



TO SHARE

- Today's homemade bread & focaccia, pane carasau pb 6
'Panelle' chickpea chips, sage, lemon pb 6.5
Saffron, pea & Taleggio arancini v 9
Burrata, pickled beets, radish, broad beans, courgette pesto v 13

PIZZA

- Datterino tomato, buffalo mozzarella, basil v 14
Grilled violet aubergine, Pecorino, basil v 15
Spianata piccante, jalapeño & mozzarella 16
Mortadella, burrata, rocket & pistachio pesto 17
Pork & fennel sausage, wild mushrooms, spring onion, Taleggio 16.5
Atlantic shrimp, garlic, crispy capers & mozzarella 16

SUNDAY ROAST

- Grilled half chicken, sage, lemon 22.5
Porchetta, apple, rosemary 23.5
Dry-aged sirloin, horseradish cream 26
*With roast potatoes, porcini Yorkshire pudding,
seasonal vegetables, cauliflower al forno, jus*

PASTA & MAINS

- Spaghetti arrabbiata, olives, ricotta v 17
Globe artichoke risotto, sage, artichoke crisps v 21
Veal & fennel pappardelle, anchovy & sage pangrattato 23
Prawn & crab ravioli, Prosecco, tarragon butter 22
Grilled Yellowfin tuna, puntarelle, fennel & apple salad 21

SIDES v

- Porcini Yorkshire pudding 4
Roast potatoes, Parmesan 7
Aubergine Parmigiana v 7
Broccolini, chilli & garlic 7
Green salad, mustard dressing 6



COCKTAILS

RASPBERRY & RHUBARB BELLINI 11.5
Raspberry purée, rhubarb liqueur, Prosecco

PALOMA SPRITZ 13
Olmeca Altos tequila, vermouth, grapefruit sherbet,
grapefruit soda

APPLE & BASIL COLLINS 13
Sapling gin, maraschino, apple, basil,
lime & guava soda

BERGAMOT SPRITZ 13.5
Italicus, vermouth, green tea, Prosecco

AMALFI SOUR 12.5
Sapling gin, limoncello, elderflower, lemon

RASPBERRY MARTINI 13
Sapling raspberry & hibiscus vodka, Aperol,
pomegranate, rhubarb

SMOKED & SPICED MARGARITA 13.5
Olmeca Altos tequila, mezcal, chilli, lime

NEGRONI

WHITE NEGRONI 12.5
Malfy gin, Luxardo Bitter, vermouth

KYOTO NEGRONI 13
No.3 gin, Campari, vermouth, yuzu sake

FIG NEGRONI 12.5
Sapling gin, Campari, vermouth, fig liqueur

EMBER NEGRONI 13
Olmeca Altos tequila, mezcal, Campari, vermouth

NON-ALCOHOLIC

Organic Sparkling by Noughty 7 / 38

RASPBERRY ROYALE 7.5
Raspberry, 0% sparkling wine

PALOMITA 8.5
Everleaf Forest, grapefruit, lime, soda

FLOWER & SOUR 8.5
Everleaf Marine, green tea, jasmine, lime

STRAWBERRY FIZZ 8.5
Everleaf Mountain, strawberry, rhubarb &
hibiscus tonic

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

WINES BY THE GLASS

SPARKLING

125ml / Bottle

Prosecco
Prima Alta, Veneto 10.5 / 43

Rosato Frizzante
La Jara, Veneto 11 / 47

Champagne
Joseph Perrier, Cuvée Royale Brut, Champagne 15 / 82

WHITE

175ml / Bottle

Grillo
'Il Folle', Sicily 9.5 / 36

Sauvignon Blanc
Touraine, Domaine des Vaublins, Loire Valley 11 / 44

Verdicchio dei Castelli di Jesi DOC Classico
Fazi Battaglia, Marche 11.5 / 46

Gavi di Gavi
La Minaia, Nicola Bergaglio, Piedmont 12.5 / 50

Mâcon Villages
5 Terroirs, Famille Paquet, Burgundy 14.5 / 58

ROSÉ

Petit Saint-Maur,
Provence 10.5 / 42

M by Château St. Maur,
Cru Classé, Côtes de Provence 14.5 / 59

Whispering Angel,
Château d'Esclans, Côtes de Provence 62

RED

Nero d'Avola
'Il Folle', Sicily 9.5 / 36

Primitivo
Terre di Montelusa, Puglia 10.5 / 41

Montepulciano
Linea Classica, Bosco Nestore, Abruzzo 11 / 44

Chianti Classico
Tenuta di Bibbiano, Tuscany 14.5 / 58

DRAUGHT BEER

Cornish 'Orchards' Golden Cider, England 5% 6.8

Guinness 'Stout' Ireland 4.4% 6.9

Camden Pale Ale, England 4% 7

Peroni 'Nastro Azzurro' Italy 5.1% 7

Purity Brewing 'Session IPA', England 4.5% 7.5

BOTTLED BEER & CIDER

Peroni 'Nastro Azzurro' Gluten Free, Italy 5.1% 6

Noam, 'Lager', Germany 5.2% 6

Empress 'Pale Ale' England 4.5% 6

Peroni, 'Nastro Azzurro', Italy 0% 6

Fanny's Bramble 'Blackberry Cider', England 4% 6