

L A D L E

FRIDAY 12PM - 10PM
SATURDAY 12PM - 10PM
SUNDAY 12PM - 8PM

STARTERS

HASTINGS MACKEREL PATE 9.0

home made pate, pickled cucumber,
radishes & Italian bread

BRUSCHETTA TRICOLORE |V| 7.9

sliced mozzarella, vine tomatoes,
balsamic glaze on toasted Italian bread
[vegan on request]

ANTIPASTO ITALIANO 8.8

prosciutto crudo 12 mesi, coppa, salame
Milano, Cheese Fontal, cornichons, Italian
bread

PASTA

BRAISED SHORT RIB RAGU 17

slow cooked short rib & red wine
ragu, pappardelle, herbs & parmesan

CREAMY CRAB & NDUJA 17

white & brown crab meat, creme fraiche,
spicy pork nduja pieces, fresh tagliatelle,
fresh parsley & lemon wedge

HOMEMADE MEATBALLS 16

beef & pork meatballs served in
rich tomato sauce, spaghetti, parmesan
& fresh parsley

MUSHROOM PAPPARDELLE 16

rich porcini mushroom & truffle cream
sauce, fresh pappardelle, roasted
hazelnuts & parmesan |v|

RED PEPPER & HARISSA 15

roasted red pepper and harissa sauce,
potato gnocchi, crumbled feta, smoked
almonds & rocket [vegan on request]

TORTELLI MOZZARELLA 15

creamy buffalo mozzarella, sweet tomato
tortelli, home made basil pesto & parmesan

SPAGHETTI CARBONARA 14

Pancetta, eggs, parmesan & pecorino,
freshly ground black pepper + Add Truffle Oil £1.5

FOR THE TABLE

GARLIC & HERB DIPPING OIL 4.0

WITH ITALIAN BREAD

MIXED QUEEN OLIVES 4.0

OAK SMOKED ALMONDS 3.5

SIDES

GARLIC BREAD 4.5

Italian bread, home made garlic
butter |v, vegan on request|

ADD MOZZARELLA 2.0

ROCKET & PARMESAN SALAD 5.5

Parmesan shavings, toasted pine nuts
& balsamic vinaigrette |v|

BREAD & BUTTER 3.0

Italian bread with butter
|v, vegan on request|

EXTRA PARMESAN 0.5

**2 OF THE SAME
COCKTAIL £18**

DESSERT

HOMEMADE TIRAMISU 7.5

soft mascarpone cream layered
with coffee-dipped biscuits |v|

STRAWBERRY & BASIL 7.5

coconut panna cotta, strawberry
compote, basil granita & berry granola
|gf, ve|

HONEY & BOURBON 8.5

AFFOGATO

Maker's Mark, honey, espresso, vanilla
ice cream, amaretti biscuit |v|

AFFOGATO 6.5

Vanilla ice cream drowned in freshly
brewed espresso [vegan on request]

Gluten Free bread and pasta available on request

gf - gluten free | df - dairy free | v - vegetarian | ve - vegan | vor - vegan on request

DRINKS MENU

WINE

WHITE

125ML 175ml BTL

Solino Bianco ve <i>Sardinia, Italy</i>	6	7.5	26
Petrarinusa Organic Grillo ve <i>Sicily, Italy</i>	7	8.5	28
Bio 3 Passo Bianco ve <i>Puglia, Italy</i>	-	-	35

RED

125ML 175ml BTL

Fiori Sul Muro Sangiovese ve <i>Rubicone, Italy</i>	6	7.5	26
Petrarinusa Organic Nero D'Avola ve <i>Sicily, Italy</i>	7	8.5	29
Vignamadre Dega BIO Montepulciano <i>Abruzzo, Italy</i>	-	-	35

ROSE

125ML 175ml BTL

Masseria Stelle Zinfandel Rose ve <i>Puglia, Italy</i>	6	7.5	26
Rose, Domaine de Pellehaut ve <i>Bordeaux, France</i>	-	-	30

BUBBLY

125ML 175ml BTL

Amori Prosecco Spumante ve <i>Veneto, Italy</i>	7.5	-	29
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BEER & CIDER

Birra Moretti 330ml 4.6%	5.5
Brewdog Punk IPA 330ml 5.6%	5.5
Birra Moretti Zero 330ml 0.0%	4.9
Westons Organic Apple Cider 500ml	6.8

DIGESTIVES

£4/shot

Limoncello or Italian Sambuca

COCKTAILS

£10

HUGO

Gin, Prosecco, Elderflower Cordial, Mint, Lime & Sparkling Water

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

BERRY FIZZ

Ladle Raspberry Gin, Prosecco, Lime Juice, Raspberries

PEACH MOJITO

White Rum, Peach Puree, Mint, Fresh Lime & Soda Water

ESPRESSO MARTINI | APEROL SPRITZ

BLOODY MARY | NEGRONI | MOJITO

MARGARITA | OLD FASHIONED

**2 OF THE SAME
COCKTAIL £18**

MOCKTAILS

£7

ORANGE & POMEGRANATE SPRITZ

San Pellegrino Melograno & Arancia, Mint & Fresh Orange Slices

LIMETTA

San Pellegrino Limonata, Honey, Lime Juice & Lime Slice

APPLE & ELDERFLOWER COOLER

Pure Pressed Cloudy Apple Juice, Elderflower Cordial, Mint, Lemon Juice & Sparkling water

FOR HOT & SOFT DRINKS PLEASE SEE OTHER MENU

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