

TO SHARE

**MOZZARELLA DI BUFALA & TOMATO
PUCCIA BREAD [GFA] | 12.25**
Mozzarella di Bufala, garlic & basil
marinated tomatoes, fresh basil,
garlic oil

**TOMATO PUCCIA BREAD
[GFA] [VE] | 8.50**
Garlic & basil marinated tomatoes,
fresh basil, garlic oil

**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] | 3.50**

**ROASTED FENNEL SEED TZATZIKI
[GF] [V] | 3.50**

**AUBERGINE BABA GANOUSH
[GF] [VE] | 3.50**

SMALL PLATES

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

**BLISTERED PADRON PEPPERS
[GF] [VE] | 5.95**
Maldon sea salt

PANKO BREADED PEPPADEW BITES | 6.50
Sweet piquanté peppers, cream cheese,
rocket & basil pesto

SPANISH POTATOES [GF] [VE] | 5.25
Sherry vinegar, olive oil,
green peppers, shallots

**SWEET POTATO, COURGETTE
& FETA FRITTERS [GF] [V] | 5.95**
Red pepper & garlic hummus,
crispy kale

PATATAS BRAVAS [GF] [V] | 5.95
Harissa mayonnaise

**RAS EL HANOUT ROASTED CHANTENAY
CARROTS [GF] [V] | 5.25**
Roasted fennel seed tzatziki

NAPOLI SALAMI [GF] | 6.25
Extra virgin olive oil

LEBANESE FRIES [GF] [VE] | 6.75
Brown sugar & harissa glaze,
garlic mayonnaise, spring onions,
chilli, spiced seeds

CAESAR SALAD [GFA] | 6.50
Free-range soft-boiled egg,
crispy pancetta, gem lettuce,
Parmigiano Reggiano, croutons,
house Caesar dressing

**BABY CHORIZO BAKED IN CIDER
[GF] | 6.50**

**BAKED FETA & CHICKPEAS
[GF] [V] | 6.50**
Tomato & basil sauce

PROSCIUTTO [GF] | 6.25
Extra virgin olive oil

CRISPY ARTICHOKEs [GF] [VE] | 6.00
Maldon sea salt

ENJOY 3 FOR 15.00

PRAWN & CHORIZO PIL PIL [GF] | 7.95
Garlic butter

CHICKEN PASTILLAS | 7.45
Moroccan spiced chicken, puff pastry,
sumac yoghurt

CUMBERLAND SCOTCH EGG | 9.50
Cumberland sausagemeat, free-range
soft-boiled egg, piccalilli

CRISPY CAULIFLOWER BITES [VE] | 8.25
Red pepper & garlic hummus,
brown sugar & harissa glaze

BUTTERMILK CALAMARI | 8.25
Grilled lime, harissa mayonnaise

ITALIAN MEATBALLS | 7.95
Beef & pork meatballs, tomato & basil
sauce, Parmigiano Reggiano

HALLOUMI CHIPS [GF] [V] | 7.75
Brown sugar & harissa glaze

**SPICED 'LAMB' STYLE PASTILLA
[VE] | 7.45**
Simplicity plant-based 'lamb' mince,
puff pastry, aubergine baba ganoush

BREADED CHICKEN WINGS | 8.25
Brown sugar & harissa glaze

ENJOY 3 FOR 22.00

Please note that from time to time our suppliers provide us with Italian eggs. We advise these are not consumed lightly cooked if you are in a vulnerable group (e.g. children, pregnant women or the elderly or anyone with reduced immunity). Please speak to a member of our team for more information.

[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
- Our dough is proofed for a minimum of 48 hours
- Dough made in house using Neapolitana Blue 00 flour from Naples Italy
- All our Fior De Latte Mozzarella & Tomatoes are from the hills of Naples
- Pizza is cooked in a wood fired oven, temperature ranging from 380-400 degrees Celsius
- All our pizzas are dressed with extra virgin olive oil before and after cooking
- The cornicione and base of the pizza has a wood fired char for taste and texture
- 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] | 12.80

Tomato sauce, Fior di Latte Mozzarella, fresh basil

MARGHERITA ROYALE

15.90

Tomato sauce, Mozzarella di Bufala, Fior di Latte Mozzarella, sun-dried Capuliatto tomatoes, fresh basil

MARINARA D.O.C.

[VE] | 10.30

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

VEGAN MARGHERITA

[VE] | 12.80

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, sun-dried Capuliatto tomatoes

ZUCCA

[V] | 14.00

Tomato sauce, roasted butternut squash, Fior di Latte Mozzarella, spinach, sun-dried Capuliatto tomatoes

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

POLLO DIAVOLA

16.50

Tomato sauce, Fior Di Latte Mozzarella, nduja sausage, sun-dried Capuliatto 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

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

Parmigiano Reggiano, mushrooms, grilled peppers, rocket | 2.00

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GRILLS

8^{0Z} BLACK ANGUS RUMP STEAK | 25.80

10^{0Z} BLACK ANGUS SIRLOIN STEAK | 29.50

Our steaks are seasoned with our flavoured house salt, served with chunky chips, garlic butter mushrooms, roasted tomatoes, and a choice of sauce:

Peppercorn jus

Béarnaise sauce

+ add garlic prawns to your steak [GF] | 5.50

POLLO PICANTE | 19.90

Half a boneless chicken, picante marinade, harissa mayonnaise, garlic & basil marinated tomatoes, dressed rocket, French fries

GRILLED LAMB KOFTAS | 23.50

Aubergine baba ganoush, fennel seed tzatziki, oregano puccia bread, gem lettuce, red onion, cucumber, garlic & basil marinated tomatoes

BACON & CHEDDAR HOUSE [GFA] | 18.90

British steak & bone marrow burger, dill pickle, gem lettuce, tomato, burger sauce, brioche bun, French fries

Swap your fries for side salad

Double up your burger | 6.00

+ add Spanish chorizo to your burger | 3.20

MAINS

PAN-ROASTED SEABASS [GF] | 24.95

Spanish potatoes, courgette, peas, rocket & basil pesto cream sauce, spinach

PRAWN & CHORIZO SPAGHETTI

[GFA] | 16.50

Tomato, chilli & white wine sauce

SPAGHETTI PRIMAVERA [GFA] | 15.25

Mozzarella di Bufala, Parmigiano Reggiano, courgette, peas, rocket & basil pesto, rocket

FISH & CHIPS Small 13.90 | Regular 18.50

Crushed minted peas, chunky chips, tartare sauce, lemon

GRILLED CHICKEN CAESAR SALAD

[GFA] | 18.75

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

SYMPPLICITY BURGER [VE] | 19.00

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

BUTTERMILK CHICKEN BURGER | 18.75

Crispy-coated chicken thighs, harissa mayonnaise, dill pickle, gem lettuce, tomato, brioche bun, French fries

Swap your fries for side salad

Double up your burger | 6.00

+ add Spanish chorizo to your burger | 3.20

ITALIAN MEATBALL SPAGHETTI | 15.95

Beef & pork meatballs, caramelised onions, tomato & basil sauce, Parmigiano Reggiano

CRISPY CAULIFLOWER NOURISH BOWL

[VE] | 18.50

Roasted butternut squash, aubergine baba ganoush, spiced chickpeas, dressed gem lettuce & rocket, roasted red pepper & garlic hummus, avocado, rocket & basil pesto, chilli

SLOW-ROASTED PORK BELLY [GF] | 19.90

Honey & fennel glaze, parmentier potatoes, ras el hanout Chantenay carrots, green beans, spinach, red wine gravy

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

RED PEPPER & COURGETTE LASAGNE

[VE] | 17.50

Garlic puccia bread, gem lettuce, red onion, cucumber, garlic & basil marinated tomato salad

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SUNDAY ROASTS

Available Sunday from 12pm

SLOW-ROASTED SIRLOIN OF BEEF [GFA] | 22.70

SLOW-ROASTED PORK BELLY | 21.70

For every slow-roasted pork belly sold, we will donate 25p to our local charity

THYME-ROASTED HALF CHICKEN [GFA] | 21.00

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

BUTTERNUT SQUASH, SPINACH & MUSHROOM PIE [VE] | 19.50

Garlic roasted potatoes, thyme-roasted carrots, 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

SPICED STICKY TOFFEE PUDDING

[GF] [VE] | 7.50

Salted caramel ice cream, toffee sauce

STRAWBERRY & RASPBERRY SUNDAE

[V] | 8.75

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 | 7.50

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

AFFOGATO [GF] [V] | 4.50

Double espresso, vanilla ice cream

BOMBOLONE | 4.50

Mini Italian doughnuts, chocolate sauce



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.