

SPRING 2026 MENU

chin-zero

Primi piatto

Foccacia served with olive oil & balsamic (add whipped truffle butter +2)	5
Fried olives, salsa verde, basil mayonnaise	7
San Danielle prosciutto	6
Pumpkin fritti, vodka sauce, black garlic, hazelnuts	8
Tuna tartare, tonnato, truffle crisp	10
Croquette, sobrasada, Delicias goats cheese, smoked garlic honey, served with saffron mayo	8
Padron peppers, marinated peppers, lardo, Italian togarashi	8

Secondi

Pork chop, cafe de Paris butter, shoestring potatoes	28
Market fish - please ask your server what our market fish is today	POD
Chicken Milanese, Italian leaves, caesar dressing & boquerones	16
Cacio e pepe	13
Courgette, basil & pea gnocchetti sardi, lemon & chilli pangrotatto (add stracciatella +1.50)	14
Tuscan bolognese, rigatoni	16
Brown crab, garlic & chilli taglioni	20

Pizzettes

Aged lamb ragu, wild garlic emulsion, pecorino	15/25
Aubergine parmigiana, tomato fondue, salsa verde, pangrotatto (add stracciatella +2)	13/20
Parma ham & pineapple	12/20
Italian sausage & fennel ragu, buffalo vodka sauce, parmesan	13/24
Nduja, pepperoni, fior de latte, smoked garlic honey (add stracciatella +2)	12/23
Marinara	8/16
Margherita	11/21
Confit garlic & herb (add cheese +1)	7/16

Contorni

Heritage Panzanella	7
Heritage tomatoes, foccacia, shallot, Px sherry, vinegar, basil, extra virgin olive oil	
House fries	5
Truffle parmesan fries	6

Dips

Basil mayo	2
Garlic mayo	
Smoked garlic honey	
Buffalo vodka sauce	
Salsa verde	

Ask about our lunch menu
12-3pm Wednesday-Saturday
2 courses £21 | 3 courses £24

Please ask our servers to assist with any allergens and notify us before ordering your food. We have vegan/vegetarian options within our menu, just ask our servers to provide the daily selection.