



Olives (vg) (ng)	3.9
Garlic bread (vg)	6.5
Cheesy garlic bread (v)	7.5
Antipasti board of cheeses, meats, cornichons, pickles	14.0

PIZZAS – all served on a San Marzano tomato and fior di latte mozzarella base unless specified

Margherita (v)	9.5
Marinara - no mozzarella, oregano, garlic olive oil (vg)	8.0
Pepperoni - pepperoni, jalapeños	12.5
Ham & Mushroom - cooked ham, mushrooms	13.0
Pancetta & Pecorino - smoked pancetta, pecorino cheese, red pesto	13.0
Diavola - 'nduja sausage, jalapeños	13.0
Pesto Bianco - no tomato base, courgette, cherry tomatoes, pesto (v)	12.5
Ortolana - sweetcorn, mushrooms, peppers, red onions (v)	11.0
Mediterranean - olives, sundried tomatoes, artichoke hearts (v)	12.0
Sloppy Joe - beef ragu, fried onions, jalapeños	12.0

SALADS

Green salad - baby gem, cherry tomatoes, cucumber, vinaigrette (vg) (ng)	6.0
Caprese salad - buffalo mozzarella, beef tomatoes, basil, olive oil, pesto (v) (ng)	10.5
Emilia - parma ham, baby gem, cherry tomatoes, olives, vinaigrette (ng)	12.0

DIPS

Garlic - smoked garlic, mayonnaise (v)	1.5
Pesto - pine nuts, basil, parmesan, garlic, mayonnaise, olive oil (v)	1.5
Spiced - frank's hot sauce (v)	1.5

ADDITIONAL TOPPINGS

Jalapeños, olives, peppers, mushrooms, red onions, fried onions, pesto	1.5
Artichoke hearts, courgettes, sundried tomatoes, cherry tomatoes	1.7
Buffalo mozzarella, pecorino, parmesan, gorgonzola	2.0
Parma ham, pepperoni, 'nduja, beef ragu, cooked ham	2.0

PLATTER MENU

48 hours advanced noticed required for all platter menu orders

SMALL BITES

Olives (vg) (ng)	3.9
Garlic bread (vg)	6.5
Cheesy garlic bread (v)	7.5
Parmesan skin-on-fries (v)	7.9

BRUSCHETTA - eight pieces with each platter

Traditionally served with chopped tomatoes, garlic and basil (vg)	8.0
Topped with chopped tomatoes, garlic, basil and goat's cheese (v)	13.0
Topped with chopped tomatoes, garlic, basil and prosciutto	13.0

PLATTERS - fifteen pieces with each platter

Prosciutto wrapped grissini breadsticks	18.0
Mozzarella panko coated and fried with a fresh tomato sauce (v)	22.0
Spinach and mozzarella arancini with a fresh tomato dipping sauce (v)	17.5

PIZZAS

Please see our pizza menu for options and pricing

ANTIPASTI BOARDS - all served with grissini toast

Mixed antipasti board of cheese, meats and pickles	14.0
Large platter of cured meats, pickled onions, cornichons	22.0
Large platter of British cheeses with homemade chutney (v)	22.0

DESSERT - serves ten to twelve people

Chocolate tart in a date and mixed nut case (vg) (ng)	37.0
Homemade whole vanilla cheesecake with a berry puree (v)	37.0

SUNDAY MENU



Our Sunday roast runs from the beginning of October to the end of March

TO START

Bloody Mary - Fris vodka, homemade bloody mary mix with all the trimmings 10
Vrgin Mary - homemade bloody mary mix with all the trimmings 7
Mimosa - Prosecco, orange juice

SMALL PLATES

Olives 3.9 (v) (ng)
Toasted sourdough and butter 4.1 (v)
Harissa spiced hummus, toasted sourdough 6.9 (vg)
Antipasti board of cured meats, pickles, toasted sourdough 9.5
Baked camembert to share 9.0 (v)
Soup of the day 6.0

ROASTS - all served seasonal vegetables, roast potatoes, yorkshire pudding and gravy

Rump of Hertfordshire beef 19.9
Pork belly 18.9
Free range Suffolk roast chicken 17.9
Vegan beetroot wellington 16.9 (vg)

CHILDREN

Smaller portion of any of the above roasts 10.5
Fish fingers, roast potatoes and peas 7.5

SIDES

Roast potatoes 5.9 (v) Cauliflower cheese 5.9 (v)
Seasonal vegetables 4.7 (vg) (ng) Gravy jug 1.5

DESSERT

Sticky toffee pudding, toffee sauce, vanilla ice cream 7.5 (v)
Chocolate brownie, salted caramel ice cream 7.6 (v)
Apple crumble, vanilla ice cream. 7.3 (v)
Selection of cheeses, roasted tomato chutney, toasted sourdough 9.5



SPARKLING WINE

		125ml	Bottle
Fontessa Prosecco Spumante Brut, DOC - vegan	Italy	5.90	32.00
Champagne CH de L'Auche Brut Sélection - vegan	France	-	59.50
English Sparkling, Chapel Down, Extra Brut, Kent	UK	-	60.00
Veuve Cliquot Brut, Champagne	France	-	78.00

WHITE

		125ml	175ml	Bottle
Alasia Cortese, Piemonte DOC - vegan	Italy	4.50	6.60	26.00
Wild House Chardonnay, WO Western Cape - vegan	South Africa	4.70	6.80	27.00
Il Badalisc Pinot Grigio, Delle Venezie DOC - vegan	Italy	5.00	7.20	29.00
Vila Nova Vinho Verde, DOC Vinho Verde - vegan	Portugal	-	-	33.00
Domaine de Vedilhan Viognier, IGP Pays d'Oc - vegan	France	-	-	34.00
Cave de l'Ormarine Carte Noire, AOP Picpoul de Pinet	France	-	-	37.50
Shucker's Shack Sauvignon Blanc, Marlborough - vegan	New Zealand	6.50	9.30	38.00
Tentua Santa Seraffa Gavi di Gavi, DOCG - vegan	Italy	-	-	43.50
La Huida Albariño, DO Rías Baixas	Spain	-	-	45.50
Smalltown Vineyards Rag & Bone Riesling, Eden Valley	Australia	-	-	47.00
Domaine Michel Girard Sancerre, AOP Sancerre - vegan	France	-	-	54.50

RED

		125ml	175ml	Bottle
Borgia by Borsao Garnacha, DO Campo de Borja - vegan	Spain	4.40	6.30	25.00
Silver Myn Argentum, WO Stellenbosch - vegetarian	South Africa	4.70	6.80	27.00
Da Vero Biologico Nero d'Avola, Sicilia DOC - organic - vegan	Italy	5.20	7.50	30.00
La Ruchette Dorée Rouge, AOP Côtes du Rhône Villages - vegan	France	-	-	31.00
Sixty Clicks Shiraz Mataro - vegan	Australia	6.30	9.00	36.50
Tenuta Il Cascinone Crocera, Barbera d'Asti Superiore - vegan	Italy	-	-	39.00
Ontañón Rioja Crianza, DOCa Rioja	Spain	-	-	42.00
Shadow Point, Pinot Noir, Monterey AVA - vegan	USA	-	-	43.00
Nieto Patrimonial Malbec, DOC Luján de Cuyo - vegan	Argentina	-	-	45.00
Domaine Boutinot Les Six, AOP Cairanne Côtes du Rhône - vegan	France	-	-	51.00

ROSE

		125ml	175ml	Bottle
Mirabello Pinot Grigio Rosé, Provincia di Pavia IGT - vegan	Italy	4.50	6.60	26.00
Maison Boutinot Cuvée Rosé, AOP Côtes de Provence - vegan	France	-	-	39.00

COCKTAILS

ELDERFLOWER FIZZ	10
St Germain elderflower, prosecco, soda water	
ESPRESSO MARTINI	12
Absolute vanilla vodka, Borghetti coffee liquor, coffee	
WHISKY SOUR	11
Monkey shoulder, egg white, lemon juice, sugar syrup	
CLASSIC MARGARITA	10
Pueblo Viejo, Cointreau, sugar syrup, lime juice	
SPICY MARGARITA	10
Baller chilli bacon vodka, Cointreau, sugar syrup, lime juice	
OLD FASHIONED	12
Buffalo trace, Angostura bitters, sugar syrup	
NEGRONI	12
Brokers gin, Martini Rosso, Campari	
COSMOPOLITAN	10
Absolute vodka citron, Cointreau, cranberry juice, lime juice	
DARK & STORMY	10
Captain Morgan's dark rum, fever tree ginger beer and lime juice	
MIMOSA	9
Prosecco, orange juice	
BLOODY MARY	10
Fris vodka, homemade bloody mary mix with all the trimmings	
VIRGINY MARY	7
Homemade bloody mary mix with all the trimmings	