



TUE-THU 11AM-4PM
FRI-SAT 11AM-10PM
SUN 10AM-4PM

STARTERS

SOUP OF THE DAY |VE| 7.0
served with bread & butter

HASTINGS MACKEREL PATE 8.0
Home made pate, pickled cucumber,
radishes & oak bakery toast

BRUSCHETTA |V| 6.8
sliced mozzarella & vine tomatoes
balsamic glaze on toasted Italian bread

LADLE HUMMUS |VE| 6.5
topped with roasted chickpeas,
confit garlic, fresh parsley s/w toast

PASTA

BRAISED SHORT RIB RAGU 16
Slow cooked short rib & red wine
ragu, pappardelle, herbs & parmesan

PASTA ALLA NORCINA 16
Italian fennel sausage, white wine &
cream sauce, paccheri pasta, fresh
parsley & olive oil

TAG & CHEESE 15
3 cheese sauce, porcini mushrooms,
tagliatelle, truffle oil & parmesan |v|

**SMOKEY RED PEPPER
& HARISSA** 15
Roasted red pepper & harissa sauce,
paccheri pasta, smoked almonds, feta & herbs
| v, vegan on request |

SPAGHETTI CARBONARA 14
Pancetta, eggs, parmesan & pecorino,
freshly ground black pepper

BASIL PESTO GNOCCHI 12
Ladle basil pesto, potato gnocchi, pine
nuts, parmesan, rocket & basil oil
| v, vegan on request |

FOR THE TABLE

GARLIC & HERB DIPPING OIL 3.9
WITH OAK BAKERY BREAD
MIXED QUEEN OLIVES 4
LEMON & JALAPENO NUT MIX 3
OAK SMOKED ALMONDS 3

SALAD

MEDITERRANEAN SALAD 13
Olives, Feta, Cucumber, Tomatoes, Red
Onions, Romaine Lettuce, Extra Virgin
Olive Oil, Lemon Juice & Oregano |v, gf|

SIDES

GARLIC BREAD |V| 4.0
Italian bread, home made garlic
butter | vegan available

ADD MOZZARELLA 1.5

ROCKET & PARMESAN SALAD 5.5
Parmesan shavings, toasted pine nuts
& balsamic vinaigrette

BREAD & BUTTER 3.0
Oak Bakery bread with butter or
vegan butter

EXTRA PARMESAN 0.5

DESSERT

COCONUT PANNA COTTA 7.5
with mango puree & kiwi granita
|ve,gf|

**WHITE CHOCOLATE &
RASPBERRY BROWNIE** 6.5
served with vanilla ice cream |gf|

**HONEY & BOURBON
AFFOGATO** 8.5
Maker's Mark, honey, espresso, vanilla
ice cream, amaretti biscuit

AFFOGATO 6.5
Vanilla ice cream drowned in
freshly brewed espresso

BANANA BREAD 4.0
With chocolate chips & walnuts |ve,gf|

DRINKS MENU

WINE

WHITE

125ML 175ml BTL

Capriano Pinot Grigio [ve] <i>Sicily, Italy</i>	6	7.5	24
Rupe Secca Grillo DOC Sicila [ve] <i>Sicily, Italy</i>	7	8.5	26
Bio3 Passo, Unoaked Chardonnay [ve] <i>Veneto, Italy</i>	8.5	9.8	35

RED

125ML 175ml BTL

Amanti del Vino Sangiovese <i>Umbria, Italy</i>	6	7.5	24
Rupe Secca Nero D'Avolo [ve] <i>Sicily, Italy</i>	7	8.5	27
Chianti DOCC Duca di Saragnano <i>Tuscany, Italy</i>	8.5	9.8	35

ROSE

125ML 175ml BTL

Virtuoso Pink Zinfandel [ve] <i>Puglia, Italy</i>	6	7.5	24
Rose, Domaine de Pellehaut [ve] <i>Cotes de Gascogne, France</i>	7	9.8	27

BUBBLY

125ML 175ml BTL

Amori Prosecco Spumante [ve] <i>Veneto, Italy</i>	7	-	27
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BEER & CIDER

Birra Moretti 330ml 4.6%	5
Brewdog Punk IPA 330ml 5.6%	5
Birra Moretti Zero 330ml 0.0%	4.5
Westons Organic Apple Cider 500ml	5.3

DIGESTIVES

£ 4

Limoncello or Italian Sambuca

COCKTAILS

£ 9.5

LADLE-TINI

Vodka OR Gin, Raspberries, Lime Juice, Simple Syrup

BLACK CHERRY WHISKEY SOUR

Maker's Mark, Black Cherry Puree, Lemon Juice, Foamer

WHITE CHOCOLATE ESPRESSO MARTINI

Absolut Vodka, Baileys, Kahlua, Espresso, White Chocolate

SPICY MARGARITA

Reposado Tequila, Cointreau, Demerara Syrup, Lime Juice, Chilli Flakes

GOLD RUSH

Maker's Mark, Ladle Honey Syrup, Lemon Juice, Foamer

BERRY FIZZ

Hastings Raspberry Gin, Prosecco, Lime Juice, Raspberries

ROSEMARY & CUCUMBER G&T

Hastings Gin, Black Olive Tonic, Rosemary & Cucumber Ribbon

ESPRESSO MARTINI | APEROL SPRITZ

BLOODY MARY | NEGRONI | MOJITO

MARGARITA | OLD FASHIONED

2 OF THE SAME
COCKTAIL £17

MOCKTAILS

£ 7

ORANGE & POMEGRANATE SPRITZ

San Pellegrino Melograno & Arancia, Mint, Fresh Lemon Slices

LIMETTA

San Pellegrino Limonata, Honey, Lime Juice & Slice

MINT & BLACKCURRANT FIZZ

Blackcurrant & Moringa Kombucha, Fresh Mint, Cucumber Ribbon

FOR HOT & SOFT DRINKS PLEASE SEE OTHER MENU

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