

## STARTERS & SIDES

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* Nocellara olives & roasted almonds	3.5
Calamari, aioli, lemon	6.5
* Garlic bread, parsley butter, parmesan	4
Spinach arancini	5.5
Mac n cheese croquettes	6

## BRUNCH

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

# CHAPTER

## SOURDOUGH PIZZERIA & BAR

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### PIZZA

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* <b>Margherita</b> Tomato, fior di latte, olive oil, basil	7.5
* <b>Melanzane Parmigiana</b> Roasted aubergine, tomato, baby plum tomatoes, fior di latte & parmesan	8.5
<b>Salami</b> Black pepper salami, tomato, fior di latte, chilli flakes	9
* <b>Zucca</b> Pumpkin, crispy kale, walnuts, goat's curd	8.5
* <b>Funghi</b> Chestnut mushrooms, potato, rosemary, taleggio, parmesan & truffle oil	9
<b>Napoletana</b> Caramelised onions, tomato, kalamata olives, anchovies, capers, roasted garlic, fior de latte	8.5
<b>San Daniele</b> Prosciutto crudo, tomato, fior di latte, wild rocket, garlic oil, parmesan	9
<b>Salsiccia e friarielli</b> Fennel sausage, fior di latte, wild broccoli, chilli & parmesan	9
<b>American</b> Pepperoni, tomato, fior di latte	8.5
<b>Fiorentina</b> Spinach, soft egg, black olives, garlic oil	9

## WOOD OVEN

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### 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, Quinta 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

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

## COCKTAILS

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

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