes, sea salt & basil pb/gf	8
Tenderstem broccoli, sundried tomatoes, confit garlic pb/gf	8
Beetroot, gorgonzola, chicory & hazelnuts gf	8

v - vegetarian pb - plant based gf - gluten free
Please let our team know about any dietary or allergen needs
Gluten free pasta & pizzas available



Cocktails

Meloni martini 14
Raspberry vodka, watermelon, verjus

Sorrento 13.5
Limoncello, vermouth, passionfruit, prosecco

No politics 13
Gin, vermouth, amaro

Amalfi sour 13
Gin, limoncello, elderflower

Rosso 13
Rum, strawberry, lime, mint

Piccante maria 14
Tequila, mezcal, lime, chilli

Risky business 13.5
Spiced rum, amaretto, espresso

Jack rudy 13.5
Whisky, cherry, blueberry, verjus

Non-Alcoholic

Mona lisa 9
0% agave, pineapple, lime

Safe bet 9
0% Gin, 0% limoncello, elderflower

Aranciata 9.5
0% Lyre's, soda, 0% sparkling wine

All your favourite classics are available
Please ask to see our full wine list

Draught

Aspall cider, 4.5% 6.9
Guinness, 4.4% 7.6
Camden hells, 4% 7.2
Birra moretti, 4.6% 7.3
Vocation hazy pale ale, 4.6% 7.8

WINES BY THE GLASS

Sparkling

125ML/BTL

Prosecco
Prima Alta, Veneto 10.5/43

Frolic,
Crémant les Vaublins, Loire 12.5/65

Champagne
Joseph Perrier, Cuvée Royale Brut, Champagne 16/88

White

175ML/500/BTL

Chapeau Melon Blanc
Jérémie Huchet, Loire Valley 10/26/38

Ooh La La
Sauvignon Blanc les Vaublins, Loire Valley 11.5/31/46

Verdicchio dei Castelli di Jesi DOC Classico
Fazi Battaglia, Marche 12/34/49

Gavi di Gavi
La Minaia, Nicola Bergaglio, Piedmont 13/35/52

Mâcon Villages
5 Terroirs, Famille Paquet, Burgundy 15/40/60

Nascetta Langhe
Casa E. di Mirafiore, Piedmont 18/51/71

Rosé

Tinted Glasses by Saint-Maur
Provence 11/30/44

M by Château St. Maur,
Cru Classé, Côtes de Provence 15/41/61

Whispering Angel,
Château d'Esclans, Côtes de Provence 64

Red

Primitivo
Primasole, Cielo e Terra, Puglia 10/26/38

Montepulciano
Linea Classica, Bosco Nestore, Abruzzo 11.5/31/46

Frenchie
Pinot Noir by Altugnac, Languedoc 12/34/49

Barbera del Monferrato
Luigi Tacchino, Piedmont 14.5/39/57

Frappato
Feudi del Pisciotto, Sicily 15/40/60

Valpolicella Ripasso Superiore
Corte Lavel, Veneto 17.5/50/70

Nebbiolo, Langhe Rosso
'Pietra Magica', Mirafiore, Piedmont '18 21.5/62/86