

TO SHARE

OLIVE OIL & OREGANO PUCCIA BREAD
[GFA] [VE] | 5.95

MARINATED OLIVES
[GF] [VE] | 4.75

Extra virgin olive oil, chilli,
garlic, herbs

CHOOSE A DIP

ROASTED RED PEPPER & GARLIC
HUMMUS [GF] [VE] | 3.95

ROASTED FENNEL SEED TZATZIKI
[GF] [V] | 2.95

BAKED AUBERGINE BABAGANOUSH
[GF] [VE] | 3.95

SMALL PLATES

OUR SMALL PLATES ARE PERFECT FOR SHARING, AS A NIBBLE OR A STARTER

CRISPY BEETROOT GNOCCHI [VE] | 5.95

Rocket and basil pesto

BLISTERED PADRON PEPPERS

[GF] [VE] | 5.45

Maldon sea salt

PANKO BREADED PEPPADEW BITES | 6.50

Sweet piquanté peppers, cream cheese,
rocket and basil pesto

PROSCIUTTO WRAPPED ZA'ATAR

CHEDDAR STRAWS | 5.25

SPANISH POTATOES [GF] [VE] | 4.95

Sherry vinegar, olive oil,
green peppers and shallots

SWEET POTATO, COURGETTE
AND FETA FRITTERS [GF] [V] | 5.95

Red pepper & garlic hummus,
crispy kale

BABY CHORIZO BAKED IN CIDER

[GF] | 6.50

PATATAS BRAVAS [GF] [V] | 5.95

Romesco mayonnaise

RAS EL HANOUT ROASTED

CHANTENEY CARROTS

[GF] [V] | 4.95

Roasted fennel seed tzatziki

FATTOUSH SALAD

[GF] [VE] | 5.95

Gem lettuce, radish, spring onion,
cucumber, watermelon, mint

LEBANESE FRIES [GF] [VE] | 6.50

Brown sugar & harissa glaze,
garlic mayonnaise, spring onions,
chilli, spiced seeds

ENJOY 3 FOR 14.00

PRAWN & CHORIZO PIL PIL [GF] | 7.95

Garlic butter

BEEF, PORK & PARMIGIANO

REGGIANO MEATBALLS | 7.95

Caramelised onion, tomato sauce

CHICKEN PASTILLAS | 7.45

Moroccan spiced chicken, puff pastry,
sumac yoghurt

CUMBERLAND SCOTCH EGG | 9.50

Cumberland sausagemeat, free-range
soft-boiled egg, piccalilli

BREADED CHICKEN WINGS | 8.25

Brown sugar & harissa glaze

CRISPY CAULIFLOWER BITES [VE] | 8.25

Red pepper & garlic hummus,
brown sugar & harissa glaze

SMOKED SALMON [GF] | 7.50

Whipped feta, lemon, dill

BUTTERMILK CALAMARI | 8.25

Grilled lime, romesco mayonnaise

SMOKED HADDOCK BON BONS | 7.45

Tartare sauce

HALLOUMI CHIPS [GF] [V] | 7.75

Brown sugar & harissa glaze

ENJOY 3 FOR 22.00

[V] Vegetarian [GF] Gluten Free [GFA] Gluten Free Alternative Available [VE] Vegan

A discretionary 10% service charge will be added to your bill. 100% of this will be fairly distributed amongst the team who prepared & served your food today. The gratuity is discretionary - please ask us if you would like us to remove it from the bill.



PIZZA KNOWLEDGE IS POWER

- All our ingredients are sourced from Italy
- Dough made in house using Neapolitana Blue 00 flour from Naples Italy
- Pizza is cooked in a wood fired oven, temperature ranging from 380-400 degrees Celsius
- The cornicione and base of the pizza has a wood fired char for taste and texture
- Our dough is proofed for a minimum of 48 hours
- All our Fior De Latte Mozzarella & Tomatoes are from the hills of Naples
- All our pizzas are dressed with extra virgin olive oil before and after cooking
- Our pizza toppings are evenly spread across the dough so you can taste every flavour



E S P O S I T O 7 5

PIZZA

MARGHERITA

[V] | 12.70

Tomato sauce, Fior di Latte Mozzarella, fresh basil

MARGHERITA DI BUFALA

15.50

Tomato sauce, Mozzarella di bufala, Fior di Latte Mozzarella, fresh basil, Capuliato tomatoes

MARINARA D.O.C.

[VE] | 10.20

Tomato sauce, garlic & basil marinated Marzanino tomatoes, oregano, garlic oil

VEGAN MARGHERITA

[VE] | 12.70

Tomato sauce, vegan mozzarella style cheese, fresh basil

BIANCO PROSCIUTTO E FUNGHI

16.00

Double cream, prosciutto, Fior di Latte Mozzarella, mushrooms

CASA PEPPERONI

16.50

Tomato sauce, spicy pepperoni, Fior di Latte Mozzarella, Capuliato tomatoes

ZUCCA

[V] | 14.00

Tomato sauce, roasted butternut squash, Fior di Latte Mozzarella, spinach, sundried tomatoes

Make it vegan with our vegan mozzarella style cheese [VE]

POLLO DIAVOLA

16.50

Tomato sauce, Fior Di Latte Mozzarella, nduja sausage, sundried tomatoes, roasted chicken, Parmigiano Reggiano, chilli

NAPOLI FORTE

16.50

Tomato sauce, nduja sausage, Napoli salami, Fior di Latte Mozzarella, chilli, garlic

PARMA

16.25

Tomato sauce, prosciutto, Fior Di Latte Mozzarella, rocket, Parmigiano Reggiano

SWAP YOUR PIZZA TO A CALZONE FOR 1.50

EXTRA TOPPINGS

Nduja sausage, pancetta, Napoli salami, chicken, Spanish chorizo | 3.00

Parmigiano Reggiano, mushrooms, grilled peppers, rocket | 2.00

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GRILLS

10 oz SIRLOIN STEAK [GF] | 32.50

Sirloin steak marinated in roasted garlic & thyme, served with mature cheddar & caramelised onion stuffed mushroom, roasted tomatoes, chunky chips, peppercorn sauce

GRILLED LAMB KOFTAS | 23.50

Fattoush salad, aubergine babaganoush, fennel seed tzatziki, flatbread

BACON & CHEDDAR HOUSE [GFA] | 18.60

Brioche bun, British steak & bone marrow burger cooked over fire coals for authentic flavour, dill pickle, gem lettuce, tomato, burger relish

Swap your fries for side salad

Double up your burger | 6.00

+ add Spanish chorizo to your burger | 3.00

MAINS

RAS EL HANOUT CHANTENEY CARROT SALAD [GF] [V] | 13.95

Roasted fennel seed tzatziki, smashed cucumber, spinach dill & fennel, avocado

PAN-ROASTED SEABASS | 24.95

Beetroot gnocchi, courgette, peas, rocket & basil pesto, pumpkin seeds, rocket

PRAWN & CHORIZO SPAGHETTI [GFA] | 16.50

Tomato, chilli & white wine sauce

MOZZARELLA DI BUFALA PRIMAVERA [GFA] | 14.95

Courgette, peas, rocket & basil pesto, rocket

BEEF & PORK PARMIGIANO REGGIANO MEATBALL SPAGHETTI | 15.95

Caramelised onion, tomato sauce

ROMESCO BAKED HALF CHICKEN [GFA] | 20.50

Deboned half chicken, romesco sauce, patatas bravas, dressed salad

FISH & CHIPS | Small 13.60 | Regular 18.10

Crushed minted peas, chunky chips, tartare sauce, lemon

GRILLED CHICKEN CAESAR SALAD [GFA] | 18.50

Soft-boiled free-range egg, crispy pancetta, gem lettuce, Parmigiano Reggiano, croutons, house Caesar dressing

SLOW-ROASTED PORCHETTA | 19.90

Rolled pork belly with fennel, rosemary & sea salt, Spanish potatoes, green beans, spinach, red wine sauce

SYMPPLICITY BURGER [VE] | 18.50

Mushroom, onion & beetroot patty, smoked applewood, rocket & basil pesto, red pepper & garlic hummus, dill pickle, lettuce, tomato, beetroot bun, French fries

HARISSA BUTTERNUT SQUASH, VEGAN FETA & KALE FILO PARCEL [VE] | 19.00

Garlic roasted new potatoes, tenderstem broccoli, vegan gravy

SUNDAY ROASTS Available Sunday from 12pm

SLOW-ROASTED SIRLOIN OF BEEF [GFA] | 22.00

PORCHETTA | 21.00

For every Porchetta sold, we will donate 25p to our local charity

THYME-ROASTED HALF CHICKEN [GFA] | 20.50

Our roasts are served with duck fat roasted potatoes, thyme-roasted carrots, seasonal vegetables, Yorkshire pudding, gravy

HARISSA BUTTERNUT SQUASH, VEGAN FETA & KALE FILO PARCEL [VE] | 19.00

Garlic roasted potatoes, seasonal vegetables, gravy

SUNDAY SIDES

CAULIFLOWER CHEESE [V] | 5.50

DUCK FAT ROASTED POTATOES [GF] | 5.00

HONEY & MUSTARD CHIPOLATAS | 5.50

DESSERTS

BAKED VANILLA CHEESECAKE [GF] [V] | 7.75

Dulce de leche, chocolate sauce

STICKY TOFFEE PUDDING [VE] | 7.50

Salted caramel ice cream, toffee sauce

STRAWBERRY & RASPBERRY SUNDAE [V] | 7.75

Strawberry ice cream, vanilla ice cream, whipped cream, meringue, strawberries, raspberries, raspberry sauce

CHOCOLATE CHIP COOKIE DOUGH [GF] [VE] | 7.50

Salted caramel ice cream, toffee sauce

TRIPLE CHOCOLATE BROWNIE [GF] [V] | 7.50

Vanilla ice cream, chocolate sauce

ICE CREAM & SORBET | 7.00

Brandy snap

Any 3 scoops of your choice:

- Vanilla [GF] [V]
- Chocolate [GF] [V]
- Strawberry [GF] [V]
- Salted caramel [GF] [VE]
- Raspberry sorbet [GF] [VE]

Add a sauce:

- Spiced toffee [GF] [VE]
- Chocolate [GF] [VE]

MINI DESSERTS

PASTEL DE NATA [V] | 3.50

Warm Portuguese custard tart

BOMBOLONE | 4.50

Mini Italian doughnuts, chocolate sauce

AFFOGATO [GF] [V] | 4.50

Double espresso, vanilla ice cream



For allergens and calorie information, please scan the QR code or alternatively, speak to a member of our team



ALLERGENS ON OUR MENU

Dishes marked GF are made with non-gluten containing ingredients. Dishes marked GFA can have ingredients swapped out to those made with non-gluten containing ingredients upon request. Products marked VE are made with vegan ingredients, however food/drink preparation and cooking may affect this.

Despite our best efforts, our food/drink is prepared in areas where cross contamination may occur and therefore, we are unable to guarantee that our dishes/drinks are free from any allergen. Not all ingredients are listed in each dish, please inform your server of any allergies or dietary requirements that you have.