



1530 A LA CARTE MENU

To Share

- Olives 4.5^{VE}
- Warm Breads:
- Olive Oil, Garlic Pate, Aubergine Pate 4.5^{VE}
- Cheese Brulee & Warm Breads 9.0
- (Gorgonzola, Gruyere, Gouda Brulee w/ Blow Torched Parmesan Crust)
- Salt Cod Croquettes with Peri Peri Mayo 7.0

Seafood Primi

- Garlic Prawn Bruschetta 9.5
- Garlic & Paprika Butter Prawns
- Monkfish Piadas 9.0
- Beer Battered Monkfish, Mango & Chilli Salsa
- Salt & Pepper Squid 8.5
- Yuzu & Confit Garlic Mayo
- Trio Of Smoked Fish 13.0
- Smoked Tuna, Salmon, Swordfish
- Anchovy Salad 7.0
- Marinated Anchovies, Fennel, Rocket
- Tomato & Gruyere

Meat Primi

- Arancini Risotto Balls 8.5
- BBQ Confit Duck & Mozzarella, Spicy Tomato dip
- Pork Belly Piadas 8.0
- Slow Roast Pork Belly, Pickled Red Onion
- Chinese Leaf & Fennel Slaw, Black Garlic
- Slow Cooked Lamb Piadas 9.0
- Pickled Red Onion, Mozzarella, Chilli
- Chinese Leaf & Fennel Slaw, Black Garlic

Vegetable Primi

- Wild Mushroom Bruschetta 7.5^{VA}
- Garlic, Spinach & Tallegio
- Buffalo Burrata & Heritage Tomato 9.5
- Basil Olive Oil, Aged Balsamic
- Tomato Bruschetta 7.0^{VE}
- Chilli & Black Garlic, Rocket

Garlic Bread

- Our Garlic Breads are made with our New Sourdough Pizza Dough
- Mozzarella 7.0^{VA}
- Mozzarella & Garlic Chilli base 7.0^{VA}
- Sea Salt & Pizza Sauce 7.0^{VE}
- Wild Mushroom & Mozzarella 8.0^{VA}

Pasta

- King Prawn Linguine 17
- Prawns, Crab, Crayfish, Peas, Creamy Coriander Garlic Sauce, Crispy Prawn
- Lasagna 15
- 8 Hour Cooked Pulled Beef Cheek
- Triple Cheese Sauce & Mozzarella
- Carbonara 11
- Guanciale in a Creamy Garlic Parmesan Sauce
- Grated Salt Cured Egg Yolk
- Chicken Carbonara 15
- Chicken & Guanciale in a Creamy Garlic Parmesan Sauce, Grated Salt Cured Egg Yolk
- Gorgonzola Penne 14
- Gorgonzola, Wild Mushrooms, Spinach
- Cream, Garlic, Parsley, Pine Nuts
- Fiery Prawn Puttanesca 15
- King Prawns, Fiery Arrabiata Sauce
- Olives, Capers, Anchovies, Garlic, Penne
- Creamy Red Pepper Pasta 14^{VE}
- Meatballs, Basil Pesto, Chilli Breadcrumbs, Vegan Parmesan
- Chicken Truffle Shuffle 16
- Charred Chicken, Artichokes, Truffle Pesto
- Black Olive, Sun Dried Tomato, Linguine
- Beef Ragu Tagliatelle 14
- Slow Cooked Beef Ragu, Wild Mushrooms
- Parmesan Crackling

Please Mention ANY Dietary or Allergy Requirements
VE – Vegan VA – Can be made Vegan

Seafood Secondi

- Pan Roasted Trout Fillet 18.0
- Beetroot Risotto Balls, Gorgonzola Sauce, Asparagus
- Stone Bass Fillet 18.5
- Samphire, Potato Bhaji, Creamy Turmeric Sauce
- Lobster & Monkfish Risotto 30.0
- Butter Poached Lobster, Edamame Beans, Parmesan

Meat Secondi

- Parmesan Breadcrumbed Chicken Breast 15.0
- Spicy Arrabiata & Olive Sauce Tagliatelle
- Hot Smoked Pheasant Breast Salad 18.0
- Chinese Leaf, Tomato, Pickled Spiced Cauliflower
- Walnuts, Cumin & Pomegranate Dressing
- Veal Chop Milanese 22.0
- Rocket, Tomato & Onion Salad, Lemon
- Chimichurri Dressing
- 8oz Ribeye Steak 18.0
- Triple Cooked Chips, Rocket, Peppercorn Sauce

Vegetable Secondi

- Wild Mushroom Risotto 15.0^{VA}
- Cavolo Nero, Parmesan, Mascarpone
- Cavolo Nero Mac & Cheese Style Gnocchi 14.0
- Topped with Cheddar & Mozzarella, Roast Asparagus

Copper Bar Burgers

Served on Sesame Brioche & Fries

6.5oz Hangar & Chuck Steak Beef Burger
Tomato, Onion, Smoked Bacon, Mozzarella,
Peri Peri Mayo 14.0

Surf & Turf Burger
6.5oz Hangar & Chuck Beef Burger
Breadcrumbed Lobster Tail, Pickled Cucumber
Smoked Bacon, Curry Mayo 35.0

Crispy Fried Oyster Mushroom Burger^{VE}
Chinese Leaf, Tomato, Pickled Red Onion
BBQ Sauce, Vegan Brioche 14.0

PIZZA

- Classic Margarita 9.5^{VA}
- Mozzarella, Olive Oil
- Devils Arse 14
- Mozzarella, Arrabiata Base, Pepperoni
- Chorizo, Chilli, Onion & Peppers
- Meat Feast 14
- Pepperoni, Salami, Prosciutto, Mozzarella & Peppers
- Le Proper Pepperoni 11
- Pepperoni & Mozzarella
- Four Cheese 14
- Mozzarella, Gruyere, Cheddar & Gorgonzola, Garlic Mushrooms & Spinach
- Honey Monster 14
- Chorizo, Brie, Onion Topped with Rocket, Gruyere & Honey
- Meatless Orgasm 14^{VE}
- Vegan Pepperoni, Meatballs & Bacon
- Peppers, Spinach, Vegan Mozzarella
- The Bhaji 12^{VA}
- Curry Tomato Base, Rocket, Mozzarella
- Peppers, Potato Bhaji, Sundried Tomato
- The Blue John 12^{VA}
- Gorgonzola, Beetroot, Fig Balsamic
- Spinach, Sun Dried Tomato, Pine Nuts
- Salty Italian 14
- Prosciutto, Olives, Artichoke, Capers
- Anchovies, Mozzarella & Parmesan
- The Lamby 15
- 12 Hour Brasied Rosemary & Garlic infused
- Lamb Shoulder, Onion, Olives, Mozzarella
- Topped with Rocket & Tahini Dressing
- The Beefy 15
- Pulled Beef, Pepperoni, Cavolo Nero
- Hendersons Relish, Mozzarella, Chilli Flakes
- Amsterham Pizza 15
- Margarita & Prosciutto, then topped with Mortadella, Burrata, Rocket, Pesto & Pistachio

