



LIGHT BITES

Garlic bread	6
With fresh garlic, mixed herbs, olive oil, and Maldon salt Add mozzarella	
Burrata	10
Served with basil pesto and heritage tomato	
Croquettes	10
Ham hock croquettes served aioli and mustard cress	
Charcuterie	16
A selection of Italian and homecured meats, sundried tomato and pizza fritters	
PIZZAS	
Margherita	13
Tomato San Marzano, fior di latte, basil, and olive oil	
Napoletana	15
Tomato San Marzano, fior di latte, capers, anchovies, and olives	
Parma	18
Tomato San Marzano, fior di latte, rocket, Parma ham DOP and Parmesan	
Pepperoni	16
Tomato San Marzano, fior di latte, ventricina salami and hot honey	
Di Pollo	16
Fior di latte, chicken, pancetta, basil pesto	
Four Seasons	17
Tomato San Marzano, fior di latte, ham, mushrooms, artichokes and olives	

NIBBLES

Olives	5
Drywors	6
Biltong	6

Celebration Cake Surcharge

We are happy for guests to provide their own cake for the table or celebration but a charge of £3 per person will be added to the bill



*Supporting our Luckington Farm,
beef locally regeneratively farmed.
100% grass fed.*

12.5% discretionary service charge will be added to your bill

Spina	16
Fior di latte, ventricina, dolce spina and pickled red onion	
Rustic	15
Fior di latte, basil pesto and sundried tomatoes	
Goats cheese	15
Fior di latte, beetroot, pickled red onion and goats cheese	
Vegan	15
Spinach, beetroot, mushrooms, pickled red onion and garlic oil	

MAINS

Lasagna	16
Served with rocket and Parmesan salad and focaccia	
Beetroot salad	18
Salad of rocket, beetroot, pickled red onion, goats cheese and walnuts	
Parmigiana	18
Layers of roasted aubergine baked in rich tomato sauce with aged Parmesan and mozzarella served with a rocket and Parmesan salad and focaccia	
Calzone	16
Fior di latte, ham, mushroom and tomato San Marzano	

SIDES

Rocket and Parmesan salad	5
Fries	5
Truffle and Parmesan fries	7
Homemade dips	3
Truffle Mayo	
Garlic Mayo	
Nduja Mayo	