

EXPRESS LUNCH

main course + drink £10
monday - friday 12-5pm

beef burger, fries (asiago cheese +£1 pancetta +£1)
black quinoa, avocado, goat's cheese, beetroot (v) (gf)
corn fed chicken, jerusalem artichoke risotto (gf)
margherita pizza or pepperoni and chilli honey pizza
unity lager or whitstable bay bottled beer
nero d'avola red wine or pieno sud white wine
soft drink or bottled water

TO START

nocellara olives (vegan) (gf)	3.5
focaccia, rosemary (v)	4
zucchini fritti, chilli, basil mayo (v)	4
truffled macaroni and cheese	7
calamari fritti, coriander, fresh chilli, basil mayo	8
burrata, datterini tomatoes, homemade genovese pesto (gf)	9
beef carpaccio, 'harry's bar' mustard dressing	9
tuna tartare, avocado, chilli, tamari, pink radish, blood orange (gf)	10
grilled octopus, sautéed green asparagus, blood orange reduction (gf)	10
antipasti - san daniele ham, bresaola, datterini tomatoes rocket, olives, artichoke, pecorino, pane carasau	14

opening hours

restaurant: 12pm – 10:30pm last orders daily
main bar: 9pm thursday, 5pm friday, 3pm saturday
chelsea prayer room: 5pm sunday – thursday, 7pm fri-sat

GOAT

DINE

*contemporary italian food in a casual and
relaxed dining environment*

MAINS

wild mushroom linguine, fresh tarragon, truffle oil (vegan)	14
devon crab, linguine, chilli, salsa verde	14
black quinoa, avocado, beetroot, butternut squash, goat's cheese (v) (gf)	14
devon crab salad, avocado, chilli, pink grapefruit, radicchio, chicory, fennel, datterini tomatoes (gf)	18
sea bass, miso, baby spinach, fennel, pomodori secchi, sesame seeds (gf)	19
prawn, basil, parmesan and garlic risotto (gf)	17
grilled corn fed chicken, jerusalem artichoke risotto, jus (gf)	17
duck breast, samphire, pomegranate, chestnuts, grilled clementine, apricot (gf)	19
32 day aged, 250g grilled rib eye steak tagliata, rocket, pecorino beef jus (gf)	26

dog treats - organic "lily's kitchen" biscuits



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*all prices include vat at the current rates. a discretionary service charge of 12.5%
will be added to your bill, every penny of which goes to our staff because we love
them*

SIDES

fries, smoked paprika rub (v)	3.5
broccoli, chilli, garlic, shaved almonds (v) (gf)	4
rocket, almond, pecorino (gf)	5
parmesan polenta fries, truffled mayo	5

PIZZA

bufala campana, pesto	12
goat's cheese, mozzarella, zucchini, pink radish, rocket	13
pepperoni, n'duja, fresh oregano, mozzarella	13
guanciale, mascarpone, poached egg, rocket	14
gorgonzola, italian fennel sausage, mushroom, truffle oil	14
pulled kid goat, grilled tenderstem, goat's cheese caramelised onion, fresh oregano	15
san daniele ham, burrata, pesto	16
bresaola, parmesan, pesto, rocket, truffle oil, white base	16

DESSERT

chocolate fondant, vanilla gelato, raspberry dusting (v)	7
tiramisu, madeira, coffee liqueur (v)	6
vanilla and blueberry cheesecake (v) (gf)	6
chocolate pistachio brownie, pistachio gelato (v) (gf)	6
sticky toffee pudding, vanilla gelato (v)	6
gelato sundae - chocolate, pistachio, vanilla, caramel (v)	6
mango sorbet, fresh passionfruit, raspberry dusting (vegan)	6

*if you have any type of food allergy, please inform a member of
staff so we can advise suitable dishes*