

## ANTINORI WINE NIGHT

Join us on **Saturday 11th July** for a **complimentary tasting** alongside dinner.

Discover three different wine styles, meet the Antinori brand ambassador and explore **Italy's award-winning producer** in a relaxed, informal setting.

**Tasting runs 18:00-21:00** - simply book a table and enjoy the experience as part of your evening.

## BAR GRAZING

**Zucchini** / Fried courgettes / **7.25 VE**

**Arancino** / Rice ball, peas, mozzarella, pancetta & spicy arrabbiata / **£9.75**

**Mandorle** / Smoked almonds / **£3.25 VE GF**

**Salumi** / Mixed cured & roast cold cuts, olives & pickles / **£21.50** / Add Burrata + **£6.50**

**Polpetta** / Baked meatballs, herbs, San Marzano tomato & Parmesan / **£9.50**

**Bruschetta** / Baked pinsa bread, raw tomato, herbs, lemon & red onion / **£15.50 VE** / 11 x 5 inches

## SANDWICHES

**Pinsa Piccinini** / A light Roman sandwich bread

Buffalo mozzarella, tomato & basil / **£10.75 V**

Porchetta, rocket & salsa verde / **£10.75**

Beef, rocket & horseradish / **£10.75**

Chicken, rocket, tomato & aioli / **£10.75**

Sirloin steak, rocket, tomato & aioli / **£15.50**

## SALADS

**Pollo** / Roast chicken, tomato, green vegetables & mozzarella salad / **£17.50 GF**

**Manzo** / Roast beef, tomato, green vegetables & parmesan salad / **£17.50 GF**

**Caprese** / Heritage tomato, basil & buffalo mozzarella salad / **£13.50 V GF**

Italian, seasonal cooking. Fresh pasta made daily. Carefully sourced fresh ingredients from trusted, local suppliers, with some produce grown onsite.

## PANE E OLIVE

**Pinsa Romana** /

Baked bread, rosemary, olive oil & sea salt / **£9.50 VE**  
Add / Thin slices of Lardo di Colonnata / + **£4.50**

**Gnocco Fritto** /

Thin slice of lightly smoked, air-cured Speck ham, parmesan & crispy 'gnocco fritto' pizza dough (2) / **£9.50**

**Nocellara** / Sicilian green olives & balsamic onions from Modena / **£4.95 VE**

**Carasau Bissau** / Thin, crispy Sardinian music bread & extra virgin olive oil / **£5.25 VE**

**Focaccia** / Basket of house made bread, flaked sea salt, rosemary & garlic / **£5.75 VE**

**Dal Mare** / Carlingford Irish oysters, lemon & shallots / (6) **£27.50 GF**

## ANTIPASTI

**Zuppa** / Chilled English asparagus & mascarpone soup / **£9.95 V GF**

**Inferno** / Sautéed fresh tiger prawns, baby artichokes, garlic, chilli & shellfish butter / **£15.95**

**Fritto** / Crispy fried squid, lemon & fermented 'scotch bonnet' chilli sauce / **£13.95**

**Capesante** / Fresh Cornish scallops, spicy N'duja sausage & garlic pangrattato / **£16.00**

**Asparagi** / Fresh asparagus, sweet Tropea onions, tomato, basil & white coco bean salad / **£14.25 VE GF**

**Nervetti** / Marinated sweet 'n' sour calves foot, preserved lemon, red peppers, Italian beans & celery leaf / **£10.50 GF**

**Polpo** / White wine-poached octopus carpaccio, lemon & puttanesca cruda / **£14.75 GF**

**Pugliese** / Burrata stracciatella, pickled courgettes, datterini tomatoes & fresh mint / **£13.50 V GF**

## PRIMI

To share between courses, also available as an Antipasti or Secondi.  
Gluten free pasta available upon request / + **£2.50 supplement**

**Rotelle** / Pasta wheels, slow cooked lentils, chilli, soffritto & extra virgin olive oil / **£12.50 / £17.50 VE**

**Tartufo** / Hand cut tagliolini, butter, parmesan & fresh Italian Summer truffles / **£19.50 / £28.50 V**

**Linguini** / Flat spaghatt, Cornish monkfish, garlic, chilli, cherry tomatoes & shellfish sauce / **£17.50 / £23.50**

**Pappardelle** / Fresh egg pasta ribbons, soffritto, rabbit ragù & parmesan sauce / **£17.50 / £23.50**

**Spoja Lorda** / Baby ravioli, buffalo ricotta, broccoli & walnut pesto / **£16.50 / £21.50**

**Casarecce** / Southern pasta twists, tomato, spicy n'duja, pork ragù & salted ricotta / **£14.50 / £19.50**

## SECONDI

**Vegano** / Braised mushroom, baby gem, Venere rice, smoked aubergine & pumpkin seed pesto / **£21.50 VE GF**

**Branzino** / Wood-fired seabass, lemo 'pinzimonio' dressing, raw fennel, orange & radicchio salad / **£26.50 GF**

**Fegato** / Pan roasted calves liver, mash potato, pancetta, cavolo nero, butter & sage / **£27.50 GF**

**Salsicce** / Wood-fired Tuscan fennel sausage, raw Summer salad, tomato & capers / **£21.50 GF**

## WOOD FIRE

Cooked over open flame for depth & flavour.

**Bistecca** / 9oz HG Walter dry aged ribeye steak, Romanesco sauce, kale, vincotto & chips / **£38.50 GT**

**Fiorentina** / HG Walter 28-day, dry aged T-Bone steak, green vegetables & hand-cut chips **2 to share 500g** / **£90.00 GT**

**Beef Burger** / Juicy Hereford beef, bacon, cheese, gherkin, tomato, onion & burger sauce / **£22.50**

**Minute Steak** / 6 oz' dry aged sirloin steak, hand-cut chips, rocket & Parmesan / **£19.50 GT**

## CONTORNI

Mixed salad **VE GF** / Mix Spring veg **VE GF** / Chips **VE GT** / Rosemary roast potatoes / **£6.25 Each VE GF**

Zucchini fritte **VE** / Tomato & onion **VE GF** / Parmesan & rocket / **£7.25 Each GF**

## EVENTS

Drinks parties, weddings & private dining. Our dedicated team will always strive to go that extra mile to ensure your special day or event is a success. **Ask Massimo or scan for details.**



## EARLY BIRD

**Special 2 course set menu / £26.50**  
Tuesday to Saturday  
**Between 12.00-15.00 & 17.00-18.00**

## SUNDAY ROASTS

Our meats are sourced from **British farms**. Pigs are free-range that roam the **South Downs**, our beef is grass-fed in **Hereford** and our birds are reared on small **Cornish** farms with the highest **ethical and sustainable** core values.

## DEVOTED TO DISCOVERY

**40 Wines by the Glass**  
Explore premium wines by the glass & enjoy a **daily 2-4-1 happy hour**.  
**Tuesday to Saturday 17.00 - 18.30**

## NEWSLETTER

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## GIFT VOUCHERS

Birthdays, Christmas anniversaries or just because!  
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**SHAMBLES**  
restaurant & winebar

## SPECIALS

**Nervetti** / Marinated sweet 'n' sour calves foot, preserved lemon, red peppers, Italian beans & celery leaf / **£10.50 GF**

**Linguini** / Flat spaghetti, Cornish mussels, garlic, saffron & roasted courgettes / **£15.50 / £20.50**

## BAR GRAZING

**Zucchine** / Fried courgettes / **£7.25 VE**

**Arancino** / Rice ball, peas, mozzarella, pancetta & spicy arrabbiata / **£9.75**

**Mandorle** / Smoked almonds / **£3.25 VE**

**Salumi** / Mixed cured & roast cold cuts, pickles & olives / **£21.50** / Add Burrata + **£6.50**

**Bruschetta** / Baked pinsa bread, raw tomato, basil, lemon & red onion / **£15.50 VE** / 11 x 5 inches

## SANDWICHES

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**Caprese** / Heritage tomato, basil & buffalo mozzarella salad / **£13.50 V GF**

# SUNDAY LUNCH

## PANE E OLIVE

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Baked bread, rosemary, olive oil & sea salt / **£9.50 VE**  
Add / Thin slices of Lardo di Colonnata / + **£4.50**

**Gnocco Fritto**  
Thin slice of lightly smoked, air-cured Speck ham, parmesan & crispy 'gnocco fritto' pizza dough (2) / **£9.50**

**Nocellara** / Sicilian green olives & balsamic onions from Modena / **£4.95 VE**

**Carasau Bissau** / Thin, crispy Sardinian music bread & extra virgin olive oil / **£5.75 VE**

**Focaccia** / Basket of house made bread, rosemary & garlic / **£5.75 VE**

## ANTIPASTI

**Zuppa** / Roasted celeriac & potato soup / **£9.95 VE GF**

**Fritto** / Crispy fried squid, lemon & fermented 'scotch bonnet' chilli sauce / **£13.95**

**Polpo** / White wine-poached octopus carpaccio, lemon & puttanesca cruda / **£14.75 GF**

**Pugliese** / Burrata straciatella, Pickled courgettes, datterini tomatoes & mint / **£13.50 V GF**

**Inferno** / Sautéed fresh tiger prawns, baby artichokes, garlic, chilli & shellfish butter sauce / **£15.95**

**Asparagi** / Fresh asparagus, sweet Tropea onions, tomato, basil & white coco bean salad / **£14.25 VE GF**

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**Pappardelle** / Fresh egg pasta ribbons, soffritto, white wine, parmesan & rabbit ragù / **£17.50 / £23.50**

**Agnolotti** / Pasta parcels, slow roasted porchetta, fennel seeds, butter & sage / **£17.50 / £23.50**

**Casarecce** / Southern pasta twists, tomato, spicy n'duja, pork ragù & salted ricotta / **£14.50 / £19.50**

**Risotto Norma** / Carnaroli rice, smoked aubergene, sweet tomatoes, ricotta salata & pine nuts / **£16.50 / £21.50 V**

## SECONDI

**Beef Burger** / Juicy Hereford beef patty, bacon, cheese, gherkin, tomato, onion & burger sauce / **£22.50**

**Minute Steak** / 6oz' dry aged Hereford sirloin steak, hand-cut chips, rocket & Parmesan cheese / **£19.50 GT**

**Tonno** / Flame grilled yellow-fin tuna steak, Sicilian caper & tomato virgin sauce / **£28.50 GF**

**Salmone** / Pan roasted salmon, baked heritage beetroots, guinoa, roast garlic & parsley / **£25.50**

**Vegano** / Braised mushroom, Venere rice, baby gem, sm' aubergine, basil & pumpkin seed pesto / **£21.50 VE**

## ROASTS

All Sunday roasts served with seasonal vegetables, crispy potatoes & homemade jus

**Manzo** / Roasted grass-fed Hereford beef, Yorkshire pudding & bone marrow jus / **£23.95**

**Pollo** / Succulent roast 'Cornish Red' chicken breast, wild mushroom crostini, rosemary & lemon jus / **£22.95**

**Porchetta** / Roman style, 'South Downs' roast pork, fennel seed rub & anchovy salsa verde / **£22.50**

**Arrosto Misto** / Mixed roasts - beef, chicken & porchetta  
**Two to share** / **£27.50 each**

## CONTORNI

Mixed salad **VE GF** / Mix Spring veg **VE GF** / Chips **VE GT**  
Rosemary roast potatoes / **£6.25 Each VE GF**

Zucchine fritte **VE** / Tomato & onion **VE GF** /  
Parmesan & rocket / **£7.25 Each GF**

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## CAFFE VERGNANO

Espresso  
£2.80 / £3.10  
Macchiato  
£2.90 / £3.20  
Cappuccino  
£3.90  
Caffè Latte  
£3.90  
Flat White  
£3.90  
Caffè Americano  
£3.60  
Mocha Chocolatá Torino  
£4.40

## AFTER COCKTAILS

Espresso Martini / Vodka, Kahlua, Tia Maria, Cacao, Caffè / £13.50  
Irish Coffee / Whiskey, Brown Sugar, Coffee, Cream / £13.50  
Negroni / Barrel Aged, Campari, Antica Formula, Gin / £11.00  
Rum Old Fashioned / Zacapa, Aromatic Bitters, Chocolate Truffle / £13.50  
Amaretto Sour / Disaronno, Lime, Lemon, Simple Syrup, Foam / £13.00

## GRAPPA

25ml / 50ml

House Grappa  
£7.50 / £10.50  
Grappa di Montalcino, Fratelli Brunello  
£9.50 / £15.50  
Grappa di Sassicaia, Jacopo Poli, 2014  
£11.50 / £18.00  
Acquavite, Berta  
£10.50 / £16.50

## AMARO

25ml / 50ml

Vecchio Amaro del Capo  
£5.75 / £8.50  
Averna Siciliano  
£5.75 / £8.50  
Montenegro 1885  
£5.75 / £8.50  
Fratelli Fernet-Branca  
£5.75 / £8.50

Finish strong. Something short, something long,  
something indulgent.

## AFTER DINNER

Formaggio

Taleggio / Mild, creamy, tangy cheese, grapes, celery, rosemary & tutti frutti jam / £12.50

Affogato / Espresso, vanilla ice cream & a homemade amaretti biscuit / £9.00 / GF V / Add Disaronno / + £2.50  
Bombardino / Italian style eggnog, brandy, cream & cinnamon sugar / £12.50 V  
Liquid dessert / VinSanto - Chianti Classico & dunking cantuccini biscuits / £12.50 V

## LITTLE TREATS

Perfect with coffee or a digestivo

Intermezzo

Sgroppino / Sicilian lemon sorbet, fior di latte ice-cream, limoncello & prosecco / £13.00 V GF

Tartufini / Double dark chocolate truffles / £3.50 each V  
Cannolo / Crispy Sicilian pastry, ricotta & chocolate / £3.50 each  
Amaretti / Homemade almond amaretti biscuit / £3.50 each V GF

## DESSERTS

£9.00 each

Add a sweet wine as a supplement extra.

Semifreddo / No-churn ice cream, chocolate, hazelnuts & panettone V  
Ice Wine / 75ml £14.50  
Gelato / A choice of two scoops of ice-cream or sorbet V GF  
Grand Tokaji / 75ml £4.95  
Baba / Cake saturated in rum, whipped cream & Amarena cherries V  
Tawny Port / 75ml £10.15  
Arance / Caramelised oranges, pomegranate, vanilla, Cointreau & coconut yoghurt VE GF  
Moscato / 75ml £7.90  
Cannoli / Crispy Sicilian pastry, ricotta, chocolate, mandarin jam & pistachio ice-cream  
Zibibbo / 75ml £5.25

Tiramisu / Pick me up! Eggs, mascarpone, savoiardi, nuts, coffee, chocolate & Italian liqueur V  
Marsala Riserva / 75ml £6.25  
Spuma / Yoghurt foam, honeycomb, pomegranate & pistachio ice-cream V GF  
Muscat / 75ml £6.90  
Cioccolato / Dark chocolate mousse, pistacchio & Amarena sour cherries V GF  
Pedro Ximenez / 75ml £7.75

## SWEET WINES

Zibibbo, Vendemmia Tardiva / Deliciously Sicilian, honey, candied zest & ripe fruits / 500ml £33.50 / 375ml £26.50 / 75ml £5.25  
Moscato, Dindarello, Maculan, 2024 / Fresh & lively. Honey & orange blossom passito / 500ml £51.00 / 375ml £39.50 / 75ml £7.90  
Muscat, Domaine de Barroubio / Notes of pear, rose petals & lemon zest / 500ml £44.50 / 375ml £34.50 / 75ml £6.90  
Ice Wine, Piller Estate, 2017 / Explosive honey, pineapple, star anise & butter / 500ml £94.00 / 375ml £73.00 / 75ml £14.50

## FORTIFIED

Vin Santo, Chianti Classico, 2012 / Warm amber, dried fruit, hazelnuts & honey / 375ml £49.75 / 75ml £9.95  
Tawny Port, Quinta de la Rosa, 20 yrs / Almonds, dried fruit & sweet spices / 375ml £50.25 / 75ml £10.15  
Pedro Ximenez, Valdesoino, NV / Tons of raisins & chocolate / 375ml £36.25 / 75ml £7.75

Port, Offley, LBV, 2018 / Balsamic, black fruits & chocolate / 375ml £35.00 / 75ml £7.00  
Marsala, Curatolo Arini, Riserva, 10 yrs / Preserved lemons & praline developing a long finish / 375ml £31.50 / 75ml £6.25

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