

3 COURSE SET MENU

Everyone in the group must go for the same menu

2 courses £20pp (starter & main only) ~ 3 course £26pp

STARTERS

CAULIFLOWER (vg)

Roasted cauliflower, red pepper and walnut sauce, sultanas and pomegranate molasses

PARSNIP SKORDALIA (v)

Roasted parsnip dip, honey, hazelnuts, served with pitta bread

BURRATA PARMA (v) (gf)

Burrata from Puglia, 24-month aged Parma ham and pesto

CALAMARI FRITTI

Fried baby squid served with lemon aioli

PIZZA

MARGHERITA (v)

Tomato sauce, mozzarella, basil, Sicilian olive oil

ANCHOVY & GARLIC

Tomato sauce, mozzarella, black olives, capers, anchovies, oregano, garlic oil

NORMA (v)

Tomato sauce, mozzarella, aubergine, basil, salted ricotta

MEATBALLS

Tomato sauce, mozzarella, homemade pork and beef meatballs, crispy kale, pickled chillies, Parmesan

DOUBLE TROUBLE

Tomato sauce, chicken, ventricina, smoked mozzarella, jalapeños, Parmesan

SAUSAGES & FRIARIELLI

Smoked mozzarella, friarielli (Italian style broccoli), fennel sausages

MUSHROOM & TRUFFLE

Mascarpone base, Taleggio, chestnut mushrooms, white truffle oil, Parmesan

PUTTANESCA (vg)

Tomato sauce, garlic, calabrian chilli, black olives, capers & parsley (no cheese)

SALAD

CAESAR SALAD

Gem lettuce, chicken breast, anchovy dressing, herb pangrattato, Parmesan

WINTER SALAD (v)

Roasted butternut squash, lentils, feta, red onion, spinach, pomegranate dressing

DESSERTS

BAILEYS TIRAMISU

Savoiardi biscuits, Baileys, chocolate, whipped mascarpone

HAZELNUT AFFOGATO (gf)

Vanilla ice cream, hazelnut praline, espresso, Frangelico liqueur

SELECTION OF ITALIAN GELATO

Chocolate, Pistachio, Vanilla, Mint Chocolate Chip, Lemon Sorbet (vg)

Please make your server aware of any allergies when ordering ~ An optional 10% service charge will be added to your bill

COCKTAILS

2 for 1, Mon - Fri, 12-6pm ~ Only available for groups up to 20

Baileys Espresso Martini

Baileys, vodka, coffee, coffee liqueur, chocolate shavings

9

Peachy Pornstar

Peach purée, vanilla vodka, passionfruit liqueur, lime, shot of prosecco

9

Don't Tell The Chefs

Spiced rum, coconut rum, raspberry, pineapple and coconut, lime

8

Rum Paddington

Spiced rum, dark rum, marmalade, blood orange soda

8

Aperol Spritz

Aperol, prosecco, blood orange soda

9

Amalfi Collins

Limoncello, gin, fresh lemon, lemonade

8

Negroni

Gin, campari, vermouth, orange bitters, orange

8

WINES

WHITE

Borsari Inzolia Terre Siciliane

125ml 175ml 250ml Btl

4.5 5.5 7.5 22

Vinuva Organic Pinot Grigio Terre Siciliane

5 7 9 25

Sauvignon Blanc Borgo Tesis Fantinel Friuli

6 8 10 29

ROSÉ

Antonio Rubini Pinot Grigio Rose delle Venezie DOC

5 6 8 22

San Salvatore Vetere Rosato Organic, Paestum

7 9 12 32

RED

Vita Sangiovese Puglia

4.5 5.5 7.5 22

Allumea Organic Nero d'Avola Merlot Sicilia

5.5 7.5 9 26

Feudi Salentini Primitivo Puglia

6 8 11 31

SPARKLING

Prosecco The Alberto Nani Organic & Vegan Certified Prosecco

125ml Btl

6 32

Add Chambord 25ml £1

SOFTS

Coca Cola 330ml

3.2

Diet Coke 330ml

3.2

Sprite Zero 330ml

3.2

Sparkling Appletiser Bottlegreen, 275ml

3.6

Sparkling Elderflower Belvoir, 250ml

3.6

Sparkling Ginger Beer Belvoir, 250ml

3.6

Sparkling Raspberry Lemonade Belvoir, 250ml

3.6

GIN & TONIC

All served with Fever-Tree tonic

25ml 50ml

Beefeater London

5.5 9.5

Plymouth Gin

6.5 10.5

Hendricks Gin

7.5 11.5

Whitley Neil Rhubard & Ginger

6.5 10.5

Whitley Neil Blood Orange

6.5 10.5

BEERS & CIDER

DRAUGHT

Half Pint

Ashton Press 4.8%

3 5.5

Becks Vier 4%

3 5.5

Camden Hells 4.6%

3.5 6.5

Neck Oil 4.3%

3.5 6.5

BOTTLES

Btl

Becks Blue (non-alcoholic) 275ml

4.5

Birra Moretti 4.6%, 330ml

4.8

Lucky Saint (non-alcoholic) 330ml

4.8

Thatchers Haze 4.5%, 500ml

5.8

Arbor Mosaic Beer (GF) 4%, 568ml

6

SHOTS

3 for £10 for same shot

Limoncello

3.5

Olmecca Tequila Reposado Gold

4

Cazcabel Coffee

4

Cazcabel Honey

4

KIDS

Apple & Mango Cawston Press, 200ml

2.5

Apple & Pear Cawston Press, 200ml

2.5

Apple & Summer Berries Cawston Press, 200ml

2.5