

PASTRIES

Plain Croissant / Pain au Chocolate	2
Apricot Croissant	2.5
Custard Croissant	2.5
Chocolate Chip Cookie	2
Chocolate Brownie GF	3.5
Loaf of the Week	3.5
Granola, Yoghurt & Red Fruit Compote	5
Ham & Cheese Croissant	4.5

ON TOAST & SALAD

Jam on Toast (<i>Sourdough, Butter or Peanut Butter</i>)	4
Avocado on Toast	7
Eggs on Toast (<i>Chopped Boiled Eggs & Mustard Mayo</i>)	6.5
House Salad (<i>Lettuce, Mixed Leaves, Pickled Onions & Mixed seeds</i>)	6

Add-ons

Add: Italian Tuna 4 Add: Feta Cheese 2.5 Add: Avocado 2.5 Add: Smoked Salmon 4 Add: Egg 2.5 Add: Bacon 3

SOURDOUGH SANDWICHES

Avocado, <i>Marinated Courgettes, Sun-Dried Tomatoes & Mixed Leaves</i>	8
Ham & Mozzarella, <i>Mozzarella Fiordilatte, Sun-dried Tomato Pesto, Lettuce</i>	8.5
Smoked Salmon & Egg, <i>Mayo, Mustard</i>	9
BLT (<i>Bacon, Lettuce, Tomato & Paprika Mayo</i>)	8.5

TOASTIES

Ham & Cheese (<i>Cooked Ham, Fontina, Applewood Cheddar & Dijon Mustard Mayo</i>)	8
Tuna Melt (<i>Italian Tuna, Smoked Cheddar, Pickled Onions & Mayo</i>)	8.5
Nduja (<i>Spicy Spreadable Salami, Gorgonzola, Mozzarella & Friarelli</i>)	8.5

Nocellara Olives 4 Catalan Almonds 4.5 Mixed Salad 2.5 Bread Basket 3

SCHIACCIATA (*From 12pm*)

Avocado & Burrata, <i>Sun-dried Tomatoes & Mixed Leaves</i>	9
Hummus, <i>Olive Tapenade, Artichokes, Marinated Courgettes & Mixed Leaves</i>	8.5
Parma Ham & Burrata, <i>Cornichones</i>	9.5
Ham & Porcini, <i>Mozzarella, Porcini Mushroom, Truffle</i>	9.5
Spicy Salami, <i>Roasted Peppers & Caprino Goat Cheese</i>	9

ROMAN PIZZA (*From 12pm*)

Margherita (<i>Tomato Sauce & Mozzarella</i>)	9
Vegetarian (<i>Mushroom, Roast Peppers, Black Olives, Tomato Sauce Mozzarella</i>)	10
Sausage & Mushrooms (<i>Italian Sausage, Mushrooms, Tomato Sauce & Mozzarella</i>)	12
Chorizo & Peppers (<i>Chorizo Iberico, Roast Peppers, Tomato Sauce & Mozzarella</i>)	12
Spicy Salami (<i>Italian Spianata, Tomato Sauce & Mozzarella</i>)	12
Pizza & Beer (<i>Pick any of the Roman Pizza + Exale, Skoosh IPA 4.2% 2/3 Pint</i>)	13

DRINKS

COFFEE & TEA

Double Espresso / Americano	2.9
Seasonal Filter Coffee	3
Macchiato / Cortado	3
Latte / Cappuccino / Flat White	3.2
Hot Chocolate / Mocha	3.5
Iced Latte	4
Coffee Tonic (<i>Cold Brew, Indian Tonic Water, Slice of Orange</i>)	4
Tea (<i>English Breakfast, Earl Grey, Green Tea</i>)	2.5
Caffeine Free (<i>Chamomile, Peppermint, Goji Berry & Cranberry</i>)	2.5

SOFT DRINKS

Cold Pressed Orange Juice / Apple Juice (250ml)	3.5
Cold Pressed Mango & Apple Juice (250ml)	3.5
Iced Tea, ChariTea (330ml)	4
Cucumber / Hibiscus & Rose Seltzer (330ml)	3.5
Organic Rhubarb Sprits (330ml)	4.5
Momo Kombucha Elderflower / Raspberry & Hibiscus (330ml)	5
Square Lemonade / Ginger Beer (275ml)	4
Karma Cola / Cola Sugar Free (275ml)	4

COCKTAILS & WINE

		125 ml	175 ml	Btl
Aperol Spritz 9	Barrel Aged Negroni 9.5			Gin Tonic 8.5
Prosecco DOC NV, Cantina Bernardi ORG/V (Glera) – Italy <i>Sparkling</i>				
(Dry, Green Apple & Pear, Classic)		7.30		36
Tule Bianco IGP, Cantine Rallo ORG/VE (Cataratto) – Italy <i>White</i>				
(Fragrant, Pink Grapefruit & Green Apple, Unfiltered)		4.90	6.90	26
Rioja Blanco ‘22, Vina Illusion ORG/VE (Viura) – Spain <i>White</i>				
(Fresh, White Peach & Lemon, Delicate)		6.10	8.50	33
Rosado ‘22, Familia Castano ORG/VE (Monastrell) – Spain <i>Rose</i>				
(Delicate, Raspberry & Wild Strawberry, Silky)		4.80	6.70	26
Merlot ‘Metic’ ‘22, Colchagua ORG/VE (Merlot) – Chile <i>Red</i>				
(Juicy, Dark Cherry & Blueberry, Easy Drinking)		4.80	6.70	26
‘La Boussole’ Pinot Noir, Domaine Boussole VE (Pinot Noir) – France <i>Red</i>				
(Juicy, Ripe Strawberry & Raspberry, Velvety)		5.10	7.10	28

BEER

ON TAP - Exale, Skoosh IPA 4.2% (Pint)	6.5
Pressure Drop, Pale Fire Pale Ale 4.8% (440ml)	5
Pressure Drop, King Queen Knave NEPA 5.2% (440ml)	6.5
Lost & Grounded, Keller Pils Lager 4.8% (440ml)	5.5
Signature Brewery, Studio Lager, Pilsner 4% (440ml)	5
Ichnusa, Unfiltered Lager 5% (330ml)	5
Exale, Dinky Micro IPA 2.8% (440ml)	5
Luke’s Cider, Original Cin 5.5% (330ml)	4.5
Lucky Saint, Unfiltered Lager 0.5% (330ml)	4.5