

THE WOODFIRED FLATBREADS

SNACKS

- Padron peppers** – Roasted over coal with white garlic purée, chorizo, fried garlic, fried rosemary crumbs G, M 7.50
- Olive** – Marinated lady olives, basil mayonnaise M, Eg 5
- Bread** – House baked focaccia with garlic, rosemary & our homemade cultured butter G, M, N 5.75

SIDES

- Fries** – Rosemary and honey roasted garlic mayonnaise Eg, G, SD 5.75
- Onion rings** – Pickled red onion rings with brown mustard mayonnaise G, MS, Eg 5.75

BAKED SOURDOUGH FLATBREADS

Our dough is fermented for 3 days and naturally-leavened

- Coppa** – Thick base, tomato, fior di latte, basil, parmesan, thin slices of coppa ham & black pepper G, M 17
- Truffle Cheese Flatbread** – Truffle béchamel, fior di latte, parmesan, flat leaf parsley G, M 19.50
- Our spinach flatbread** – Bound with parmesan and nut brown butter, charred broccoli, melted brie & rocket G, M 17.50
- Pork flatbread** – Truffle béchamel, slices of mortadella, white onion, pork rilette & stracciatella cheese G, M, N, A, Pistachio 18.50
- Cep, truffle & lardo** – Crème fraiche truffle béchamel, with cep & lardo, charred broccoli, parsley, lemon zest on baked sour dough G, M 24.50
- Margherita flatbread** – Tomato, fior di latte, parmezan G, M 16

2 for 1
Classic Cocktails

SUNDAY - WEDNESDAY
from 4pm -7pm



A – Alcohol
C – Celery
G – Cereals with Gluten
Cr – Crustaceans
Eg – Egg
F – Fish
L – Lupin
M – Milk
ML – Mollusc
MS – Mustard
N – Nuts
P – Peanuts
S – Sesame Seeds
SO – Soya
SD – Sulphur Dioxide

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.
Prices include VAT. 12.5% service charge for parties of 6 or more.