

the pregnant man

WHITE

Pinot Grigio – Sartori, Italy	6.8 / 9.2 / 27
Picpoul de Pinet – Vignerons de Florensac, France	9 / 12.9 / 39
Sauvignon Blanc – The Better half, Marlborough, New Zealand	11.2 / 15.4 / 44
Albarino – Rias Biaxas, Spain	12.8 / 17.9 / 53
Chablis – Olivier Tricon, Burgundy, France	13.5 / 18.1 / 54
Blanc – Perrin Luberon, Southern Rhone, France	35
Chardonnay – Terres Fidèles, Languedoc-Roussillon, France	45
Gavi Di Gavi – Produttori del Gavi, Piedmont , Italy	50
Chablis (2022) – Premiere Cru, Domaine Bernard Defaix, France	105
Mersault (2021) – Jean- Marie Bouzereau, Cote D’Or, France	150

ORANGE

Enblanco de Altolandon – Bodegas Altolandon, Spain	10.8 / 15 / 42
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ROSE

Perrin Luberon – Southern Rhone, France	7.6 / 10 / 29
Miraval Studio – Cotes de Provence, France	12.7 / 15.5 / 47
Tuffon Hall English Rose – Tuffon Hall, Essex, England	14.5 / 17.8 / 53
Whispering Angel – Cotes de Provence, France	70
Minuty – Cotes de Provence, France	75

RED

Merlot – Beppe Morchetta, Veneto, Italy	6.8 / 9.2 / 27
Montepulciano – DOC Colle Sori, Tuscany, Italy	8 / 11 / 33
Grenache – Felicette, Roussillon, France	11/ 14/ 38
Pinot Noir – Bruno Sorg, Alsace, France.	14 / 17 / 50
Malbec – Humberto Canale, Patagonia, Argentina	14.8 / 19.5 / 55
Shiraz – Thistledown, McLaren Vale, South Australia	55
Chianti (2021) – Casa Brancaia, Tuscany, Italy	78
St Estephe (2010) – Saint Estephe, Bordeaux, France	88
Margaux (2013) – Bordeaux, France	94
St Julien (2014) – Saint Julien, Bordeaux, France	98
St Emillion Grand Cru (2016) – St Emilion , Bordeaux , France	105

SPARKLING

Prosecco – Fiabesco, Prosecco, Italy	8 / 42
Tuffon Hall English Sparkling Wine (2019) – Essex, England	16.5 / 78
Grand Reserve Champagne – Pierre Mignon, Champagne, France	19 / 84
Perrier Jouet Brut – Maison Perrier Jouet, Champagne, France	125
Perrier Jouet Belle Epoque (2014) – Maison Perrier Jouet, Champagne, France	280

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LUNCH MENU

Served 12pm–3pm

SNACKS

Garlic pizza bread (Cheese + 2)	8
Nocellara Olives	5.5

SALAD

Caesar Salad (Chicken +7).	9/15
Roasted Winter Veg & Goats cheese(GF)(Chicken +7).	9/15
Greek Salad (GF) (Chicken +7)	9/15
Asian Chicken Salad	16/22
Steak Salad (GF)	26

MAINS

Fish Tacos (+Chips/+Fries/+Extra Taco +6)	12
Roasted Chilli Tomato Calamarata (Veg) (GF avail)	18
Dry-aged Beef Burger & Chips (Vegan avail, GF avail)	18
Crispy Chicken Burger & Chips	18
Bolognese Pappardelle (GF avail)	22
Chicken Milanese	23
Picanha Steak & Chips	28

PIZZA

Margherita (V)(Vegan avail)	12
Salami (Chilli honey & parmesan +2)	14
Sausage (Vegan avail)	15
Mushroom & Gorgonzola (V)(Vegan avail)	15
Nduja (Chilli honey & parmesan +2) (Vegan avail)	15
Buratta, Olive & Pesto (V)	17
Buratta & Parma Ham	18
Pizza Dips	2.5
(Jalapeño & Sweet Pepper Dip/Garlic Aioli/Chipotle Mayo)	

SMALLS

7' min chips (VG,GF)	6
Skinny Fries (VG,GF) (Truffle & parmesan+3)	6
Char-Grilled Chilli Broccoli (VG) (GF)	6
Thai-style Cauliflower bites (VG)	7

All of our produce is ethically and locally sourced from trusted suppliers including:

HG Walter- Meat and Poultry
Daily Fish- Fish
Williams of London- Fruit and Vegetables
Millers Bakery- Breads and Buns
Sol e latte- Cheese

Please let your server know of any allergies or intolerances.

An optional service charge of 13.5% is included.