



## Bites & Sides

<b>OLIVES</b> †	<u>4.5</u>
Nocellara Olives	
<b>ROSEMARY FOCACCIA</b> †	<u>4.0</u>
Olive Oil & Balsamic	
<b>ROAST POTATOES</b> ††	<u>4.75</u>
Rosemary, Aioli	
<b>TRUFFLE FRIES</b>	<u>5.5</u>
Parmesan, Rosemary, Truffle Oil	
<b>GARLIC BREAD</b> †	<u>6.0</u>
Garlic & Parsley Butter	
<u>Add Parmesan &amp; Mozzarella 1.5</u>	
<b>BURRATA</b> † †	<u>7.5</u>
Olive Oil, Basil, Sea Salt	
<b>BURRATA NDUJA</b> †	<u>9.0</u>
Spicy Nduja, Gremolata, Olive Oil	
<b>BAKED GOAT'S CHEESE</b> †	<u>7.5</u>
Aubergine & Tomato Caponata	
<b>ARANCINI</b>	<u>7.0</u>
Deep Fried Risotto, Ricotta, Parmesan, Arrabbiata Sauce	
<b>CALAMARI FRITTI</b>	<u>8.75</u>
Fried Squid, Gremolata, Aioli	
<b>POLPETTE</b>	<u>8.5</u>
Pork & Fennel Meatballs, Tomato, Parmesan	

## Pasta

<b>LASAGNA AL FORNO</b>	<u>13.5</u>
Beef Ragu, Bechamel, Parmesan	
<b>SPAGHETTI &amp; MEATBALLS</b>	<u>13.5</u>
Pork & Fennel Meatballs, House Tomato Sauce, Parmesan	
<b>RIGATONI CAPONATA</b> †	<u>13.0</u>
Tomato, Aubergine, Olives, Capers, Raisins, Pine Nuts, Basil	

Add Garlic Bread to any Pasta 2.5

## Salads

<b>TENDERSTEM BROCCOLI</b> †	<u>6.5/11.0</u>
Lane Cottage Leaves, English Feta, Pickled Shallots, Toasted Seeds, Rosemary Vinaigrette	
<b>ROAST CHICKEN</b>	<u>7.5 / 13.5</u>
Lane Cottage Leaves, Pancetta, Parmesan, Cherry Tomatoes, Croutons, Basil, Salsa Verde	
<b>ROCKET</b> †	<u>4.5</u>
Rocket, Shaved Parmesan, Balsamic Dressing	

## Pizza

<b>MARINARA</b> †	<u>9.5</u>
Tomato, Basil, Oregano, Garlic Oil	
<u>Add Vegan Cheese 2.5</u>	
<b>MARGHERITA</b> †	<u>11.5</u>
Tomato, Mozzarella, Basil, Olive Oil, Parmesan	
<b>HOT HONEY</b>	<u>14.0</u>
Tomato, Pepperoni, Chilli Honey, Mozzarella	
<b>CAPRICCIOSA</b>	<u>15.0</u>
Tomato, Prosciutto Cotto, Mozzarella, Artichokes, Mushrooms, Basil, Olive Oil	
<b>NDUJA BURRATA</b>	<u>16.0</u>
Tomato, Mozzarella, Nduja, Burrata, Olive Oil, Basil	
<b>VENETIAN</b>	<u>13.0</u>
Tomato, Anchovies, Mozzarella, Black Olives, Capers, Basil	
<b>FENNEL SAUSAGE</b>	<u>14.0</u>
Fennel Sausage, Kale, Garlic Butter, Mozzarella, Chilli Oil	
<b>FUNGI</b> †	<u>12.5</u>
Wild Mushrooms, Mozzarella, Garlic Crème Fraiche, Crispy Sage, Truffle Oil	
<b>SPINACI</b> †	<u>12.5</u>
Spinach, Ricotta, Mozzarella, Shallots, Chilli, Oregano, Garlic, Olive Oil	

Swap out to a Gluten Free Base 2.4

Swap to Vegan Cheese 2.5

### ADD A TOPPING

Garlic Oil, Parmesan, Chilli Honey, Olives, Capers, Kale, Garlic Crème Fraiche, Crispy Sage, Truffle Oil, Spinach, Ricotta, Shallots, Red Chilli	<u>1.0</u>
Mozzarella, Mushroom, Garlic Butter, Goat's Cheese	<u>2.0</u>
Pepperoni, Prosciutto Cotto, Artichokes, Fennel Sausage, Half Burrata, Roast Chicken	<u>3.0</u>

## Dips

<b>AIOLI</b> ††	<u>1.5</u>
<b>NDUJA SAUSAGE MAYO</b> †	<u>2.5</u>
<b>CHILLI MAYO</b> ††	<u>1.5</u>
<b>HOT GARLIC BUTTER</b> ††	<u>2.5</u>

Enjoy a little slice of Leaven

† - VEGETARIAN †† - VEGAN ††† - GLUTEN FREE

FOOD ALLERGIES & INTOLERANCES: Please tell us about any allergies or dietary needs before ordering. We add a discretionary 10% service charge to tables of 8 or more, this is shared equally amongst the team, both on the floor and in the kitchen. Please let us know if you'd like to remove it from your bill. Thank you.

# Vino Bianco

SOLINO BIANCO 10.5%	<u>5.9/8.2/24</u>
PINOT GRIGIO 12.5%	<u>6.5/9.2/27</u>
PECORINO 12.5%	<u>33.0</u>

# Vino Rosso

SANGIOVESE 11.0%	<u>5.9/8.2/24</u>
MONTEPULCIANO D'ABRUZZO 13.5%	<u>7.6/10.5/31</u>
PRIMITIVO 14.5%	<u>35.0</u>
BARBERA 14.0%	<u>40.0</u>

# Vino Rosato

PINOT GRIGIO BLUSH 12.5%	<u>6.5/9.2/27</u>
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# Sparkling

PROSECCO 11.5%	<u>5.5/31</u>
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# Aperitivo

APEROL SPRITZ Aperol, Prosecco, Soda	<u>9.0</u>
NEGRONI SBAGLIATO Sweet Vermouth, Campari, Prosecco	<u>9.5</u>
LIMONCELLO SPRITZ Limoncello, Prosecco, Soda	<u>10.0</u>
PEACH BELLINI White Peach, Prosecco	<u>8.5</u>
CRODINO 0% APERITIF	<u>6.5</u>
LIMONCELLO	<u>3.5</u>

Cin cin! Salute! Cheers!

# Draught

1985 LAGER 4.5%	<u>2.8/5.5</u>
FANDANGO PALE ALE 4.8%	<u>2.9/5.7</u>
HENRY WESTON'S VINTAGE CIDER 5.2%	<u>2.7/5.3</u>
GUEST BEER	Ask the team

# Bottles + Cans

PERONI NASTRO AZZURRO 5.0% / 330ML	<u>4.8</u>
LUCKY SAINT UNFILTERED LAGER 0.5% / 330ML	<u>4.5</u>
LUCKY SAINT HAZY IPA 0.5% / 330ML	<u>4.5</u>

# Gin

LUDLOW NO.1 DRY 42.0%	<u>3.8</u>
LUDLOW NO.6 42.0% Seville Orange & Cassia Bark	<u>3.8</u>
MALFY ROSA 41.0% Pink Grapefruit	<u>4.0</u>

# Softs

COCA COLA/COKE ZERO 330ML	<u>3.5</u>
HOMEMADE SODA Lemonade, Orange	<u>3.2</u>
JUICE Orange, Pineapple, Apple	<u>3.5</u>
STILL WATER 250/750ML	<u>2.6/4.3</u>
SPARKLING WATER 250/750ML	<u>2.6/4.3</u>
HEARTSEASE 330ML Elderflower, Ginger Beer, Raspberry Lemonade	<u>3.5</u>

