

NOCI

SMALL PLATES

Nocellara olives pb	4.5
Focaccia pb	5.5
Datterini tomato or garlic, rosemary, sea salt	
Burrata v	11.5
courgettes, Aleppo chilli, lemon, mint <i>plant-based option available</i>	
Bruschetta pb	8.5
Isle of Wight tomatoes, roasted garlic, basil, focaccia	
Salumeria	15
Prosciutto di Parma, Cobble Lane fennel salami, Mozzarella D.O.P, Nocellara olives, focaccia	
Insalata pb	9
fennel, courgette, spring peas, radicchio, mint, pistachio	
Carpaccio	10
rare-seared beef, broad beans, peas, lemon, pecorino	
Fritto misto	12
squid, red mullet, prawns, crispy polenta, parsley aioli	
Bocconcini fritti v	9
fried mozzarella, marinara sauce, crispy basil	
Arancini	10.5
Cobble lane 'Nduja & mozzarella fritters, parsley aioli	

MAINS

Porchetta	20
slow-cooked pork belly, saffron apple purée, courgettes, spring peas, pistachio, mint	
Tagliata	35
dry-aged 10oz sirloin steak, rocket, Parmesan, roasted pepper sauce, triple cooked chips	
Pesce al forno	23
baked Lock Duart salmon, clams, samphire, lemon butter	
Milanese	19.5
breaded chicken escalope, parsley aioli, fennel, lovage & cucumber salad	
Parmigiana v	18
baked heritage aubergines, marinara sauce, rosemary breadcrumb, pecorino, mozzarella	
Monkfish	28
charred monkfish, rainbow chard, olives, Amalfi lemon, pinenuts	

SIDES

Triple-cooked chips pb	5
basil salt	
Courgettes pb	6
balsamic vinegar, pine nuts	
Seasonal leaf salad pb	5
extra virgin olive oil	
Rainbow chard pb	5.5
Amalfi lemon	

APERITIVO

Hugo Spritz	12
Yuzu Spritz	12
Aperol Spritz	12
Peach Bellini	8
Classic Negroni	8
Cosmopolitan	10
Espresso Martini classic or amaretto	10
Moth Margarita	10
Moth Spicy Margarita	10
Orange & Rhubarb Spritz non-alcoholic	8
Pineapple & Yuzu Highball non-alcoholic	8

PASTA

Cacio e pepe	12.5
brown butter, pepper, Parmesan, pecorino, paccheri pasta	
Genovese ragu	16.5
veal & pork Genovese ragu, Monk's head cheese, paccheri pasta	
Carbonara	16
Cobble Lane Guanciale, Parmesan, pecorino, St Ewe's egg yolk, tonnarelli pasta	
Aglio e olio pb	10
crispy garlic, Aleppo chilli, lemon, extra virgin olive oil, parsley, picci pasta	
Beef shin & Chianti ragu	17
rosemary & shallot crumb, pappardelle pasta	
Amatriciana	15
slow-cooked Datterini tomatoes sauce, Cobble Lane Guanciale, pecorino, ziti pasta	
King prawn	18
Datterini tomatoes, Aleppo chilli, white wine, parsley, linguine	
Silk Handkerchiefs v	16.5
spring peas, leeks, courgettes, mint, pistachios, confit egg yolk, silk handkerchiefs	
non-gluten pasta available	

SALADS

Panzanella pb	16
Isle of Wight tomatoes, peppers, cucumber, Nocellara olives, spring leaves, sourdough croutons	
add burrata or plant-based burrata	4
Fregola pb	15.5
spring peas, courgettes, fennel, artichoke, lemon, fregola & pine nut salad	
add burrata or plant-based burrata	4
Great for kids	8.5
ziti pasta with tomato, pesto or Parmesan & butter sauce	

pb - plant-based. v - vegetarian
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SPARKLING

125/750ml

Prosecco, Canal Grando, Veneto vibrant, crisp, refreshing	8.1/36
Prosecco Rosé, Sacchetto, Veneto soft, violets, berries	39
Moët & Chandon, 'Brut Impérial', Champagne crisp, fruity, balanced	85
Wiston Estate, Blanc de Blancs, South Downs green apple, white peach, lemon zest	60

RUSÉ

175/250/500/750ml

Primitivo Rosé, Tramari, Puglia aromatic, cherries, strawberries	12.4/16.9/32.3/44
Pinot Grigio Blush, Novità, Veneto fresh rose petal, grapefruit zest	9.8/13.5/26.7/35
M de Minuty Rosé, Côtes de Provence soft summer fruits, peach, orange peel	59

RED

175/250/500/750ml

Montepulciano d'Abruzzo, Bove, Abruzzo blackberry, cherry, liquorice	12.4/16.9/32.3/44
Sangiovese, Novità, Emilia Romagna smooth, redcurrant, spice	32
Chianti Riserva, Bonacchi, Tuscany blackberry, balsamic, cedar	13.5/18.4/35.2/48
Rosso di Montalcino, Poggio Alle Mura, Banfi, Tuscany complex, plum jam, savoury	65
Merlot, Tumbleweed Wild, Bruce Jack, Swartland red berries, fresh herbs, subtle oak	9.8/13.5/25.7/35
Barolo, San Silvestro, Piedmont dried fruit, roses, sweet tannins	69
Pinot Noir, Les Colombiers, Villa Noria, Languedoc blackcurrant, smooth, silky	52
Primitivo, San Marzano, Puglia ripe prune, dark plum, vanilla	39
Rioja Reserva, Hugonell red berries, tobacco, spicy oak	14/19.2/36.5/50
Malbec, Zorzal, Terroir Unico, Valle de Uco gamey, elegant, raisin red fruits	15.4/21.1/40.4/55

WHITE

175/250/500/750ml

Soave, Borgo dei Ciliegi, Veneto crisp, stone fruit, almond	39
Grenache Gris, Les Sardines, Roussillon citrus, white peach, rounded finish	8.7/11.9/22.8/35
Mâcon-Villages, Domaine des Chenevières, Burgundy green apple, mineral freshness, creamy texture	64
Pinot Grigio, Sacchetto, Veneto refreshing, pear, lemon	11.8/16.1/30.8/42
Sauvignon Blanc, Lake Chalice, Marlborough passionfruit, grapefruit, zesty	14/19.2/36.7/50
Vermentino, Sella & Mosca, Sardinia citrus, tropical fruit, Mediterranean herbs	48
Picpoul de Pinet, Les Montalus, Languedoc grapefruit, aromatic, mouthwatering	12.9/17/7/33.8/46
Garganega, Il Casone, Veneto ripe citrus, refreshing, floral	32
Gavi, Palás, Michele Chiarlo, Piedmont expressive, exotic fruits, lemon zest	15/7/21.5/41.1/56
Albariño, Pazo do Mar, Galicia orange peel, peach, white flowers	60

BEER

Draught Peroni 5%	7.4
Peroni 330ml 5%	6.4
Peroni 0.0% 330ml	4.9
Ichnusa Non Filtrata 330ml 5%	6.4

SUFT

Trip - Blood Orange & Rosemary / Peach & Ginger	4.5
Cloudy apple / orange	3.9
Coke	4.2
Diet Coke	3.9
Still / Sparkling water	5.5
San Pellegrino Limonata / Aranciata	3.9
Selection of teas	3.4
Coffee from	3.4

SPIRITS

Vodka, Gin, Rum, Whiskey

25ml from 4.4

50ml from 8.5

Further options are available on request

CHEFS IN SCHOOLS!

Filtered Still Water 750ml 1.5

We donate 50p of the price of filtered water to our charity partner, Chefs in Schools, to improve children's health through better school food.

A discretionary service charge of 12.5% will be added to your bill. Please let us know if you have any allergies or intolerances. Scan the QR code for allergen info.

