

Nibbles

Nocellara olives	3.5
House smoked almonds	3
Dressed green salad	3

Meats and cheeses

5 each or 3 for 12	
Rachel's Goat	Cornish Gouda
Finocchiona	Salami Rustico

Pizzas

White (without tomato)

Burrata – mixed mushrooms, garlic & herb oil, stracciatella cheese	11.5
Umami Bomb (v) – mozzarella, smoked potatoes, black garlic vinegarette, aioli	11

Red (with tomato)

Margherita (v) – mozzarella, basil, olive oil	8
Marinara (vg) – oregano, garlic, basil, olive oil	6
Meat & Heat – mozzarella, Cobble Lane Cured pepperoni, hot honey	12.8
Sausagefest – house sausage, red onion, breadcrumbs, Parmigiano	11.5
Vegan sausagefest (vg) – house vegan sausage, red onion, breadcrumbs	10
'Chovies – anchovies, capers, charred lacto-fermented peppers	11
Kale (vg) – kale, chilli herb jam, charred lacto-fermented peppers, garlic	10

Dessert

House gelatos	scoop 3
	flight 7

Ask the team for allergy information.

A discretionary service charge of 12.5% applies to groups of 8+

Aperitifs (full menu available)

G&T	5.5	Negroni	7.5
Prosecco (naturally cloudy)	5.5	Spritz	6.5

Beers / Ciders



Moor RAW Bitter 4.3% 330ml	4
Moor Stout 5% 330ml	4
Wiper & True Amber Ale 330ml / 500ml	4 / 5.5
Wiper & True Pale Ale 330ml / 500ml	4 / 5.5
Lost & Grounded Keller Pils Lager 4.8% 330ml	4
Ashridge Vintage Cider 4.5% 330ml	4

Softs / Mixers

Luscombe Apple Juice 240ml	2
Ashridge Apple & Elderflower 330ml	2.8
Karma Cola 250ml	2.1
Lemony Lemonade 250ml	2.1
Gingerella 250ml	2.1
Tonic Water 200ml	1.5
Soda Water 200ml	1.5
Sparkling & Still Mineral Water 330ml	1.5
Cawston Press Kids Apple & Summer Berry 200ml	1.5


DRINKS



Prosecco Colfondo NV (125ml)   5.5 26
Naturally cloudy. Fresh pear, lemon, savoury finish.

Whites

Crisp Ciello Bianco 2015   5.5 13.5 18
Fragrant, unfiltered. Apricot, toasted almond, great acidity


Floral Sauvignon De Touraine 2015  6 16 22
Elderflower, gooseberry & lime. Floral & fresh

Peachy Populis White 2014   30
Californian Chardonnay. Complex & elegant



Rose

Bright Madregale Rosato 2015  5.8 14 20
Raspberries & cream. Light & crisp


Reds

Savoury Bergerie De La Bastide 2015  5 12.5 17
Languedoc light red. Black fruits & olives




Punchy Tragolargo Monastrell 2014  6.5 17 23.5
Full bodied, Spanish. Baked cherry & spice

Rich Quindals 2009   30
Complex, intense dark fruits, smooth texture & hint of oak

Half Bottles

Chablis Chardonnay 2014  24
Viberant minerality. Crunchy Granny Smith apples

Gattinara Nebbiolo 2008 25
Barolo's Piedmontese neighbour. Fragrant red cherry and rose petals

 Organic  Biodynamic  Vegan

WINES