

EXPRESS LUNCH

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

beef burger, fries (asiago cheese +£1 pancetta +£1)

herbed butternut squash salad (vegan) (gf)

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

steak tartare, gherkin, mustard, egg yolk, 9

crispy rye bread

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

dog treats - organic "lily's kitchen" biscuits 2



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

GOAT

DINE

MAINS

herbed butternut squash salad, watercress, rocket, toasted seeds, 7 / 14

roasted peppers, chickpea cream, agave and truffle dressing (vegan) (gf)

black quinoa salad, avocado, chilli, beetroot, butternut squash, 14

goat's cheese, rocket, tomato (v) (gf)

tomato risotto, smoked aubergine, fresh burrata (gf) 14

wild mushroom, porcini linguine, fresh tarragon, truffle oil (vegan) 15

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)

duck breast and duck leg confit, citrus thyme jus, tenderstem 21

broccoli, crispy watercress, chilli

32 day aged, 250g grilled rib eye steak tagliata, rocket, pecorino 26

beef jus (gf)

opening hours

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

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

chelsea prayer room: 5pm to late

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

SIDES

mixed leaf salad 3.5

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

PIZZA

bufala campana, pesto 12

prosciutto cotto, mushroom, oregano, white base 13

smoked aubergine, italian peppers, fresh tomato, pesto 13

toasted pine nuts, micro rocket, butternut base (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

gluten free pizzas are available on request 24 hours in advance- not suitable for coeliac's

DESSERT

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 14

CHAMPAGNE & SPARKLING WINE

	bottle / glass
prosecco spumante, le dolci colline, italy	36 7.5
langlois brut, cremant, france	40
ayala brut majeur, champagne, france	55 11
ayala rosé majeur, champagne, france	55
bollinger special cuvée, champagne, france	75
veuve clicquot, champagne, france	75
laurent perrier rosé, champagne, france	90
ruinart blanc de blanc, champagne, france	90
dom perignon, champagne, france	200

WHITE WINE

	bottle / glass / 500ml
piano sud bianco, terre siciliane, italy	24 6.5 16.5
pinot grigio, terrazza della luna, italy	29 8 21.5
chardonnay, macon charnay, rv personelle, france	32
vouvray, bernard fouquet, france	35
gavi di gavi, terre antiche, italy	37 9.5 25.5
sauvignon blanc, sileni, nz	37 9.5 25.5
buena vista chardonnay, sonoma, usa, 2015	40 10.5 27.5
chablis 1er cru, domaine de la motte, fr, 2015	40
sancerre, domaine du pre'semele, france, 2017	42
pouilly fume, pascal kerbiquet, bouchot, fr, 2016	44
cloudy bay, sauvignon blanc, nz, 2016/17	48
villa sparina, gavi di gavi, italy, 2017	48
st aubin, chateau de santenay, france, 2015	49
chassagne-montrachet, jacques carillon, fr, 2015	66
cervaro, italy, 2016	80

STRAWS

we love mother nature and that's why we use only bio-degradable straws

COCKTAIL OF THE MONTH

CORPSE REVIVER #2 11
hendrick's midsummer solstice, cointreau, lillet blanc, citrus

ROSE WINE

	bottle / glass / 500ml
cinsault rose, l'olibet, france	29
saint roch-les-vignes, côtes de provence, france	35 9 23
château de berne, 'inspiration', cdp, france	44 11 29
whispering angel, côtes de provence, france	55
whispering angel, magnum, côtes de provence, france	105

RED WINE

	bottle / glass / 500ml
nero d'avola, ca'di ponti, sicily, italy	24 6.5 16.5
man with the ax, cabernet sauvignon, usa	31 8.5 21.5
cotes du rhone, boutinot, "les coteaux", france	31 8.5 21.5
ciacci piccolomini d'aragona, IGT tuscany, italy	34
goats do roam, shiraz blend, south africa	34
cline old vine zinfandel, lodi, california, usa, 2016	35
pinot noir, the crossings, nz, 2016	37 9.5 25.5
malbec, luigi bosca, mendoza, argentina, 2016	37 9.5 25.5
pactio, fortuna, italy, 2014/15	37
chianti superiore, tuscany, italy, 2016	38
terrapieno valpolicella ripasso, italy, 2015	39
montepulciano d'abruzzo, la valentina, italy, 2016	40
crozes hermitage, les meysonniers, france, 2016	44
mercurey pinot noir, michel juillot, france, 2016	50
gevrey-chambertin, perrot minot, france, 2013	99
tignanello, antinori, italy, 2014	118

TOBACCO

*IQOS heated tobacco: amber, yellow and turquoise heats (8)
marlboro lights (12) available on request*

COCKTAILS

ALPINE SPRITZ (alpine strawberry, plum bitters, bloody shiraz gin topped with soda and prosecco)	7.5
SPICED PEAR BELLINI (pear, clove, cinnamon distillate vanilla, prosecco)	7.5
SAVOY (our champagne cocktail, alpine strawberry, aperol & citrus)	12
ASTORIA (bimber vodka, passion fruit, chamomile, peach)	11
BASIL INSTINCT (basil, no.3 gin, cardamom, lime)	11
CLOVER CLUB (cambridge gin, antica formula vermouth, homemade raspberry syrup, citrus)	11
GLO-SOUR (turmeric infused falconbrook gin, lime, sugar)	11
NEVER LUCKY (30/40 eau de vie, yellow chartreuse, maple syrup, lemon)	12
HUCKLEBERRY GIN (bombay sapphire gin shaken with raspberry, apricot and citrus, served short and sharp)	11
JACKSON (battered wild turkey absinthe old fashioned)	11
JAMAICAN ME CRAZY (wray n nephews, mount gay rum, coconut, lime, passion fruit, absinthe, almond, bitters, ginger)	11
SANTA CLARA (tequila, grapefruit, campari, citrus)	11
TEMPERANCE AND TONIC (hendrick's, cucumber, citrus, mint, elderflower, tonic)	12
RASPBERRY GHOST (nicolsons gin, raspberry eau de vie, citrus,)	12
ELEVENSES MARTINI (marmalade, citrus shrub, apple)	4.5
FRESH PINK LEMONADE (fresh lemon, pomegranate, soda, honey)	4.5
MATE MOSS (matcha, pineapple, gingerbread)	4.5
MARACUJA (sour passion fruit, apple juice, honey)	4.5
MOSQUITO (fresh mint, lime, apple juice, soda)	4.5
LUCKY SAINT (0.5% lager style beer)	5.4
BECKS BLUE (0% lager style beer)	4.9
BIG DROP (0.5% pale ale style beer)	4.9

BEER

angora, draught lager	4.9
unity, lager	4.9
erdinger, weiss beer	4.9
wimbledon brewery, bravo, us pale ale	4.9
wild beer, pogo, passion fruit, guava and orange pale ale	5.9
beavertown, neck oil ipa or gamma ray pale ale	5.4
five points, pilsner	5.4
brixton, low voltage, session ipa	5.6
wild beer, millionaire, salt caramel and milk stout	7.0
yeastie boys, big mouth, session ipa	6.5
aspall, cider, devon red, craft cider	4.9