

Vesper Martini

£8.50

Bonds only true love, shaken not stirred!
Vodka, Gin, Lillet vermouth & a lemon twist

Cicchetti - Little eats

Pane - Homemade breads & anchovy butter £2.25 pp
Carasau - Thin & crispy Sardinian music bread £4.50
Olive - Nocellara olives & balsamic onions £4.95
Calamaretti - Fried chilli squid & grilled lemon £8.95
Zucchini - Fried courgettes £6.95
Speck - Smoked pork loin & balsamic onions £7.95
Provolone - Baked salty cheese, tomato & bread £6.95
Bacala - Salt cod beignets & N'duja sausage aioli £6.95

Classici - Shambles classics

Zuppa del giorno £6.95, £11.95
Homemade watercress, tomato petal soup
Gamberoni Inferno £11.95, £18.95
Tiger prawns, baby artichokes, chilli & garlic butter
Crespelle della casa £14.95
Baked pancakes, fresh ricotta, spinach & butternut squash
Costata di manzo £28.95 p/p *Min 2 persons*
Grilled rib of Scotch beef, spinach & chips "Cote de boeuf"
Bistecca ai ferri £13.95
6oz - Flame grilled sirloin steak, salad & hand cut chips
Bistecca di manzo £26.95
Aged ribeye, cavolo nero, shallot, salsa rosso & chips

Contorni - Sides

Insalata - Mixed salad £4.50
Rucola - Rocket & Parmesan salad £5.50
Patate - Chips, mash or roast potatoes £4.25
Pomodoro - Tomato & onion salad £6.50
Grigliata mista - Grilled Italian vegetables £6.50
Verdura - Steamed green vegetables £4.25

Ostriche

6 x Irish rock oysters,
lemon & shallots
£12.00



Shambles

Winter

Antipasti

Porri e zafferano £7.95
Baby leeks, celeriac, spelt, Gavi di Gavi & sweet 'n' sour saffron dressing
Midollo al forno £7.95 *Please allow 15-20 minutes*
Roasted veal bone marrow bruschetta, parsley, olives, red onion & sea salt
Carciofo al vapore £9.95
Steamed whole globe artichoke, black sesame & white tahini sauce
Fegato di pollo £7.95
Sautéed chicken livers on toast, capers, sage & marsala wine

Burrata Pugliese £9.95
Soft burrata cheese, extra virgin olive oil, monk's beard & smoked speck
Insalata di arancia £8.95
Blood orange, raw fennel, red onion & smoked bonito tuna flakes

Primi - Pasta is priced as a starter or middle course, as a main please add £5

Gnocchetti alle noci £9.95
Pasta shells, walnut pesto, fresh tomato & Parmesan
Pappardelle d'agnello £10.95
Hand cut pasta ribbons, rosemary, tomato & slow cooked lamb ragu
Spaghetti alla chitarra £15.95
Hand cut square spaghetti, fresh lobster, wine, tomato, garlic & chilli
Casarecce e n'duja £11.95
Calabrian pasta twists, melted spicy salami, tomato & salted ricotta cheese
Reginette ai funghi £11.95
Queen's chestnut ribbons, garlic, cardoncelli mushrooms, wine & Parmesan
Linguine carbonara £9.95
Classic carbonara, egg, pancetta, pepper & pecorino (absolutely no cream!)

Secondi

Cartoccio di nasello £19.95
Hake, clams, prawns, scallops, baby squid, baby asparagus & Franciacorta
Vitello saltimbocca £25.95
British rose veal sirloin, Parma ham, sage, white wine & Romanesco broccoli
Maiale al forno £17.95
Roast pork fillet, pancetta, cherry toms, borlotti & cannellini bean cassoulet
Grigliata di cervo £21.95
Grilled venison saddle, King mushrooms, mash, radicchio & Marsala wine
Orata grigliata £18.95
Char-grilled whole seabream, steamed spinach, lemon & Swiss chard
Pollo alla cacciatora £14.95
Hunters chicken casserole, chestnut mushrooms, baby carrots & tarragon

Optional service charge added only to parties of 6 or more. VAT included.
If you have a food allergy, intolerance or sensitivity, please speak to our team about ingredients before you order your meal.

Buon Appetito!

Our menu evolves & changes on a daily basis, allowing us to use the freshest & healthiest seasonal ingredients. We only use sustainable fish & British sourced meats, unless described otherwise. Your meal will be completely handmade with some ingredients home grown in our kitchen garden.

Shambles



Dolce

- Spuma - Yoghurt foam, honeycomb, pomegranates & pistachio £7.50
- La Bomba - Chocolate mousse, confit berries & hazelnuts £7.50
- Tiramisù - Pick me up! £6.95
- Budino - Vanilla rice pudding & tutti fruity jam £6.95
- Pavlova - Coconut meringue, cream, raspberries & rhubarb £6.95
- Rum Baba - Brioche soaked in rum & whipped cream, £8.50
- Sicilian street food - Crispy raviolini, blueberries & crème patisserie £6.95
- Crème brûlée - Classic vanilla crème brûlée £6.95
- Gelati e Sorbetti - Selection of ice creams & sorbets £6.50
- Formaggi - Italian cheeses, jam, sultana & walnut bread £9.95
- Affogato - Espresso, vanilla ice cream, Amaretti biscuit £6.25
- Espresso Martini - £8.95
- Salame al cioccolato £3.95, Amaretti (Gluten Free) £1.75 each

Dessert Wines 125ml

- Muscat - £6.95
- Piller Estate, Vidal, Ice Wine - £22.50, Sauternes - £11.50
- Moscato D'Asti - £25.00 - 500ml bottle
- Vin Santo - £6.95, add Cantuccini biscuits - £8.50
- Aleatico - sweet chilled red - £8.95
- Port - LBV - £7.95, Pedro Ximénez sherry - £6.50