



SMALL PLATES • PASTA • PIZZA

TAPAS

- Crispy Prawns** 8.5
Battered and breaded crispy prawns, served with sweet chilli sauce
- Seared Sesame Tuna** 10
Sesame-coated tuna, medium-rare, with a citrusy ponzu soy glaze
- Charred Octopus GF** 10
Slow-braised octopus over creamy saffron potato, extra virgin olive oil and sea salt
- Chicken Wings** 7.5
Crispy buttermilk-fried wings tossed in a smoky, spicy chipotle sauce
- Sticky Honey Garlic Chicken Tenders** 7.5
Crispy golden chicken tenders in a sweet and savoury honey garlic glaze
- Pulled Beef Arancino** 8
Crispy panko sphere of chilli-and-beer beef and molten cheese, over rich tomato sauce and green oil
- Birria Beef Slider** 9
Brioche bun dipped in beef consommé and toasted, packed with chilli-and-beer beef, with a ramekin of warm dipping broth
- Veggie Slider V** 7.5
Barbecue jackfruit with rocket, tomato and green pesto on a slider bun
- Lobster Roll** 12
Tender lobster meat on brioche slider, with burrata and spicy pepper sauce
- Slow-Braised Pork Belly Bites GF** 9
Pork belly with a smoky whiskey and orange glaze, over smooth potato purée
- Scallop** 8
Seared king scallop baked in the shell with rich, spicy 'nduja butter and topped with a golden sourdough crunch
- Deep-Fried Halloumi & Chilli Jam GF** 8
Crispy halloumi fingers with a sticky sweet chilli jam and charred lime
- Oyster Mushroom 'Scallops' GF** 8
Pan-seared king oyster mushroom in garlic and herb oil, oven roasted red pepper sauce
- Crispy Semolina Calamari** 8
Semolina-dusted calamari, fried crisp, with garlic aioli and lemon
- Barbecue Ribs GF** 8.5
Slow-cooked, tender pork ribs glazed in a sticky, sweet-and-tangy barbecue sauce

- Roasted Red Pepper & Walnut Houmous VG** 8
Silky chickpea purée with roasted peppers and toasted walnuts, balsamic vinegar and warm sourdough bread
- Whipped Aubergine VG** 7.5
Whipped roasted aubergine, finished with extra virgin olive oil and grilled sourdough
- Creamy Wild Mushroom V** 8
Sautéed garlic mushroom in cream, served with sourdough bread
- Chicken Caesar Salad** 9
Grilled chicken and crispy bacon over Romaine, Caesar dressing, sourdough croutons and shaved parmesan

PIZZA

- Margherita V** 7
San Marzano tomato, fior di latte mozzarella, fresh basil and a drizzle of extra virgin olive oil
- Pepperoni & 'Nduja** 7.5
San Marzano tomato and fresh mozzarella with crisp cupping pepperoni and spicy Calabrian 'nduja, finished with a drizzle of hot honey
- Carbonara** 8
White base with fresh mozzarella, crispy guanciale and pecorino, finished with a silky egg yolk and cracked black pepper
- Gorgonzola, Sausage & Caramelized Onion** 8
White base with creamy gorgonzola, fresh mozzarella, crumbled Italian sausage and sweet caramelised onion
- Wild Mushroom & Truffle V** 8.5
White base with fresh mozzarella, sautéed wild mushrooms, roasted garlic and fresh black truffle
Vegan Cheese available on request

DIETARY & ALLERGENS

Please tell your server of any allergies before ordering.
V Vegetarian **VG Vegan** **GF Gluten Free**
Full allergen information available on request.



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Available from 4pm

PASTA

- Mushroom & Truffle Tagliatelle V** 9.5
Egg tagliatelle with sautéed wild mushrooms, aged Parmigiano and black truffle
- Fisherman's Linguine** 9.5
Linguine with prawns, octopus and calamari in a creamy tomato sauce
- Spaghetti Carbonara** 8.5
Crispy guanciale, egg yolk, black pepper and Italian pecorino cheese
- Sausage & 'Nduja Rigatoni** 9.5
Rigatoni tossed with crumbled Italian sausage and spicy Calabrian 'nduja, finished with cool burrata and fresh basil
- Spinach & Pesto Gnocchi with Burrata V** 10.5
Pillowy potato gnocchi in a vibrant basil pesto with wilted spinach, finished with torn burrata
- Genovese Rigatoni** 8.5
Rigatoni in a slow-cooked Neapolitan ragù of sweet onions and tender beef, finished with aged Parmigiano
- Seared Scallop & Saffron Risotto GF** 9.5
Creamy Parmigiano and saffron risotto crowned with pan-seared scallops and a drizzle of shellfish bisque

SIDES

- French Fries VG GF** 4
Skin-on fries, sea salt
- Truffle Fries VG GF** 6
Fries tossed in truffle-paste oil and Parmigiano
- Mashed Potato V GF** 5
Creamy buttered mash
- Garlic Bread VG** 6
Pizza garlic bread with roasted garlic oil
- Cheesy Garlic Bread V** 6.5
Pizza bread with roasted garlic oil, topped with mozzarella cheese
- Rocket Salad V GF** 5.5
Parmesan, balsamic glaze and rocket

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