



### SNACKS

- Olives | 3.5 (VE, GF)
- Fresh baked pretzel with mustard | 3.5 (V)
- House baked bruschetta, datterini tomatoes, burrata, basil | 5 (V)
- Fennel salami with homemade pickles | 5
- Crispy fried spunta potatoes, roasted garlic, rosemary, saffron aioli | 5.5 (V)
- Parmesan croquettes with homemade basil pesto | 5.5 (V,N\*)
- Polenta fritti with nduja butter | 5.5
- Camden sausage roll with chilli jam | 6
- Venetian style fried chicken with lemon and sage | 7

### BEER HALL PLATTER

- Marinated roasted vegetables, mixed olives, fennel salami, bresaola, prosciutto, pecorino, burrata, focaccia, pretzel
- Small (up to 2 people) | 16      Large (up to 4 people) | 28

### PIZZA SLICES

- Margherita – San Marzano tomato, fiori di latte mozzarella and basil | 7 (VE\*)
- Nduja – Spicy Calabrain sausage with San Marzano tomato, fiori di latte mozzarella, salami, oregano and rocket | 8
- Burrata – San Marzano tomato with burrata, cherry tomato and rocket | 8 (V)
- Vegan – Slow cooked sweet onions and red peppers, cherry tomatoes, olives, capers, grilled zucchini and basil | 7 (VE)
- Prosciutto di Parma – San Marzano tomato, fiori di latte mozzarella, oregano, rocket, Prosciutto di Parma, Parmesan shavings | 8

### PLATES

- Burrata with prosciutto, rocket, tomatoes, & aged balsamic vinegar | 9 (V)
- Quinoa salad with grilled vegetables, agave and thyme | 7.5 (VE, GF)
- Panzanella salad – sourdough bread, heritage tomatoes, capers, anchovy, grilled yellow peppers, basil and cucumber | 8 (VE\*)
- Melanzane alla parmigiana – sweet aubergines baked with tomatoes, fiori di late, parmigiano, breadcrumbs, basil | 10 (V)
- Porchetta – Roasted, rolled pork belly stuffed with fennel seed and herbs, roasted potatoes, veal jus, salsa verder | 18

### PASTA

- Homemade cappelletti filled with slow cooked duck, porcini mushroom, parmigiano | 13
- Ravioli di Erbette with chard, cime di rapa, ricotta, butter, sage and parmigiano | 13 (V\*)
- Risotto with portobello mushrooms, white wine, parmigiano | 13 (V\*)
- Fresh pappardelle with ragu of slow cooked beef in red wine and San Marzano tomatoes | 15

### DESSERT

- Amalfi lemon tart with Mascarpone and Marsala sauce | 6 (V)
- Warm Chocolate and almond Caprese tart with vanilla ice cream | 6 (V, N)
- Tiramisul | 6 (V, N)
- Mango / Strawberry Sorbet - | 3 per scoop (V)

CARD PAYMENTS ONLY – Cash is not accepted at this venue

DISHES MAY CONTAIN ALLERGENS - if you have any dietary requirements please speak to a member of staff.  
A discretionary Service Charge of 12.5% will be added to your bill – 100% of service is distributed to the team  
V – Vegetarian, VE – Vegan, GF – Gluten Free, N – Contains Nuts, \* – Ask server for adjustment/information.