

APERITIF

Peach Bellini	5
Aperol Spritz	6.5

STARTERS & SIDES

* Nocellara olives & roasted almonds	4
Calamari, aioli, lemon	6.5
* 'Nduja bruschetta, sourdough toast, fresh cherry tomato, oregano	6.5
* Rocket, fennel, pine nuts, parmesan	4.5
Spinach arancini, arrabbiata sauce	5.5
Burrata, sundried tomato, rocket, balsamic dressing	8
* Garlic bread, parsley butter, parmesan	4.5

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

SALADS

* Buffalo Mozzarella, Heritage tomatoes, Kalamata olives, basil pesto	9
Ceasar salad, anchovy dressing, boiled egg, croutons, parmesan	8
Add chicken £2 Add avocado £1.5	

CHAPTER

SOURDOUGH PIZZERIA & BAR

PIZZA

* Margherita Tomato, fior di latte, olive oil, basil	8
* Melanzane Parmigiana Roasted aubergine, tomato, baby plum tomatoes, fior di latte & parmesan	8.5
* Funghi Chestnut mushrooms, potato, rosemary, taleggio, parmesan & truffle oil	9.5
San Daniele Prosciutto crudo, tomato, fior di latte, wild rocket, garlic oil, parmesan	9.5
American Pepperoni, tomato, fior di latte	9
Napoletana Caramelised onions, tomato, Kalamata olives, anchovies, capers, roasted garlic, fior di latte	9.5
Salsiccia e Friarielli Fennel sausage, fior di latte, wild broccoli, chilli & parmesan	9.5
Diavola Nduja, salami, caramelized onions, olives, chilli, tomato, fior di latte	9.5
* Capricciosa Prosciutto cotto, mushrooms, olives, artichoke, tomato, fior di latte	9.5
Fiorentina Tomato, fior di latte, baby spinach, soft egg, black olives, garlic oil	8.5
Salami Black pepper salami, tomato, fior di latte, dried chilli	9
Are you a little extra? Ask to have it your way - additional toppings available, gluten free base £2, vegan cheese £2	

WOOD OVEN

Lasagne

Beef ragu, tomato sauce,
béchamel, parmesan 9

Mac 'n' cheese

Macaroni, smoked pancetta,
toasted bread crumbs 5.5 / 8.5

Melanzane

Aubergine, tomato sauce,
mozzarella, parmesan 8.5

Courgette & aubergine lasagne,

Tomato sauce, mozzarella, aged ricotta 8.5

DESSERTS

Honey, orange & almond cannoli	5
Hot chocolate pudding salted caramel ice cream	6
Tiramisu	5
Affogato / Affogato al liquore (amaretto/whisky/brandy/Kahlúa)	4/7
Ice cream - choose 2 flavours (vanilla, chocolate, salted caramel, mango sorbet, lemon sorbet)	3
Cantucci & Vin Santo	6
Espresso Martini	8




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 - £2 additional

WHITE WINE

			
Viognier, La Campagne Languedoc Roussillon, France 2016	4.5	13	17.5
Vinho Verde, Quinta de Lixa, Portugal, 2016	5.15	15.4	21.5
Pinot Grigio, Arcole, Veneto, Italy, 2016	5.5	16	22
Picpoul de Pinet, Domain Roquemolier, Languedoc Roussillon, France, 2016	5.25	16	23.5
Sauvignon de Touraine, Domaine de Pierre, Loire, France, 2016	6	18	26
Gavi Briccotondo, Fontanafredda, Piedmont, Italy, 2016	•	•	29
Sauvignon Blanc, Yealands Estate, 2015	•	•	29



ROSE WINE

			
Granfort Rose de Cinsault Pays D'Oc France, 2016	5	13	17.5
La Pas Du Moine Rosé Gassier, Provence, France, 2016	•	•	35



CHAPTER

SOURDOUGH PIZZERIA & BAR

RED WINE

			
Carignan/ Grenache, Le Bosq Rouge, Languedoc, France, 2016	4.5	13	17.5
Montepulciano d'Abruzzo, Umani Ronchi, 2015	•	•	24
Baluarte, Roble, Chivite Family Estates, Navarra, Spain, 2015	5	14	22
Merlot, La Galinière, Chateau du Donjon, Languedoc, France, 2015	6	17.5	24
Carménère, Falernia, Elqui Valley, Chile, 2014	•	•	27
Valpolicella DOC, Bertani, Veneto, Italy, 2015	7	20	28
Cabernet Sauvignon, Cannonball California, USA, 2013	•	•	36

SPARKLING & CHAMPAGNE

		
Galanti 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	
Lime & lemongrass cooler	3
Lemon, mint, cucumber cooler	3
Cranberry & pomegranate cooler	3
Elderflower & mint cooler	3
Rhubarb & rosehip cooler	3

*Add gin, vodka or white rum to
any cooler for £1.5*

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