

snacks

house bread and olives	7.95
bruschetta romana	6.95
deep fried calamari	6.95
padron peppers	6.95
corn ribs <i>kombu and lemon</i>	6.95

starters

nduja mussels <i>cream, parsely, altamura bread</i>	14.95
beef shin croquettes with spicy aioli	9.95
hispi cabbage <i>gochujang, tahini yogurt and garlic crisp</i>	9.95
arancini <i>pork sausage, chicken, fior di latte and san marzano tomato</i>	9.95
oven roasted leeks <i>soubise sauce, hazelnut lemon zest pangrattato</i>	8.95
nduja aubergine <i>tahini yogurt and garlic chips</i>	9.95
char siu pork - mango salsa	13.99
chicken wings - starter/1kg	8.95/19.95
<ul style="list-style-type: none">• buffalo• sichuan pepper• korean bbq• thai yellow curry• spicy ranch (2.00 surcharge)	

pasta all our pasta is freshly made in-house

seafood linguine <i>mixed seafood cooked in a lobster bisque and san marzano tomatoes</i>	23.95
lasagne emiliana	17.95
ziti alla genovese <i>white onion beef ragù</i>	16.99
paccheri <i>nduja, vodka and burrata</i>	21.99
mafaldine <i>beef shin ragù and aged parmesan</i>	17.99
bucatini cacio e pepe <i>brown crab and black pepper</i>	15.99
spaghetti <i>garlic and chilli and pangrattato -add prawns 5.95</i>	11.99
beef shin mac n' cheese	19.99

sides

fries	4.30
tenderstem broccoli <i>drizzled with garlic and chilli dressing</i>	4.30
garlic bread	6.95
garlic bread with cheese	8.95
brown butter potatoes with tobasco ketchup	5.95
burrata and pesto	6.95
pumpkin fritti with sauce verte	5.95

saucers

peppercorn	3.95
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mains

cod fillet <i>zucchini, fennel sauce and roast potatoes</i>	27.95
pollo milanese <i>fried chicken breast with a panko and herb crumb, served with celeriac remoulade and fries</i>	19.95
32 day dry aged 100z rib eye steak <i>small holding grass fed native breed, served with fries and mixed vegetables</i>	35.95
steak and chips <i>8 oz rump with skin on fries</i>	18.95

salads

chicken satay salad <i>peanuts, sprouts, lettuce</i>	11.99
chicken ceasar salad	12.99

pizza

margherita <i>san marzano tomato, fior di latte and oregano</i>	14.95
oyster mushroom and garlic <i>san marzano tomato, fior di latte and oyster mushrooms cooked in garlic</i>	15.95
pepperoni <i>san marzano tomato, fior di latte and salami</i>	15.95
neapolitan <i>fior di latte, san marzano tomato, anchovies and black olives</i>	15.95
goat's cheese <i>fior di latte, san marzano tomato, parma ham, black olives, goats cheese and rocket</i>	19.95
nduja spicy <i>san marzano tomato, fior di latte, calabrian nduja sausage and red onion - add hot honey 2.00</i>	15.95
seafood <i>fior di latte, san marzano tomatoes, prawns, squid and mussels</i>	19.95
diavola <i>fior di latte, san marzano tomatoes, salami, chorizo, chilli crisp, and a hint of hot honey</i>	19.95
chicken pesto <i>fior di latte, house made pesto, chicken</i>	19.95

pizza dipping sauce

spicy ranch	2.00
spicy pomodoro	2.00

desserts

set custard rhubarb and almond praline	8.95
double chocolate brownie <i>salted caramel sauce and vanilla gelato</i>	6.95
ice cream	6.95
<ul style="list-style-type: none">• vanilla• rum and raisin• honeycomb	
house tiramisu <i>please note: contains marsala wine and amaretto</i>	8.95
walnut sticky toffee pudding <i>served with clotted cream</i>	8.95



please ask our friendly front of house about our daily specials

Please let us know about any allergies or dietary needs before ordering. We do our best to cater to all requirements, but as our kitchen handles various ingredients, we can't guarantee dishes are completely allergen-free.