



FOR THE TABLE

- Homemade focaccia, rosemary pb 4.5
- 'Pannelle' chickpea chips, sage and lemon pb 6.5
- English pea, mint and Taleggio arancini, garlic aioli v 8
- Burrata, blood orange, agretti, toasted hazelnut v 13
- Prosciutto San Daniele, melon, pecorino, pea shoots 14.5
- Grilled Cornish squid skewers, 'Nduja, lemon 15

PIZZA

- Tomato, buffalo mozzarella and basil v 14.5
- Sicilian tuna, scamorza, capers, fennel 15
- Trombetta courgette, asparagus, stracciatella, blossoms v 16
- Veal and fennel sausage, wild garlic, Taleggio, chilli 16.5
- Prosciutto, smoked scamorza, rocket pesto 16.5

SPECIALI

Lobster pappardelle,
tomato and wild garlic
Main 24.5 / For Two 47.5

PASTA & LARGER PLATES

- Pan fried ricotta gnocchi, tomato, chilli and garlic v 18
- Orecchiette, lamb ragu, rosemary and anchovy pangrattato 20
- Tiger prawn and Cornish crab ravioli, agretti, Prosecco 22.5
- Classic aubergine Parmigiana v 19.5
- Chicken Milanese, apple and celeriac, lemon 22.5
- Sea bream, artichoke fritti, tomato and olives 24.5
- Cod, asparagus and prawn risotto 26
- Native breed rib eye, romano pepper, polenta chips, jus 32
- Sliced rib of beef for two to share, polenta chips, Italian greens, jus 37.5pp

SIDES

- Roast potatoes, rosemary, sea salt pb 6
- Wild rocket, aged Balsamic, Parmesan v 6
- Broccolini, chilli and garlic pb 7
- Marinda tomato salad, puntarelle, pickled shallots pb 7



COCKTAILS

Peach Bellini 11
Homemade peach purée, Prosecco

Greyhound Paloma 13
Patron Silver, pink grapefruit soda, lime, salt

Cherry and Almond Martini 13
Vodka, Maraschino cherry, almond syrup

Clementine Margarita 13
Dangerous Don mezcal, clementine, agave, lime

Raspberry and Cucumber Smash 12.5
Hendricks, basil, lemon, fresh raspberry

Spieza Terrosa 13
Tapatio Blanco, chilli, rocket, lime, agave

Mediterranean Mojito 12.5
Rum, basil, soda, lime

NEGRONI

White Negroni 12.5
Dry vermouth, Luxardo Bitter Bianco,
Malfy Lemon gin

Kyoto Negroni 13
Classic Negroni made with yuzu sake & lemon

Fig Negroni 12.5
JJ Whitley gin, Cocchi Rossa, Campari, fig liqueur

G&T + SPRITZ

Rhubarb & Hibiscus G&T 12.5
Sloe gin, amaro, Rhubarb & Hibiscus tonic

Elderflower G&T 12
Monkey 47, mint, lime, elderflower & cucumber tonic

Spring Spritz 12.5
No.3 Dry gin, St. Germain, apple, grape, Prosecco

NON-ALCOHOLIC

Organic Sparkling by Noughty 6.5 / 30

Crodino Spritz 6
Crodino Aperitivo, orange

The Calabrian 7
Seedlip Grove 42, Mandarin & Bergamot Soda

Sober Martini 7
Everleaf Non-Alcoholic, cranberry, almond

All your favourite classics are available
Please ask to see our full wine list

WINES BY THE GLASS

SPARKLING

125ml / Bottle

NV Prosecco D.O.C
Prima Alta, Veneto 10 / 41

NV Prosecco roseé D.O.C
Tenuta di Collalbrigo, Veneto NV 10.5 / 47

NV Champagne
Billecart-Salmon, Brut Réserve, Champagne 15 / 77

WHITE

175ml / Bottle

2022 Grillo
Il Folle', Sicily 8 / 32

2022 Sauvignon Blanc
'Flint', C&D Delecheneau, Loire 10 / 41

2022 Gavi del Comune
Folli & Benato, Piedmont 11.5 / 45

2022 Chardonnay
Macon Villages, 5 Terroirs, Burgundy 14 / 57

2021 Nascetta Langhe
Casa E. di Mirafiore, Piedmont 16.5 / 68

ROSÉ & SKIN CONTACT

2020 Côtes de Provence
L'Écorce Buissonnière, V. Courrèges, Provence 10 / 39

2022 Etna Rosato
Nerello Mascalese, Graci, Sicily 13.5 / 55

2020 Garnaccia
Vino di Tavola, Montesecondo, Tuscany 15 / 60

RED

2022 Bardolino
Monte del Fra, Veneto 8.5 / 33

2021 Barbera d'Asti
Folli & Benato, Piedmont 11 / 42

2020 Malbec
Cèdre Héritage Cahors 12 / 45

2021 Chianti Classico
Tenuta Bibbiano 14.5 / 67

DRAUGHT BEER

Sandford 'Devon Mist' apple cider, England 4.5 6.5

Guinness 'Stout' Ireland 4.4% 6.7

Five Points 'Extra Pale Ale' England. 4% 6.9

Peroni 'Nastro Azzuro' Italy 5.1% 7

Crate 'Indian Pale Ale' England 6% 7.5

BOTTLED BEER & CIDER

Peroni 'Nastro Azzuro' Gluten Free, Italy 5.1% 6

Birra Moretti 'Pale Lager' Italy 4.6% 6

Five Points 'Pale Ale' England 4.4% 6

Big Drop 'Pale Ale' England 0.5% 6

Lucky Saint 'Unfiltered lager' England 0.5% 6

Fanny's Bramble' blackberry cider, England 4% 6