

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)

smoked aubergine, burrata and tomato risotto (gf)

wild mushroom, porcini linguine, truffle oil (vegan)

chicken breast, puy lentil ragu, tenderstem broccoli, chilli

margherita pizza or pepperoni and chilli honey pizza

unity lager bottled beer

glass of red wine or white wine, soft drink, or bottled water

TO START

nocellara olives (vegan) (gf)	3.5
rosemary pizza bread (v)	4
zucchini fritti, chilli, basil mayo (v)	4
tomatoes, basil, garlic bruschetta (v)	4.5
calamari fritti, coriander, fresh chilli, basil mayo	8
crab and squid ink ravioli	8
burrata, datterini tomatoes, homemade genovese pesto (gf)	9
beef carpaccio, 'harry's bar' mustard dressing	9
tuna tartare, avocado, chilli, tamari, shaved radish,	10
pink grapefruit (gf)	
antipasti - san daniele ham, bresaola, datterini tomatoes	14
rocket, olives, artichoke, pecorino, pane carasau	

opening hours

restaurant: 12pm – 10:30pm last orders daily

main bar: 5pm thursday, 5pm friday, 3pm saturday

chelsea prayer room: 5pm to late

GOAT

DINE

contemporary italian food in a casual and relaxed dining environment

MAINS

wild mushroom, porcini linguine, fresh tarragon, truffle oil (vegan)	14
black quinoa, avocado, beetroot, butternut squash,	14
goat's cheese (v) (gf)	
tomato risotto, smoked aubergine, fresh burrata (gf)	14
prawn, basil, parmesan and garlic risotto (gf)	17
chicken breast, puy lentil ragu, tenderstem broccoli, chilli (gf)	17
sea bass, miso, baby spinach, shaved fennel, pomodori secchi,	19
sesame seeds (gf)	
32 day aged, 250g grilled rib eye steak tagliata, rocket, pecorino	26
beef jus (gf)	

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 salad (gf)	5
parmesan polenta fries, truffled mayo	5
truffled macaroni and cheese	7
bufala campana, pesto	12
smoked aubergine, italian peppers, datterini tomato	13
toasted pine nuts, basil pesto, micro rocket (vegan)	
goat's cheese, mozzarella, zucchini, pink radish	13
pepperoni, n'duja, fresh oregano, mozzarella	13
gorgonzola, italian fennel sausage, mushroom, truffle oil	14
calabrian spianata, pancetta, gorgonzola, wild turkey honey	15
san daniele ham, burrata, pesto	16
bresaola, parmesan, pesto, rocket, truffle oil, white base	16

PIZZA

bufala campana, pesto	12
smoked aubergine, italian peppers, datterini tomato	13
toasted pine nuts, basil pesto, micro rocket (vegan)	
goat's cheese, mozzarella, zucchini, pink radish	13
pepperoni, n'duja, fresh oregano, mozzarella	13
gorgonzola, italian fennel sausage, mushroom, truffle oil	14
calabrian spianata, pancetta, gorgonzola, wild turkey honey	15
san daniele ham, burrata, pesto	16
bresaola, parmesan, pesto, rocket, truffle oil, white base	16

DESSERT

panettone bread and butter pudding, custard cream	7
chocolate fondant, vanilla gelato, raspberry coulis (v)	7
tiramisu, madeira, coffee liqueur	7
cheesecake, tonka, raspberry coulis (v) (gf)	7
chocolate pistachio brownie, pistachio gelato (v) (gf)	7
sticky toffee pudding, vanilla gelato (v)	7
gelato sundae - chocolate, pistachio, vanilla, caramel (v)	7
lemon sorbet, limoncello reduction, micro basil (vegan)	7
balvennie whiskies, selection of italian cheeses, flatbread	12

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