A CENA
ITALIAN

Aperitif

Grapefruit Negroni - Gin, Pampelle, Lillet Rose & Grapefruit - 14.5

Cucumber Gimlet - Hendricks Gin, St Germain & Cucumber - 14.5

Strega Spritz - Strega, Elderflower, Lemon & Prosecco - 14.5

Campania - Vodka, Strawberry, Cucumber, Mint, Lime & Soda - 14.5

Classic Cocktails Available Upon Request

Cicchetti

Sourdough, Olive Oil & Balsamic (VE) — 6

Nocellara Olives (VE, GF) — 6

Sicilian Spiced Butter Bean Dip, Toasted Seeds, Pomegranate Molasses & Chargrilled Sourdough (V) — 9

Chargrilled Sourdough, Confit Garlic Aioli & Anchovies & Roasted Peppers — 9

Capocollo, Pickled Baby Cucumbers, Melon & Olive Oil (GF) — 11

Antipasti

Panzanella Salad - Cherry Tomato, Charred Pepper, Pickled Cucumber & Red Onion, Goats Curd, Crostini & Toasted Almonds (V) — 13

Burrata, Grilled Courgette, Cherry Tomato, Fresh Mint & Toasted Hazelnuts (V, GF) — 14

Pan Seared Tiger Prawns, Confit Garlic, Fresh Chilli, Parsley & Lemon Butter (GF) — 15.5

Cobble Lane Bresaola, Dressed Rocket, Parmesan & Truffle Oil (GF) — 14

Primi

Summer Pea Risotto, Parmesan, Lemon & Mint Ricotta & Pea Shoots (V, GF) — 17 | 25

Spaghetti, Mint, Basil & Cashew Pesto, Burrata & Pangrattato (V) — 17 | 25

Linguine, Prawns, Pork N'Duja, San Marzano Tomato Sauce & Parsley — 18 | 27

Tagliatelle, Slow Cooked Beef, Red Wine Ragu & Parmesan — 18 | 27

Pappardelle Amatriciana, Crispy Pork Guanciale, Cherry Tomatos, Confit Garlic & Roast Onion — 18 | 27

Secondi

Melanzane - Roasted Aubergine, Mozzarella, Tomato Coulis, Rocket & Parmesan (V) — 27

Pan Roasted Halibut, Sweet Potato Puree, Chargrilled Sweetheart Cabbage, Anchovy Sauce (GF) — 36

Chargrilled Butterflied Chicken Breast, N'duja, Tomato & Mascarpone Sauce, Rocket & Parmesan (GF) — 27

10oz Angus Rib Eye *or* Sirloin Steak, Thin Cut Chips & Garlic Herb Butter (GF) — 42

Sides

Chargrilled Broccoli, Garlic, Chilli & Hazelnuts (V, GF) — 8

Rocket, Extra Virgin Olive Oil, Balsamic Reduction & Parmesan (V, GF) — 7

Thin Cut Chips (V, GF) — 6

Truffle & Parmesan Chips (V, GF) — 8

GF = Gluten Free VE = Vegan V = Vegetarian

If you have any allergies, please inform your waiter.
Please be aware that our food may contain trace amounts and/or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

An optional service charge of 12.5% will be added to your bill.