



food

All prices are subject to 12.5% service charge

Our menu of seasonal dishes changes daily, we offer a selection of small plates and a nice selection of pizzas that are ideal for sharing with friends.

small plates and starters

MIXED NUTS £4

MIXED OLIVES £5

BREAD & OIL £5.5

Add Parma Ham £3

GARLIC BREAD

With rosemary & homemade garlic oil

Classic £7.5

Cheesy £9.5

PICKLE CUCUMBER £7

With tahini and harissa sauce

ROCKET SALAD £7

With parmesan shavings and balsamic glaze

meats & cheese sharing board (available for pre booked parties)

Mortadella, Coppa, Salami Milanese, Mozzarella, Gorgonzola, Brie with Bread & Olives 30

pizzas

Neapolitan style sourdough pizza from Chef Alessandro Parisi.

DIAVOLA 2.0 £15.5

San Marzano tomato, fior di latte mozzarella, nduja from Spilinga, spicy salami, homemade chilli honey

COTTO & FUNGHI £15

San Marzano tomato, fior di latte mozzarella, cooked ham, mushroom

PUTTANESCA £14.5

San Marzano tomato, fior di latte mozzarella, anchovies, capers, Greek olives, parsley, chilli

MARGHERITA (v) £12.5

San Marzano tomato, fior di latte mozzarella, parmesan, basil, extra virgin oil

PESTO (v) £14.5

"White base" fior di latte mozzarella, goat cheese, Greek olives, pesto, pine nuts

ORTOLANA (v) £14

San Marzano tomato, fior di latte mozzarella, roasted courgette, roasted aubergine, mushrooms, Greek olives

CHEESE LOUISE (v) £14.5

LOCKES

PARMA HAM & BURRATA £16.5

San Marzano tomato, fior di latte mozzarella, rocket salad, burrata cheese, Parma Ham

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Gluten Free Base 6

Vegan Cheese 2.5

Ask for vegan and gluten free options |

Please make your server aware of any allergies. Our food is made in an environment where other products contain gluten. Therefore, we are unable to guarantee our food is 100% gluten free. Please let us know if you have any dietary requirements.