RUGBY & CHRISTMAS

Good food, great wine and **plenty to look forward to.**

Heading to Twickenham for the **November rugby?** Start your match day with lunch and a glass of something good at your favourite **family-run** restaurant & winebar.

From office **Christmas parties** to family get-togethers and Christmas Day itself, celebrate with festive cheer and live music.

See website for more details

BAR GRAZING

Zucchine / Fried courgettes / **7.25 VE**

Arancino / Saffron rice ball, beef ragù & quattro formaggi sauce / **£9.75**

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

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

Polpette / 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**

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

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

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 Speck Alto Adige IGP / **+ £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**

ANTIPASTI

Pugliese / Burrata stracciatella, Italian figs, pistachio & vincotto / **£13.50 V**

Zuppa / Cup mushrooms & thyme soup / **£10.50 VE**

Costolette / Slow-cooked venison ribs, apple & spring onion / **£12.50**

Fagioli / Roasted red onion, marinated green bean salad & shallot dressing / **£11.50 VE**

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

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

PRIMI

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

Cavatelli / Chestnut flour pasta shells, mushroom ragù & toasted herb bread crumbs / **£12.50 / £17.50 VE**

Tartufo / Hand cut tagliolini, butter, parmesan & a choice of fresh Italian **black** or **white** truffles / **£21.50 or £30.00 / £31.50 or £55.00 V**

Paccheri / Large tubular pasta, fresh cod cheeks, garlic, chilli, tomato & shellfish sauce / **£17.50 / £23.50**

Rigatoni / Fresh egg pasta tubes, soffritto, olives, capers & venison ragù / **£17.50 / £23.50**

Fiorellini / Fresh sun-shaped ravioli, burnt onion, thyme, parmesan, butter & sage / **£16.50 / £21.50 V**

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**

Merluzzo / Pan-roasted Cornish cod, stewed Puy lentils, roast garlic & parsley sauce / **£27.50**

Cervo / Pan-roasted venison loin and neck cooked two ways, chestnuts, girolles, quince & port jus / **£28.50**

Fagiano / Roast pheasant, celeriac, broccoli, gallet potato & stewed plum / **£26.50**

WOOD FIRE

Cooked over a Robata open flame grill for depth & flavour.

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

Fiorentina / 'Marango' beef, 30-day, dry aged T-bone steak, green vegetables & hand-cut chips **Two To Share 900g / £90.00**

Beef Burger / Hereford beef, bacon, cheese, gherkin, tomato, onion, burger sauce & hand-cut chips / **£22.50**

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

CONTORNI

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

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

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 12.00-14.30 & 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

Join the family.
Stay up-to-date with special offers and seasonal events.

GIFT VOUCHERS

Birthdays, Christmas anniversaries or just because!
Gift a Shambles voucher today.

SHAMBLES
restaurant & winebar

A discretionary 12.5% gratuity is added to the bill for parties of 5 or more. 100% of gratuities go to the team. If you have any allergies or dietary requirements, please speak to a member of our team. Some of our game dishes may contain shot or shot fragments. We cannot guarantee that any food or drink is completely free from allergens or traces of allergens.

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Arancino / Saffron rice ball, beef ragù & quattro formaggi sauce / **£9.75**

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

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

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

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

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

Roast beef, rocket & horseradish / **£10.75**

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

Roast chicken, rocket, tomato & aioli / **£10.75**

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

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

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

SUNDAY LUNCH

PANE E OLIVE

Pinsa Romana
Baked bread, rosemary, olive oil & sea salt / **£9.50 VE**
Add / Thin slices of Speck Alto Adige IGP / **+ £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 / Cup mushrooms & thyme soup / **£10.50 V**

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

Affumicato / Smoked-cured tuna, pickled fennel, blushed tomatoes & seeded polenta crisp / **£13.95**

Pugliese / Burrata stracciatella, Italian figs, pistachio & vincotto / **£13.50 V**

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

Fagioli / Green beans, sweet 'n' sour Tropea onions & roasted red onion salad / **£11.50 VE**

PRIMI

To share between courses, also available as an Antipasti or Secondi.
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Casarecce / Southern pasta twists, tomato, spicy n'duja, pork ragù & salted ricotta / **£14.50** / **£19.50**

Rigatoni /Fresh egg pasta tubes, soffritto, venison ragù & parmesan **/ £17.50 / £23.50**

Paccheri / Tubular pasta, cod cheeks, garlic, chilli, tomato & shellfish s auce / **£17.50** / **£23.50**

Cavatelli / Chestnut flour pasta shells, mushroom ragù & toasted herb bread crumbs / **£12.50** / **£17.50 V**

Tartufo / Hand cut tagliolini, butter, parmesan & fresh Autumn Italian black truffles / **£21.50** / **£31.50**

Fiorellini / Fresh sun-shaped ravioli, burnt onion, thyme, parmesan, butter & sage / **£16.50** / **£21.50 V**

SECONDI

Beef Burger / Hereford beef, bacon, cheese, gherkin, tomato, onion, burger sauce & hand-cut chips / **£22.50**

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

Orata / Wood-fired sea bream, fresh tomato, red onion, lemon & panzanella bread salad / **£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, 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** / Mix Spring veg **VE** / Chips **VE**
Rosemary roast potatoes / **£6.25 Each VE**

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

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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**

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**

DESSERTS

£9.00 each

Add a sweet wine as a supplement extra.

Baked Alaska / Italian meringue, hazlenut sponge & crabapple Italian ice **V**
Ice Wine / 75ml £14.50

Gelato / A choice of two scoops of ice-cream or sorbet **V**
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**
Moscato / 75ml £7.90

Cannoli / Crispy Sicilian pastry, ricotta, chocolate, mandarin jam & pistachio ice-cream
Zibibbo / 75ml £5.25

Tiramisù / 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**
Muscat / 75ml £6.90

Cioccolato / Dark chocolate mousse, pistachio & Amarena sour cherries **V**
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**

Grand Tokaji, late harvest, 2023 / Balanced palate with amazing natural acidity / **500ml £31.00 / 375ml £24.00 / 75ml £4.95**

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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PRE-ORDERING

We ask that pre orders are provided one week prior to the booking date and to guarantee certain wines it's best to pre order these too.

For groups of 20 or more guests, name place settings are strongly recommended with your guests ' chosen meals beside each name.

If pre ordering is not possible, we can discuss a menu where everyone eats the same. Dietary requirements can be catered for.

DRINKS & NIBBLES

Please email Massimo for more information, stating your 'guest count', the date & time you would like to host your party.

CHRISTMAS DAY

Special Set Menu & Live Music.
Please email Massimo for the menu or see our website for more details.

CHRISTMAS EVE

Bookings are strongly advised.

Live Music / 12pm to 3.00pm
/ 19.00 to 10.30pm



CHRISTMAS PARTIES

Available from 17th November to 24th December
Live Music Every Evening
Available for parties of 6 or more
An easy shareable digital link for pre-ordering will be provided.

ANTIPASTI

Fagioli / Green beans, sweet 'n' sour Tropea onions & roasted red onion salad VE GF

Affumicato / Smoked-cured tuna, pickled fennel, blushed tomatoes & seeded polenta crisp GF

Carpaccio / Thin slices of seared beef, lemon, rocket & Parmesan cheese GF

Pugliese / Burrata cheese stracciatella, red grapes, pickled radicchio, rosemary & honey V GF

Aragosta / Sardinian lobster salad, mustard, herbs, sweet red onion & cherry tomatoes **/ + £15.00** GF

PRIMI

Great to share between courses, also available as an Antipasti or Secondi.
Our fresh pasta is made from scratch, by our own chefs daily. Gluten Free pasta available upon request.

Stelline in Brodo / Miniture pasta stars in a veal consommé broth

Rigatoni / Fresh egg pasta tubes, soffritto & Royal Windsor Park venison ragù

Orzotto / Rice shaped cuttle fish ink pasta, grilled fresh squid, parsley & lemon zest

Fiorellini / Fresh sun shaped ravioli, burnt onion, thyme, parmesan, butter & sage V

Cavatelli/ Fresh cave shell pasta, broccoli rabe, garlic, chilli & toasted pane grattato crumbs VE

SECONDI

Rotolo / Turkey & porchetta ballotine, apricots, chestnuts, shredded spicy sprout tops, mash potato & cranberry jus GF

Brasato / Slow cooked ox cheeks cooked in red wine, soffritto & buckwheat polenta GF

Vegano / Braised mushroom, Venere rice, Romano pepper, smoked aubergine, basil & pumpkin seed pesto VE GF

Pesce / Pan roasted gurnard, Sardinian fregola, clams, herb, lemon zest & shellfish sauce

Fiorentina / HG Walter 28-day, dry aged T-bone steak, vegetables & hand cut chips **/ 450g / + £15.00** GT

DOLCI

Tiramisù / Pick me up! Eggs, mascarpone, savoiardi, nuts, coffee, chocolate & Italian booze V

Pavlova / Crisp meringue, spiced caramelised pineapple, vanilla & fresh mint V / GF

Arance / Caramelised oranges, pomegranate, vanilla, Cointreau & coconut yoghurt VE / GF

Taleggio / Mild, creamy, tangy cheese, grapes, celery & tutti frutti jam **/ + £5.00**

Cioccolato / Dark chocolate mousse, pistachio & Amarena sour cherries V / GF

DOPO

Chiacchiere / Traditional Italian street food 'chatterbox' pastries

PRICING

2 courses / £45.00
3 courses / £55.00

Items with additional prices are supplement extras, per person.

SET SPECIAL

Surf & Turf

A welcome glass of Ferrari Blanc de Blancs

3 - courses
Lobster / T-Bone / Oranges

£85.00 p/p

To be taken by the whole table.

DECORATIONS

Christmas Crackers are included, if you wish to bring any extra table decorations, please do. We only request that confetti-type decorations are not used.

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PRE-ORDERING

We ask that pre orders are provided one week prior to Christmas Day and to guarantee certain wines it's best to pre order these too.

For families of 12 or more guests, name place settings are strongly recommended with your guests' chosen meals beside each name.

If pre ordering is not possible, we can discuss a menu where everyone eats the same. Dietary requirements can still be catered for.

DEPOSITS

A deposit of the full menu price is required to confirm a reservation. Your deposit is fully refundable up to 28 days prior to Christmas Day. The pre-payment will be deducted from your final bill. On the day, if the pre - payment is exceeded, the final balance is payable at the end of your reservation by a card or by cash.

CHRISTMAS DAY

Live Music.
13.00 to 16.00

CHRISTMAS EVE

Bookings are strongly advised.

Live Music / 12pm to 3.00pm
/ 19.00 to 10.30pm

CHRISTMAS DAY

25th December 2026 / Bookings 12.00 - 16.00
An easy shareable digital link for pre-ordering will be provided.

ANTIPASTI

Pugliese / Burrata cheese stracciatella, red grape, pickled radicchio, rosemary & local honey V GF

Fagioli / Green beans, sweet 'n' sour Tropea onions & roasted red onion salad VE GF

Crudo / Chopped raw venison, lemon, fermented Lion's mane parmesan & fresh black truffle

Zuppa / Chestnut soup, parmasan croutons & extra virgin olive oil V

Aragosta / Sardinian lobster salad, mustard, herbs, sweet red onion & cherry tomatoes **/ + £15.00** GF

PRIMI

Available as an Antipasti or Secondi. Our fresh pasta is made from scratch, by our own chefs daily. Gluten Free pasta available upon request.

Fiorellini / Fresh sun shaped ravioli, burnt onion, thyme, parmesan, butter & sage V

Orzotto / Rice shaped cuttle fish ink pasta, grilled fresh squid, parsley & lemon zest

Brodo / Pork tortellini in a veal and chicken consommé, pistachio, parmesan & black truffle

Tagliatelle / Fresh egg pasta ribbons & Windsor Park venison ragù

Cavatelli / Fresh chestnut pasta shells, wild mushroom ragu & toasted herb pane grattato - breadcrumbs VE

SECONDI

All mains include traditional Christmas table trimmings & condiments

Rotolo / Turkey & porchetta ballotine, apricots, chestnuts & cranberry jus GF

Costata / HG Walter 28-day, dry aged cote de beouf steak & peppercorn sauce **/ 450g + £15.00** GF

Wellington / Royal Windsor Park venison Wellington, mushrooms, spinach & Marsala wine jus

Vegano / Braised mushroom, Venere rice, Romano pepper, sm' aubergine, basil & pumpkin seed pesto VE

Sogliola / Pan roasted Dover sole, mini Selina capers, lemon & brown butter GF

DOLCI

Tiramisù / Pick me up! Eggs, mascarpone, savoiardi, nuts, coffee, chocolate & Italian booze V

Cioccolato / Dark chocolate mousse, pistacchio & Amarena sour cherries V / GF

Panettone / Italian Christmas cake, candied fruit & a glass of Marsala Superiore Riserva, 10 years V

Arance / Caramelised oranges, pomegranate, vanilla, Cointreau & coconut yoghurt VE GF

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

DOPO

Chiacchiere / Traditional Italian street food 'chatterbox' pastries V

PRICING

3 courses / £150.00 per adult

Children aged 12 or under
3 courses / £75.00 / Inc one drink

Children aged 6 or under
3 courses / £50.00 / Inc one drink

Items with additional prices are supplement extras per person.

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