

SNACKS

Nocellara olives (ve)	5
Smoked almonds (ve)	5
Buttermilk fried chicken, blue cheese dip & hot sauce	10
Taramasalata, crispbread & radish	10
Salt & pepper squid, house chilli, crispy garlic & coriander	11
Fresh flatbread, coppa & prosciutto with gorgonzola dolce dip	12

SANDWICHES

Reuben toastie <i>Pastrami, Emmental, souerkraut & Russian dressing on sourdough</i>	16
Mortadella <i>Burrata, pesto & rocket on focaccia</i>	16
Grilled seasonal vegetables (v) <i>Leek hummus, salsa verde & goat's cheese on flatbread</i>	14
Grass-fed beef burger <i>Smoked cheese, lettuce, tomato, pickle, burger sauce & fries</i>	24
Buttermilk chicken burger <i>Asian slaw, sriracha mayo & fries</i>	25

SALADS

Niçoise seared tuna, tomatoes, new potatoes, green beans, olives & rich egg yolk	20
Grilled chicken Caesar salad, bacon, romaine lettuce, croutons & Parmesan	16
Superfood, baby spinach, quinoa, baby beets, raw cauliflower, avocado, pomegranate, toasted seeds & alfalfa (ve)	15

PIZZAS

From our wood-fired oven
12 noon to 11PM

Margherita (v) <i>Mozzarella, house tomato sauce, oregano, basil, olive oil</i>	12
Calzone <i>Mozzarella, house tomato sauce, 'nduja, chilli flakes, black olives</i>	16
Napoli <i>Buffalo mozzarella, house tomato sauce, anchovies, capers</i>	15
Primavera <i>Mozzarella, cherry tomatoes, rocket, Parma ham, Parmesan</i>	15
Wild Mushroom (ve) <i>Wild mushrooms, vegan mozzarella, house tomato sauce, truffle oil, cherry tomatoes, rocket</i>	14
Goat's Cheese (v) <i>Goat's cheese, roasted peppers, broccoletti, olive oil</i>	14
Americana <i>Mozzarella, house tomato sauce, pepperoni, jalapeño</i>	15

SIDES

Fries with rosemary salt (ve)	5
Crispy hash browns, chimichurri & smoked Maldon salt (ve)	6
Seasonal mixed greens with olive oil (ve)	6
Heritage tomato salad, Greek feta, shallots, basil, extra virgin olive oil & sherry vinegar (v)	7
Mixed baby leaf salad (ve)	5

(v) Vegetarian | (ve) Vegan

Please let us know if you have any allergies or intolerances. Whilst we take care to minimise the risk of cross-contamination in our kitchen, we cannot guarantee the absence of allergens in any of our dishes. A discretionary service charge of 12.5% will be applied to food and beverage.