BOTTOMLESS SUNDAY

£35 PER PERSON | 90 MINUTES BOTTOMLESS DRINKS | MAIN & DESSERT

ANGELO PORETTI
LIMONCELLO GRANITA
APERITIVO SPRITZ
SPUMANTE

ALL THREE FOR	12
NOCELLARA OLIVES (vgn, gf)	4
WILD GARLIC & RICOTTA DIP (v, gf)	5
WILDFARMED FOCACCIA (vgn)	5
ADD (OTSWOLD GOLD SMOKED OIL	1.5

	BREAKFAST RADISH SMOKED (OD'S ROE TARRAGON	8.5
(vgn, gf)	WYE VALLEY ASPARAGUS GREMOLATA	7
(gf)	COBBLE LANE N1 SOPPRESSATA SALAMI	7.5
(v, vgn*, gf)	BRITISH MOZZARELLA SUGAR SNAPS WATERCRESS	7
(gf)	CORNISH SARDINES SALSA VERDE	8
(v, vgn*, gf)	ROASTED HISPI CABBAGE CHILLI OLD WINCHESTER	6.5
(v)	RAVIOLI BEETROOT GOAT'S CHEESE DILL	7 5

(v, vgn*, gf*) TAGLIOLINI | PEA | MINT | RICOTTA

(gf') MALTAGLIATI | SPRING LAMB | ANCHOVY | ROSEMARY

PAPPARDELLE | SAUSAGE | CHILLI | FENNEL

SPAGHETTI | DEVON BROWN (RAB | OLD WINCHESTER | BLACK PEPPER

(VERY CRABBY, VERY CHEESY)

(v*) TORTIGLIONI | GARLIC | PANCETTA | ROMANESCO

ALL VEGAN PASTA DISHES WILL BE SERVED WITH SPAGHETTI, AND GLUTEN FREE PASTA DISHES WITH PENNE

VANILLA SOFT SERVE ICE (REAM AFFOGATO | PISTACHIOS | TOFFEE FUDGE SYRUP | CHOCOLATE SYRUP

UPGRADE TO TIRAMISU FOR 5

v = vegetarian vgn = vegan gf = gluten free * = option

Should you or any members of your party have food allergies, kindly inform us at your earliest convenience. While we take all precautions to minimize the risk, due to the size and nature of our kitchen, it may contain trace amounts of common allergens. We recommend ordering with caution, especially for those with airborne allergies, such as gluten sensitivity