THE MEETING PLACE KITCHEN

À LA CARTE MENU

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ENTRÉE STARTER

Garlic Pizza Bread with Cheese [G/D] **£7.90**
Blistered pizza bread loaded with garlic and molten, stretchy cheese.

Padron Peppers [VG] **£6**
Fried Spanish green peppers and salt.

Olives [VG] **£6.50**
Plump Italian olives.

Arancini [G/D] **£7.90**
Crisp Sicilian rice balls hiding a molten heart of ham and mozzarella, with spicy tomato sauce.

Bruschetta [G/D/N] **£6.90**
Charred flatbread piled high with juicy tomatoes, garlic, basil and pesto, showered with parmesan.

Insalata Tricolore [D] **£7.90**
Buttery avocado, sweet tomato and buffalo mozzarella.

Melanzane alla Parmigiana [D] **£7.90**
Silky Sicilian aubergines baked under bubbling tomato, mozzarella and parmesan until golden and molten.

Frittura di Calamari [G/D] **£8.90**
Golden crispy squid with tartare sauce.

SALAD

Insalata Mista [V] **£6.90**
Mixed salad.

SIDES

Fries [VG] **£5**

Truffle Parmesan Fries [D] **£6**

Broccoli Teneri [VG] **£6**

Sweet Potato Fries [VG] **£6**

HOMEMADE PIZZA

Thin or thick crust. Gluten-free bases available for all pizzas; all our pizza dough is made fresh on site and fermented for 48 hours.

Margherita [G/D] **£13.90**
The one that started it all – sweet San Marzano tomatoes, fior di latte, fragrant basil and extra virgin olive oil on blistered dough. A true icon, pure, simple and timeless.
Add Bufala or Burrata +£2 · Vegan cheese available

Pepperoni Diavola [G/D] **£15.90**
San Marzano tomato sauce base topped with pepperoni, fior di latte, a touch of fiery fresh chilli, sweet roquito pearls and a handful of fresh rocket for a peppery finish. Bold, intense and unapologetically delicious.

Sorrento [G/D] **£16.90**
San Marzano tomato sauce, fior di latte and melanzane alla parmigiana – layers of fried aubergine, rich tomato sauce and melted mozzarella – finished with basil. A sun-kissed tribute to Southern Italy.

Italiana [G/D] **£17.50**
Velvety white base topped with fior di latte and yellow cherry tomatoes, finished with Parma ham, fresh rocket, Parmigiano Reggiano shavings and a drizzle of extra virgin olive oil. A true celebration of Italy's rich colours and flavours.

'Nduja e Funghi [G/D] **£16.90**
San Marzano tomato sauce, fior di latte mozzarella, pork 'nduja di Spilinga, champignon mushrooms, mascarpone cheese and fresh basil.

Quartetto di Salami [G/D] **£17.50**
San Marzano tomato sauce, fior di latte mozzarella, Napoli salami, Milano salami, spicy spianata, pepperoni and fresh basil.

Mortadella e Pistacchio [G/D/N] **£18.50**
Silky Mortadella Bologna IGP draped over fior di latte and gorgonzola, with creamy burrata, pistachio pesto and crunchy pistachio crumble.

Vegetariana [G/D] **£16.50**
San Marzano tomato sauce base topped with fior di latte, a medley of fried yellow and red peppers, tender aubergines, courgette, artichokes and sweet cherry tomatoes. A satisfying meat-free option bursting with Mediterranean flavour.
Vegan cheese available

Natalico [G/D] **£16.50**
San Marzano tomato sauce base, fior di latte, Cetara anchovies, black olives, capers and a sprinkle of oregano. Salty, fragrant and packed with the true spirit of the Mediterranean.

MAINS

Meeting Place Creamy Chicken [D] **£19.50**
Succulent chicken breast with mushrooms and broccoli, cooked in a creamy garlic sauce, served with risotto rice.

Salmone alla Pizzaiola **£21.50**
Sicilian-style baked salmon with crushed new potatoes, tender stem broccoli, herbs and miso butter sauce.

Beer-Battered Haddock [G] **£22.50**
Crispy battered haddock with fries and tartare sauce.

Pan-Roasted Sea Bass [D] **£22.90**
Crisp sea bass fillet with crushed new potatoes, tender stem broccoli, herbs and miso butter sauce.

Stinco d'Agnello [D] **£22.50**
A traditional slow-roasted tender lamb shank, braised on the bone and cooked in a vegetable sauce, served with mashed potato.

Beef Cheeks [D] **£22.90**
Slow-cooked beef cheeks, simmered to perfection for five hours in a blend of Mediterranean herbs and spices. Cooked in a vegetable sauce and served with mashed potato.

PASTA / RISOTTO

Gluten-free pasta on request – all our pastas are made to order by expert Italian artisans.

Spaghetti alla Carbonara [G/D] **£16.50**
A true taste of Rome on your plate: our authentic carbonara features perfectly cooked spaghetti tossed with crispy guanciale, rich egg yolks and a generous dusting of Pecorino Romano. Finished with a crack of black pepper, this classic Roman dish is creamy and indulgent – no cream added, just as tradition demands.

Linguine Positano [G] **£19.50**
Linguine bursting with the vibrant flavours of the sea, featuring mussels, clams and tender prawns, gently tossed with sweet cherry tomatoes for a fresh, sun-kissed Mediterranean finish.

Lasagna [G/D] **£16.50**
A modern take on the classic beef lasagna, layered with slow-cooked beef ragu, rich tomato sauce and creamy béchamel, finished with extra virgin olive oil and basil powder.

Risotto Primavera [G/D] **£15.50**
Carnaroli rice with green beans and broccoli, finished with beetroot, asparagus and parmesan.

Gnocchi alla Sorrentina [G/D] **£16.50**
Small Italian gnocchi with tomato and parmesan, topped with burrata cheese.

Penne Alfredo [G/D] **£15.50**
Penne pasta with mushrooms and chicken in a rich, creamy parmesan sauce.

V Vegetarian · **VG** Vegan Friendly · **G** Contains Gluten · **N** Contains Nuts · **D** Contains Dairy

Please inform your server of any allergies or intolerances before ordering. Not all ingredients are listed on the menu; information on the 14 regulated allergens is available on request. We cannot guarantee items are completely free from gluten, allergens or cross-contamination. Please ask a member of staff before tasting or sharing dishes you have not ordered.