

NOCI

Allergens Summer 2026 V3

	Gluten	Crustaceans	Molluscs	Fish	Peanuts	Lupin	Tree Nuts	Soya	Eggs	Milk	Celery	Mustard	Sesame	Sulphites
Small Plates														
Nocellara Olives														
Focaccia, Datterini tomato or garlic, rosemary, sea salt	Y Whe													
Arancini Cobble lane 'Nduja & mozzarella fritters,parsley aioli	Y Whe Rye Bar			M					Y	Y				Y
Bocconcini fritti, fried mozzarella, marinara sauce, crispy basil	Y Whe Rye Bar	M		M			M	M	Y	Y	M	M		
Bruschetta Isle of Wight tomatoes, roasted garlic, basil,focaccia	Y Whe													
Burrata courgettes, Aleppo chilli, lemon, mint										Y	M	M	M	Y
Carpaccio, rare-seared beef, broad beans, peas, lemon,pecorino									Y	Y				

Dish	Gluten	Crustaceans	Molluscs	Fish	Peanuts	Lupin	Tree Nuts	Soya	Eggs	Milk	Celery	Mustard	Sesame	Sulphites
Fritto misto, squid, red mullet, prawn, squid ink polenta fritters, parsley and roasted garlic aioli, tomato salt	Y Whe	Y	Y	Y	M		M	M	Y		Y			Y
Insalata fennel, courgette, spring peas, radicchio, mint,pistachio							Y							
Plant-Burrata courgettes, Aleppo chilli, lemon, mint								Y			M	M	M	Y
Salumeria Prosciutto di Parma, fennel salami, Mozzarella D.O.P, Nocellara olives, focaccia	Y Whe									Y				



Allergens Summer 2026 V3

Pasta	Gluten	Crustaceans	Molluscs	Fish	Peanuts	Lupin	Tree Nuts	Soya	Eggs	Milk	Celery	Mustard	Sesame	Sulphites
Amatriciana slow-cooked Datterini tomatoes sauce, Cobble Lane Guanciale, Pecorino, ziti pasta	Y Whe	M		M			M	M	Y	Y	M	M		Y
Beef shin & chianti ragu, rosemary & shallot crumb, pappardelle pasta	Y Whe	M		M			M	M	Y	Y	Y	M		Y
Cacio e pepe brown butter, pepper, Parmesan, Pecorino, paccheri pasta	Y Whe	M		M			M	M	Y	Y	M	M		Y
Carbonara Cobble Lane Guanciale, Parmesan, Pecorino, St Ewe's egg yolk, tonnarelli pasta	Y Whe	M		M			M	M	Y	Y	M	M		
Genovese ragu veal & pork ragu Genovese ragu, Monks head cheese, paccheri pasta	Y Whe	M		M			M	M	Y	Y	Y	M		Y
King prawn Datterini tomatoes, Aleppo chilli, white wine, parsley, linguine	Y Whe	Y		Y			M	M	Y	M	M	M		Y
Spaghettoni aglio, olio and peperoncino	Y Whe	M		M			M	M	M	M	M	M		Y
Spring handkerchief, peas, sautéed leek, spring onion, mint, pistachio and confit	Y Whe						Y		Y	Y	M	M		Y



Allergens Summer 2026 V3

Non- Gluten pasta	Gluten	Crustaceans	Molluscs	Fish	Peanuts	Lupin	Tree Nuts	Soya	Eggs	Milk	Celery	Mustard	Sesame	Sulphites
King prawn Datterini tomatoes, Aleppo chilli, white wine,parsley		Y		Y			M	M	M	M	M	M		Y
Aglio, olio and peperoncino		M		M			M	M	M	M	M	M		Y
Amatriciana slow-cooked Datterini tomatoes sauce, Cobble Lane Guanciale, Pecorino							M		M	Y				Y
Cacio e pepe brown butter, pepper, Parmesan, Pecorino							M		M	Y				Y
GF Fusilli carbonara , guanciale parmesan and confit egg yolk									Y	Y				
Genovese ragu veal & pork ragu Genovese ragu, Monks head cheese		M		M			M	M	M	Y	Y	M		Y
GF Spring handkerchief,peas, sautéed leek, spring onion, pistachio, mint and confit egg							Y		Y	Y	M	M		Y

Allergens Summer 2026 V3

Mains	Gluten	Crustaceans	Molluscs	Fish	Peanuts	Lupin	Tree Nuts	Soya	Eggs	Milk	Celery	Mustard	Sesame	Sulphites
Milanese, breaded chicken escalope, parsley aioli, fennel,lovage & cucumber salad	Y Whe Rye Bar	M	M	M			M	M	Y	Y	M	M	M	M
Parmigiana baked heritage aubergines, marinara sauce, rosemary breadcrumb, pecorino, mozzarella"	Y Whe	M		M			M	M	M	Y	M	M		
Monkfish charred monkfish, rainbow chard, olives,Amalfi lemon, pinenuts	Y Whe Rye Bar Oat	Y	Y	Y	M		M			Y	M	M		M
Pesce al forno baked Lock Duart salmon, Cornish clams, samphire, lemon butter			Y	Y						Y				Y
Porchetta slow-cooked pork belly, saffron apple purée,courgettes, spring peas, pistachio, mint	Y Unknown						Y			Y	M	M		
Tagliata, rocket, parmesan, roasted pepper sauce, triple cooked chips	M	M	M	M			M	M		Y	M	M	M	M

Allergens Summer 2026 V3

Salads	Gluten	Crustaceans	Molluscs	Fish	Peanuts	Lupin	Tree Nuts	Soya	Eggs	Milk	Celery	Mustard	Sesame	Sulphites
Add burrata										Y				
Add plant- based burrata								Y						
Fregola spring peas, courgettes, fennel, artichoke, lemon, fregola & pinenut salad	Y Whe Rye Bar Oat	M	M	M	M		M	M		M	M	M		M
Panzanella Isle of Wight tomatoes, peppers, cucumber, Nocellara olives, spring leaves, sourdough croutons	Y Whe Rye Bar Oat	M	M	M			M	M	M	M	M		M	M



Allergens Summer 2026 V3

Sides	Gluten	Crustaceans	Molluscs	Fish	Peanuts	Lupin	Tree Nuts	Soya	Eggs	Milk	Celery	Mustard	Sesame	Sulphites
Courgettes, balsamic vinegar, pine nuts	M Whe Rye Bar Oat				M		M				M	M	M	Y
Rainbow chard, Amalfi lemon											M	M		
Seasonal leaf salad extra virgin olive oil														
Triple cooked chips	M	M	M	M			M	M			M			M

NOCI

Allergens Summer 2026 V3

	Gluten	Crustaceans	Molluscs	Fish	Peanuts	Lupin	Tree Nuts	Soya	Eggs	Milk	Celery	Mustard	Sesame	Sulphites
Puddings														
Affogato, Hackney Vanilla gelato, double espresso								Y		Y				
Budino, coconut & lemon thyme infusion, raspberries, pistachio					M		Y							
Gelato Pistachio	M Whe Rye Bar Oat				M		Y		M	Y			M	M
Gelato Salted Caramel										Y				
Gelato Vanilla					M		M	M	M	Y			M	M
Gorgonzola, fig jam, pickled walnut, seeded crispbreads	Y Whe Rye Bar Oat						Y	M	Y	Y	Y		Y	M
Pannacotta, roasted peach, rosemary syrup, almond crumb							Y			Y				Y
Sgroppino, Hackney lemon sorbetto, prosecco														
Tiramisu	Y Whe							M	Y	Y				

NOCI

 Yes  May Contain

* Allergens marked with 'M' may contain allergens. Ingredients are handled in an environment, including our kitchens, where other allergens may be present. Please speak with the manager on duty to clarify

	Allergen
Whe	Wheat
Rye	Rye
Bar	Barley
Oat	Oats