



Allergens Autumn/Winter 2026 V1

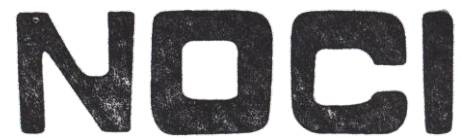
	Gluten	Crustaceans	Molluscs	Fish	Peanuts	Lupin	Tree Nuts	Soya	Eggs	Milk	Celery	Mustard	Sesame	Sulphites
Small Plates														
Nocellara Olives														
Focaccia, Datterini tomato or garlic, rosemary, sea salt	Y													
Arancini truffle & taleggio fritters, rosemary aioli	Y								Y	Y	Y			Y
Fried provolone, honey, fennel salt	Y								Y	Y				
Bruschetta Datterini tomatoes, roasted garlic, basil, focaccia	Y													
Burrata roasted radicchio, balsamic, puffed wild rice, beetroot powder	Y									Y				Y
Carpaccio, rare-seared beef, pickled girolle mushrooms, rosemary aioli, crispy shallots	M								Y					Y

Dish	Gluten	Crustaceans	Molluscs	Fish	Peanuts	Lupin	Tree Nuts	Soya	Eggs	Milk	Celery	Mustard	Sesame	Sulphites
Fritto misto squid, red mullet, prawns, crispy polenta, parsley aioli	Y	Y	Y	Y	M		M	M	Y		Y			Y
Roasted heritage beetroot orange, winter leaves, balsamic vinegar							Y							Y
Plant- based Burrata braised radicchio, balsamic glaze, puffed wild rice, beetroot powder	Y							Y						Y
Zucchini fritti	Y	M	M	M	M	M	M	M	M	M		M	M	



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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	M		M			M	M	Y	Y	M	M		Y
Beef shin & chianti ragu, rosemary & shallot crumb, pappardelle pasta	Y	M		M			M	M	Y	Y	Y	M		Y
Cacio e pepe brown butter, pepper, Parmesan, Pecorino, paccheri pasta	Y	M		M			M	M	Y	Y	M	M		Y
Carbonara Cobble Lane Guanciale, Parmesan, Pecorino, St Ewe's egg yolk, tonnarelli pasta	Y	M		M			M	M	Y	Y	M	M		
Genovese ragu veal & pork ragu Genovese ragu, Monks head cheese, paccheri pasta	Y	M		M			M	M	Y	Y	Y	M		Y
King prawn Datterini tomatoes, Aleppo chilli, white wine, parsley, linguine	Y	Y		Y			M	M	Y	M	M	M		Y
Puttanesca slow-cooked tomatoes, capers, olives, crispy garlic, parsley, pici pasta	Y	M		M			M	M	M	M	M	M		M
Spring handkerchief, wild mushroom, confit egg yolk, walnuts, parsley	Y				M		Y		Y	Y	M	M		Y



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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
Puttanesca slow-cooked tomatoes, capers, olives, crispy garlic, parsley, pici pasta		M		M			M	M	M	M	M	M		M
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
Spring handkerchief, wild mushroom, confit egg yolk, walnuts, parsley					M		Y		Y	Y	M	M		Y

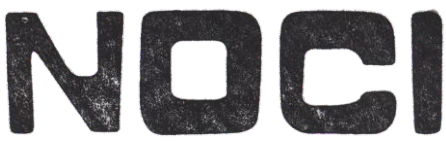
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Mains	Gluten	Crustaceans	Molluscs	Fish	Peanuts	Lupin	Tree Nuts	Soya	Eggs	Milk	Celery	Mustard	Sesame	Sulphites
Milanese, breaded chicken escalope, parsley aioli, fennel, lovage & cucumber salad	Y	M	M	M			M	M	Y	Y	M	M	M	M
Parmigiana baked heritage aubergines, marinara sauce, rosemary breadcrumb, pecorino, mozzarella"	Y	M		M			M	M	M	Y	M	M		
Barolo beef short rib Parmesan & saffron polenta, crispy shallots	M	M	M	M	M		M	M		Y	Y			Y
Fish stew squid, red mullet, prawns, clams, fregola, lobster bisque, samphire	Y	Y	Y	Y							M	M		Y
Porchetta slow-cooked pork belly, slow-cooked pork belly, spiced pumpkin & orange purée, fennel, apple, sage & pine nut salad	M				M		M				M			M
Tagliata, rocket, parmesan, roasted pepper sauce, triple cooked chips	M	M	M	M			M	M		Y	M	M	M	M



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Salads	Gluten	Crustaceans	Molluscs	Fish	Peanuts	Lupin	Tree Nuts	Soya	Eggs	Milk	Celery	Mustard	Sesame	Sulphites
Add burrata										Y				
Add plant- based burrata								Y						
Winter Panzanella Datterini tomatoes, heritage beetroot, radicchio, capers, sourdough croutons	Y						M					M		M



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Sides	Gluten	Crustaceans	Molluscs	Fish	Peanuts	Lupin	Tree Nuts	Soya	Eggs	Milk	Celery	Mustard	Sesame	Sulphites
Polenta fritters pecorino, porcini powder	Y				M		M			Y	Y			
Cavolo nero crispy garlic, lemon, olive oil														
Seasonal leaf salad extra virgin olive oil														
Triple cooked chips	M	M	M	M			M	M			M			M

NOCI

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	Gluten	Crustaceans	Molluscs	Fish	Peanuts	Lupin	Tree Nuts	Soya	Eggs	Milk	Celery	Mustard	Sesame	Sulphites
Puddings														
Affogato, Hackney Vanilla gelato, double espresso								Y		Y				
Chocolate mousse sea salt, candied chestnut					M		Y							
Gelato Pistachio	M				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						Y	M	Y	Y	Y		Y	M
Pannacotta, spiced red wine poached pear, cocoa nibs, rosemary										Y				Y
Sgroppino, Hackney lemon sorbetto, prosecco														
Tiramisu	Y							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