

BREADS & DIPS

OREGANO PUCCIA BREAD

[GFA] [VE] | 7.25

Balsamic vinegar, extra virgin olive oil

LAMB DRIPPING & CARAMELISED

ONION PUCCIA BREAD | 8.50

Extra virgin olive oil

MOZZARELLA DI BUFALA &

TOMATO PUCCIA BREAD

[GFA] | 12.25

Mozzarella di Bufala, garlic & basil
marinated tomatoes, fresh basil, garlic oil

TOMATO PUCCIA BREAD

[GFA] [VE] | 8.50

Garlic & basil marinated tomatoes,
fresh basil, garlic oil

CHICKEN & CHORIZO FLATBREAD | 12.25

Spanish chorizo, pulled chicken,
roasted peppers, tomato sauce, rocket

SPICED 'LAMB' STYLE FLATBREAD

[VE] | 13.50

Symplicity plant-based 'lamb' mince,
roasted peppers, red onions,
tomato sauce, rocket

GARLIC FLATBREAD [VE] | 8.00

Garlic oil, rosemary, Maldon sea salt
+ add Fior di Latte Mozzarella [V] | 3.75
+ add vegan mozzarella style cheese
[VE] | 3.75

MARINATED OLIVES

[GF] [VE] | 4.75

Extra virgin olive oil, chilli, garlic, herbs

ADD A DIP

ROASTED RED PEPPER & GARLIC

HUMMUS [GF] [VE] | 3.50

TZATZIKI [GF] [V] | 3.50

AUBERGINE BABA GANOUSH

[GF] [VE] | 3.50

SMALL PLATES

Our small plates are perfect for sharing, as a nibble or a starter

BLISTERED PADRON PEPPERS

[GF] [VE] | 6.50

Maldon sea salt

SPANISH CHORIZO IN CIDER [GF] | 6.50

LEBANESE FRIES [GF] [VE] | 6.75

Brown sugar & harissa glaze,
garlic mayonnaise, spring onions,
chilli, spiced seeds

CRISPY ARTICHOKEs [GF] [VE] | 6.00

Maldon sea salt

PROSCIUTTO [GF] | 6.25

Extra virgin olive oil

NAPOLI SALAMI [GF] | 6.25

Extra virgin olive oil

BAKED FETA & SPICED CHICKPEAS

[GF] [V] | 6.50

Tomato & basil sauce

ENJOY 3 FOR 18.00

BUTTERMILK CALAMARI

8.75

Smoked paprika & garlic coating,
lemon & harissa yoghurt

CRISPY CAULIFLOWER BITES

[VE] | 9.00

Red pepper & garlic hummus

HARISSA GLAZED CHICKEN WINGS

[GFA] | 9.00

Spring onions, chilli

HALLOUMI CHIPS [GFA] [V] | 8.25

Brown sugar & harissa glaze, chilli

ENJOY 3 FOR 24.00

[V] Vegetarian [GF] Gluten Free [GFA] Gluten Free Alternative Available [VE] Vegan

A discretionary 10% service charge will be added to your bill. 100% of this will be fairly distributed amongst the team who prepared & served your food today. The gratuity is discretionary – please ask us if you would like us to remove it from the bill.

STARTERS

CHORIZO SCOTCH EGG | 10.50

Soft-boiled free-range egg, chorizo sausage meat, rocket & basil pesto, rocket

GAMBAS PIL PIL [GFA] | 13.50

King prawns, garlic, parsley, smoked paprika, garlic & basil marinated tomatoes, extra virgin olive oil, artisan bread

ITALIAN MEATBALLS | 8.95

Beef & pork meatballs, tomato & basil sauce, Parmigiano Reggiano, artisan bread

HAM HOCK TERRINE | 11.50

Piccalilli, extra virgin olive oil, grilled sourdough

SMOKED SALMON [GFA] | 11.95

Crispy capers, lemon, dill & chive mascarpone, grilled sourdough

GREEK SALAD [GF] [V] | 9.00

Feta, marinated olives, garlic & basil marinated tomatoes, red onion, cucumber, lettuce, extra virgin olive oil, lemon

BEETROOT GNOCCHI [VE] | 8.75

Courgette, peas, rocket & basil pesto, pumpkin seeds, rocket

SALADS & PASTA

CHICKEN CAESAR SALAD

[GFA] | 19.50

Soft-boiled free-range egg, salted anchovies, crispy pancetta, gem lettuce, Parmigiano Reggiano, croutons, house Caesar dressing

CRISPY CAULIFLOWER NOURISH BOWL

[VE] | 18.50

Roasted butternut squash, aubergine baba ganoush, spiced chickpeas, dressed gem lettuce & rocket, roasted red pepper & garlic hummus, avocado, rocket & basil pesto, chilli

GREEK SALAD

[GF] [V] | 16.50

Feta, marinated olives, garlic & basil marinated tomatoes, red onion, cucumber, lettuce, extra virgin olive oil, lemon

SPAGHETTI PRIMAVERA

[GFA] | 15.50

Mozzarella di Bufala, Parmigiano Reggiano, courgette, peas, rocket & basil pesto, rocket

SPAGHETTI BOLOGNESE

[GFA] | 14.75

Slow-cooked in a rich red wine, tomato & basil sauce

FUSILLI FUNGHI

[GFA] [V] | 14.00

Sautéed porcini paste, mushrooms, white wine cream sauce, rosemary, truffle sourdough crumb

FUSILLI POLLO E PANNA

[GFA] | 15.75

Chicken, sautéed porcini paste, mushrooms, white wine cream sauce, rosemary, truffle sourdough crumb

SIDES

CHUNKY CHIPS [GF] [VE] | 5.50

FRENCH FRIES [GF] [VE] | 5.50

LEBANESE FRIES [GF] [VE] | 6.75

Brown sugar & harissa glaze, garlic mayonnaise, spring onions, chilli, spiced seeds

BUTTERED SEASONAL VEGETABLES

[GF] [V] | 5.50

ROCKET, GEM LETTUCE & TOMATO SALAD

[GF] [VE] | 5.50

Please note that from time to time our suppliers provide us with Italian eggs. We advise these are not consumed lightly cooked if you are in a vulnerable group (e.g. children, pregnant women or the elderly or anyone with reduced immunity). Please speak to a member of our team for more information

[V] Vegetarian [GF] Gluten Free [GFA] Gluten Free Alternative Available [VE] Vegan

MAINS

10 oz BLACK ANGUS SIRLOIN
[GF] | **32.50**

8 oz BLACK ANGUS RUMP
[GF] | **25.80**

+ add garlic prawns to your steak
[GF] | **5.50**

Our steaks are seasoned with our flavoured house salt, served with chunky chips, garlic butter mushroom, roasted tomatoes

ADD A SAUCE

BÉARNAISE [GF] [V] | 3.00

PEPPERCORN JUS [GF] | 3.00

POLLO PICANTE [GF] | 19.90

Half a boneless chicken, picante marinade, lemon & harissa yoghurt, garlic & basil marinated tomatoes, dressed rocket, French fries

12 oz GAMMON, EGG & CHIPS [GF] | 17.35

Fried free-range eggs, chunky chips

BACON & CHEDDAR HOUSE BURGER
[GFA] | **18.90**

British steak & bone marrow burger, dill pickle, gem lettuce, tomato, burger sauce, brioche bun, French fries

Swap your fries for side salad

Double up your burger | **6.00**

HARISSA CHICKEN BURGER | 18.75

Crispy-coated chicken thighs, brown sugar & harissa glaze, dill pickle, gem lettuce, tomato, lemon & harissa yoghurt, brioche bun, French fries

Swap your fries for side salad

Double up your burger | **6.00**

Dishes from our grill, cooked over fire [coals] to naturally intensify flavour

LEMON & ROSEMARY
BRAISED LAMB SHOULDER
[GFA] | **28.00**

Greek salad, red pepper & garlic hummus, tzatziki, lamb dripping & caramelised onion puccia bread

SYMPPLICITY BURGER
[VE] | **19.00**

Mushroom, onion & beetroot patty, smoked applewood, rocket & basil pesto, red pepper & garlic hummus, dill pickle, gem lettuce, tomato, beetroot bun, French fries

Swap your fries for side salad

Double up your burger | **6.00**

FISH & CHIPS
Small **13.90** | Regular **18.50**

Crushed minted peas, chunky chips, tartare sauce, lemon

SALMON, SPINACH & FENNEL EN-CROUTE
29.00

Garlic roasted new potatoes, charred broccoli, samphire, lemon, dill & chive mascarpone

SPICED 'LAMB' STYLE MOUSSAKA
[VE] | **18.50**

Symplicity plant-based 'lamb' mince, grilled aubergines, tomato sauce, sliced potatoes, bechamel sauce, vegan mozzarella style cheese, Greek style salad, puccia bread

+ add Tzatziki dip [V] | **1.50**

PORCHETTA | 19.90

Rolled pork belly with fennel, rosemary & sea salt, thyme roasted carrots, broccoli, mashed potato, apple sauce, gravy

For every Porchetta sold, we will donate 25p to our local charity

OUR ROASTS ARE AVAILABLE FROM MIDDAY UNTIL 9PM EVERY SUNDAY
SEE OUR SUNDAY MENU

WOOD-FIRED PIZZA

MARGHERITA [V] | 12.80

Tomato sauce, Fior di Latte Mozzarella, fresh basil

MARGHERITA ROYALE | 15.90

Tomato sauce, Mozzarella di Bufala, Fior di Latte Mozzarella, sun-dried Capuliatto tomatoes, fresh basil

MARINARA D.O.C. [VE] | 10.30

Tomato sauce, garlic & basil marinated tomatoes, oregano, garlic oil

VEGAN MARGHERITA [VE] | 12.80

Tomato sauce, vegan mozzarella style cheese, fresh basil

BIANCO PROSCIUTTO E FUNGHI | 16.00

Double cream, prosciutto cotto ham, Fior di Latte Mozzarella, mushrooms

CASA LINGO | 15.50

Tomato sauce, pancetta, spinach, sun-dried Capuliatto tomatoes, Fior di Latte Mozzarella, Parmigiano Reggiano

ZUCCA [V] | 14.00

Tomato sauce, roasted butternut squash, Fior di Latte Mozzarella, spinach, sun-dried Capuliatto tomatoes

Make it vegan with our vegan mozzarella style cheese [VE]

CASA PEPPERONI | 15.50

Tomato sauce, spicy pepperoni, Fior di Latte Mozzarella, sun-dried Capuliatto tomatoes

POLLO DIAVOLO | 16.50

Tomato sauce, Fior di Latte Mozzarella, nduja sausage, sun-dried Capuliatto tomatoes, roasted chicken, Parmigiano Reggiano, chilli

NAPOLETANA | 15.00

Tomato sauce, anchovies, olives, capers, Fior di Latte Mozzarella

NAPOLI FORTE | 16.50

Tomato sauce, nduja sausage, Napoli salami, Fior di Latte Mozzarella, chilli

BOLOGNESE | 15.50

Slow-cooked beef bolognese, Fior di Latte Mozzarella, basil, Parmigiano Reggiano

PARMA | 15.50

Tomato sauce, prosciutto, Fior di Latte Mozzarella, rocket, Parmigiano Reggiano

Swap all our pizzas to Calzone for 1.50

EXTRA TOPPINGS

Pepperoni, nduja sausage, pancetta, prosciutto cotto ham, Napoli salami, chicken, Spanish chorizo | **3.00 each**

Parmigiano Reggiano, mushrooms, grilled peppers, rocket | **2.00 each**



For allergens and calorie information, please scan the QR code or alternatively, speak to a member of our team

ALLERGENS ON OUR MENU

Dishes marked GF are made with non-gluten containing ingredients. Dishes marked GFA can have ingredients swapped out to those made with non-gluten containing ingredients upon request. Products marked VE are made with vegan ingredients, however food/drink preparation and cooking may affect this.

Despite our best efforts, our food/drink is prepared in areas where cross contamination may occur and therefore, we are unable to guarantee that our dishes/drinks are free from any allergen. Not all ingredients are listed in each dish, please inform your server of any allergies or dietary requirements that you have.

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DESSERTS

TRIPLE CHOCOLATE BROWNIE

[GF] [V] | 7.50

Vanilla ice cream, chocolate sauce

BAKED CHOCOLATE CHIP COOKIE DOUGH

[GF] [VE] | 7.50

Salted caramel ice cream, toffee sauce

STICKY TOFFEE PUDDING [GF] [VE] | 7.80

Salted caramel ice cream, toffee sauce

BAKED VANILLA CHEESECAKE

[GF] [V] | 7.75

Vanilla ice cream, summer berry coulis

CHOCOLATE TORTE [GF] [V] | 9.00

Raspberry sorbet, raspberries

DULCE DE LECHE SUNDAE [GF] [V] | 8.75

Banana, chocolate brownie, vanilla ice cream, whipped cream, dulce de leche sauce, chocolate sauce

ICE CREAM & SORBET | 7.50

Brandy snap

Any 3 scoops of your choice:

- Vanilla [GF] [V]
- Chocolate [GF] [V]
- Strawberry [GF] [V]
- Salted caramel [GF] [VE]
- Raspberry sorbet [GF] [VE]

Add a sauce:

- Toffee [GF] [VE]
- Chocolate [GF] [VE]

Mini-Desserts. Perfect accompaniment with an after-dinner drink or coffee

PASTEL DE NATA [V] | 3.50

Warm Portuguese custard tart

BOMBOLONE | 4.50

Mini Italian doughnuts, chocolate sauce

AFFOGATO [GF] [V] | 4.50

Double espresso, vanilla ice cream

SOMETHING FOR YOUR DOG?

**JUDE'S ICE CREAM
FOR DOGS | 4.00**

*Jude's will donate 5% of total
Battersea licensed sales**



BATTERSEA
HERE FOR EVERY DOG AND CAT

ICED DRINKS

ICED LATTE | 4.20

PEACH ICED TEA | 4.20

HOT DRINKS

ESPRESSO | 2.90

MOCHA | 4.00

PEPPERMINT | 3.40

DBL ESPRESSO | 3.40

MACCHIATO | 3.10

SUPERFRUIT | 3.40

CAPPUCCINO | 3.70

AMERICANO | 3.40

GREEN | 3.40

FLAT WHITE | 3.70

ENGLISH BREAKFAST | 3.30

HOT CHOCOLATE | 3.90

CAFFÈ LATTE | 3.70

EARL GREY | 3.40

+ add whipped cream for **0.75**

+ add a shot of syrup for **0.75**

Our coffees are all available decaffeinated too.

Oat & Soya milk is available upon request

Our coffee is 100% certified by Rainforest Alliance – giving you assurance that your coffee is sourced from sustainable coffee producing communities. The Rainforest Alliance is an international, non-profit organisation; working to protect forests, help improve the livelihoods of farmers and communities, and tackle climate change

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