

STARTERS & SIDES

*Nocellara olives & roasted almonds	3
Calamari, aioli, lemon	6
*Garlic bread, parsley butter, parmesan	4
Spinach arancini	5.5
Mac n cheese croquettes	6

BRUNCH

Eggs Benedict prosciutto, hollandaise, poached eggs	8
* Smashed avocado on toast fresh chilli, poached eggs, lime	7
Baked Italian eggs tomato, red pepper & oregano sauce, house made sourdough	8
* Toasted banana bread streaky bacon, maple syrup	8

CHAPTER

SOURDOUGH PIZZERIA & BAR

PIZZA

* Margherita Tomato, fior di latte, olive oil, basil	7
* Melanzane Parmigiana Roasted aubergine, tomato, baby plum tomatoes, fior di latte & parmesan	8.5
Salami Black pepper salami, tomato, fior di latte, chilli flakes	8.5
* Zucca Pumpkin, crispy kale, walnuts, goat's curd	8.5
* Funghi Chestnut mushrooms, potato, rosemary, taleggio, parmesan & truffle oil	8.5
Napoletana Caramelised onions, tomato, kalamata olives, anchovies, capers, roasted garlic, fior de latte	8
San Daniele Prosciutto crudo, tomato, fior di latte, wild rocket, garlic oil, parmesan	9
Salsiccia e friarielli Fennel sausage, fior di latte, wild broccoli, chilli & parmesan	9
American Pepperoni, tomato, fior di latte	8.5
Fiorentina Spinach, soft egg, black olives, garlic oil	9

WOOD OVEN

Lasagne

Beef ragu, tomato sauce,
béchamel, parmesan 9

Mac 'n' cheese

Macaroni, smoked pancetta,
toasted bread crumbs 5/8.5

Melanzane

Aubergine, tomato sauce,
Mozzarella, Parmesan 8.5

SALADS

* Buffalo Mozzarella, Heritage tomatoes, Kalamata olives, basil pesto	9
Wood roasted chicken, avocado, spring onion, baby gem, sourdough croutons	9




If you have a food allergy or intolerance
please ask a member of our friendly staff
for a copy of the allergen menu.

AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO
YOUR BILL




*Vegan version available.

Vegan cheese available upon
request - £1 additional

WHITE WINE

			
Viognier, La Campagne Languedoc Roussillon, France 2016	4.8	13.8	19
Sauvignon de Touraine, Domaine de Pierre, Loire, France, 2016	6.85	19.6	27.5
Picpoul de Pinet, Domain Roquemolier, Languedoc Roussillon, France, 2016	6.25	17.9	25
Vinho Verde, Qunta de Lixa, 2016	5.75	16.4	23
Gavi Briccotondo, Fontanafredda, Piedmont, Italy, 2016	•	•	29
Pinot Grigio, Arcole, Vaneto, Italy, 2016	6	17.15	24.5
Sauvignon Blanc, Yealands Estate, 2015	•	•	33

ROSÉ WINE

			
Granfort Rosé de Cinsault Pays D'Oc France, 2016	5.5	14.3	22
La Pas Du Moine Rosé Gassier, Provence, France, 2016	•	•	35

CHAPTER

SOURDOUGH PIZZERIA & BAR

RED WINE

			
Carignan/Grenache, Le Bosq Rouge, Languedoc, France, 2016	4.8	12.9	19
Merlot, La Galinière, Chateau du Donjon, Languedoc, France, 2015	6.5	18.6	26
Montepulciano d'Abruzzo, Umani Ronchi, 2016	5.3	14.2	21
Valpolicella DOC, Bertani, Veneto Italy, 2016	7.5	22	31
Baluarte, Roble, Chivite Family Estates, Navarra, Spain, 2015	•	•	24.5
Carménère, Falernia, Elqui Valley, Chile, 2014	•	•	28.5
Cabernet Sauvignon, Cannonball California, USA, 2013	•	•	38

SPARKLING & CHAMPAGNE

		•	
Da Luca Prosecco	6.5	•	30
G.H. Mumm	•	•	58
Laurent Perrier Rose	•	•	89

COCKTAILS

Aperol Spritz Aperol, prosecco, soda	6.5
Barrel Aged Negroni Gin, Campari, sweet vermouth	8.5
Brit Spritz Kamm & Sons, prosecco, elderflower, soda	8.5
The Hugo Gin, elderflower, mint, cucumber, soda	8
Espresso Martini Vodka, Kahlúa, espresso	8
VIRGIN	
Elderflower & mint cooler	3
Pink grapefruit cooler	3

An optional 10% service charge
will be added to your bill.