

LARDO

WE SERVE A WORKERS LUNCH MONDAY TO FRIDAY *

17 for two courses
21 for three courses
26 for three courses + a mystery wine

SPUNTINI

Nocellara olives (v+) 6
Smoked Almonds (v+) 6
Focaccia bread (v+) 4.5
+ Green olive tapenade & whipped ricotta (v) 7.5

ANTIPASTI

Gnocchi Fritti, coppa, parmesan 8
Radicchio, puntarelle, anchovy dressing, soft egg 8.5*
Polenta fritti, parmesan 8.5
Marinda Tomato, croutons, basil, picked onions (v+) 9*
Salt Hake, chickpea, samphire, gremolata 9
Burrata, extra virgin olive oil (v) 10
Smoked eel arancini & taramasalata 12
Stracciatella, Olasagasti anchovies, mint, evoo 14

PIZZA - WHITE BASE

Carbonara - guanciale, egg yolk, pecorino 16*
Potato, confit garlic, Gorgonzola Piccante, rocket (v) 17*
Green olive tapenade, Stracciatella di bufala, basil,
Parmesan 17
Purple sprouting broccoli, ricotta salata & Lardo 16

PIZZA - RED BASE

Margherita - Basil, fior di latte (v) 11*
Hotties - Pepperoni, pancetta, 'Nduja, pickled jalapeños,
Scarmorza 18
Caprese - Buffalo Mozzarella, dressed fresh radicchio,
basil (v) 17*
Marinara - tomato sauce, fresh garlic, capers, kalamata
olives, oregano (v+) 14

SECONDI

Casarecce with Datterini, pangrattato, garlic, basil, evoo (v+) 16*
Pappardelle with beef shin ragu, Parmesan 20*
Braised pasture raised chicken leg, cannellini beans, leeks & aioli 19

(w) white based pizza, (v) vegetarian, (v+) vegan, (g) gluten

Please note, whilst our gluten-free pizza base is made from gluten-free flour, it's made in an environment in which wheat flour is present and we cannot guarantee there is no cross contamination.

We add a 12.5 % discretionary service to all bills.

LARDO

SPARKLING

NV Porte Nova Prosecco D.O.C, Veneto / Italy 7.8/42
2021 Lunaria, Organic Pet Nat, Abruzzo, Italy 9.4/51.5
2020 Kimera Ancestral, Luis Moyo Tortosa, Navarra / Spain 67

WHITE

2022 Contrade Bellusa, Catarratto, Terre Siciliane IGT / Italy 8.8/36
2022 Mezzogiorno, Fiano, Puglia / Italy 9.2/37.5
2022 El Pinto Palomino, Hacienda La Parrilla, Cadiz / Spain 9.70/42
2022 Colombard-Gros Manseng, Arcolan / France 39
2023 Amoterra, Trebbiano d'Abruzzo, Marche / Italy 10/41
2022 AB Valley, Vinho Verde, Minho / Portugal 10.8/44.5
2022 Black Cottage, Sauvignon Blanc, Marlborough / New Zealand 12/50
2021 Cantina Valle Isarco, Kerner, Alto Adige / Italy 53
2022 Cataldi Madonna, Pecorino, Malandrino d'Abruzzo / Italy 58
2020 Carricante IGT, Massimo Lentsch, Sicily / Italy 67.5

ROSÉ

2022 Mezzogiorno Rosato, Puglia / Italy 8.4/34
2022 Chateau Paradis Essenciel, Provence / France 11.6/48

SKIN CONTACT

2019 Alazani Rkatsiteli Amber, Kakheti / Georgia 9.6/39.5
2023 Angus Paul, Muscat, Stellenbosch / South Africa 12.60/51.5
2022 Ninfa Del Nera Bianco, Annesanti, Umbria / Italy 54.5

RED

2021 Contrade Bellusa, Nero d'Avola, Sicilia / Italy 8.8/36
2021 Le Benjamin, Chateau Des Annereaux/ Bordeaux / France 9.50/41
2021 Doppio Passo Primitivo, Puglia / Italy 10.8/44.5
2021 Johanneshof Reinisch, Pinot Noir, Thermen / Austria 13.4/55.5
2020 Refosco dal Peduncolo Rosso, Friuli Colli Orientali / Italy /60.5
2011 L'Egerie du Chateau Chereau, Lussac-Saint-Emilion, Bordeaux / France 64
2020 Coleccion, Tempranillo, Bodegas Pinuaga, La Mancha / Spain 64

BEER

Braybrooke Keller Lager 2/3 Pint 4.8 abv 6.5
Lost & Grounded Pilsner 2/3 Pint 4.8 abv 6.5
Lucky Saint - Unfiltered Lager 0.5 abv 6.5
Menabrea Bionda - Premium Lager 4.8 abv 6.5

APERITIVI

Americano 9.5
Montenegro Spritz 11.5
Negroni 12
White Negroni 12
Aperol Mule 12
Margarita 12

JUICE

100% Farm Pressed Juice from
Chegworth Valley, Kent 3.5
• apple, carrot & ginger
Orange Juice 3.5
Cranberry Juice 5.5

SOFTS

House Lemon Sherbet 4
Crodino 7.5
Coca Cola/Diet Coke 4
Fever-Tree 4
• Lemonade
• Indian/Mediterranean/Light Tonic
• Soda Water
• Ginger Beer

SWEET WINES

2020 Les Hautains, Occitanie / France 5.75/40