



Sorrento, limoncello, vermouth, passionfruit prosecco 13.5

Piccante maria, Tequila, mezcal, lime, chilli 14

Amalfi sour, gin, limoncello, elderflower 13

Today's bread, olive oil, balsamic pb 6	Panelle, marjoram harissa aioli v 6
Porcini & gorgonzola arancini v 9	
Fritto misto artichoke & grapefruit pb 9	
Burrata, saffron pear, sesame & honeycomb v 13	
Tuna crudo, sicilian blood orange, ponzu 16	
Grilled octopus, toasted black rice, spianata piccante 14	
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Truffle pesto, oyster mushroom & fior di latte pizza 13	
Cime di rapa, blue murder & fontina pizza 14	
Turnip greens, nduja & taleggio pizza 14	
Tagliolini, dorset crab, lemon & bottarga 15	
Mezzi rigatoni carbonara, confit yolk 14	
Squid ink agnolotti, prawns, vodka lobster sauce 17	
Courgette pesto cavatelli, smoked burrata v 14	
Lamb ragu pappardelle, chianti & savory 16	
Aubergine & smoked scamorza parmigiana v 19	
Whole grilled seabass, burro piccante 41	
Half chicken, sage & lemon 22.5	
Porchetta, apple, rosemary 23.5	
Dry aged sirloin, horseradish cream 26	
<i>Served with roast potatoes, porcini yorkshire pudding, seasonal vegetables, cauliflower al forno, jus</i>	
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Roasted new potatoes, rosemary butter v 7	
Heirloom tomatoes, sea salt & basil pb 6	
Baby carrots, bagna cauda, almonds 8	
Grilled treviso, smoked stracciatella, walnuts & honey v 8	

v - vegetarian pb - plant based

Please let our team know about any dietary or allergen needs

Gluten free 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

Cornish orchards cider, 5% 6.9

Guinness, 4.4% 7.4

Camden pale ale, 4% 7.2

Peroni, 5.1% 7.3

Purity session IPA, 4.5% [Gluten free] 7.7

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
Terre di Montelusa, 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

Chianti Classico
Castellare di Castellina, Tuscany 15.5/42/62

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

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