

An Italian Craft Pilsner,

Loertis, San Pellegrino

33cl, 4.6%, £5.75



Shambles

Autumn

Cicchetti - Little eats

Pane - Homemade breads & anchovy butter £2.25 pp
Carasau - Thin & crispy Sardinian music bread £4.50
Olive - Marinated Gaeta 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
Crostini - Heritage tomato ciabatta, cucumber & onion £5.95
Crocchette - Parma ham, mozzarella & spicy n'duja £6.95

Classici - Shambles classics

Zuppa del giorno £6.95, £11.95
Cauliflower & potato 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 - **Min 2 persons** £28.95 p/p
Grilled rib of Scotch beef, spinach & chips "Cote de boeuf"
Bistecca e patate fritte £13.50
6oz - Sirloin steak, salad & homemade chips
Involtini di fegato £17.95
Pan roasted filled calves' liver, pancetta, onion & balsamic

Contorni - Sides

Insalata - Mixed salad £4.50
Rucola - Rocket & Parmesan £5.50
Patate - Chips, mash, roast potatoes £4.25
Pomodoro - Heritage tomato & onion salad £4.95
Grigliata mista - Grilled Italian vegetables £5.95
Verdura - Steamed green vegetables £4.25

Speciali - Daily specials

Tuesday - Steak & Chips £9.95
Wednesday - Meatballs, Mash & Marsala wine £11.95
Thursday - "Mussels & Frites" £13.95
Friday - Sm Haddock "Smokie Florentine" gratin £14.95
Saturday - Homemade fresh pasta Lasagna £13.95
Sunday - Roasts from £14.95, Mixed Roast £17.95

Antipasti

Angry anchovies £8.95
Marinated white anchovies, roasted red peppers, lemon, olives & wild rocket

Arrosto di manzo £10.95
Roast Jacobs ladder beef, garlic, scorched tender stem broccoli & gorgonzola

Burrata Pugliese £9.95
Soft burrata cheese, heritage tomatoes, oregano, basil & fava beans

Carpaccio di polipo £8.95
Pressed octopus, extra virgin olive oil, tomato salsa, lemon & basil

Fichi freschi £10.95
Fresh black figs, goats cheese, herbs, almonds, Parma ham & vincotto

Sciatt della Valtellina £7.95
Crispy Casera 'Valtellina' cheese, quince, buckwheat, beer & grappa batter

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

Pappardelle al ragu Bolognese £11.95
Hand cut pasta ribbons, tomato & slow cooked beef short rib ragu

Rigatoni ai gamberoni £12.95
Tubular pasta, tomato, garlic, chilli, white wine, prawns & mussels

Casarecce e n'duja £11.95
Calabrian pasta twists, melted spicy salami, tomato & salted ricotta cheese

Reginette ai funghi £11.95
Queen's chestnut pasta ribbons, garlic, girolle mushrooms, wine & Parmesan

Gnocchetti £9.95
Pasta shells, walnut pesto, fresh tomato, herbs & Parmesan

Linguine carbonara £9.95
Classic carbonara, egg, pancetta, pepper & pecorino (absolutely no cream!)

Secondi

Brasato di guancia d'Iberico £18.95
Slow cooked Iberico pork cheeks, mash potato, cavolo nero & Barolo wine

Pernice al forno £19.95
Roast partridge, Swiss chard, girolle, salsify, quince jelly & Marsala jus

Smokie Florentine £16.95
Arbroath smoked haddock flakes, béchamel, spinach & Parmesan gratin

Bistecca di manzo £26.95
9oz - 50 Day 'dry aged' ribeye, stem broccoli, girolle mushrooms & chips

Branzino al forno £18.95
Canoe cut baked whole seabass, lemon, new pots, spinach & cherry tomatoes

Al mattone £17.95
Baby chicken cooked under a brick, chilli, red onion, spinach & roast potatoes

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

Raviolini – Sicilian street food – Crispy ravioli & sweet ricotta £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

Great with coffee...

Salame al cioccolato £3.95 Amaretti (Gluten Free) £1.75 each

Dessert Wines

Muscat – white – £6.95

Moscato D'Asti – sparkling – 500ml bottle – £23.00

Sauternes – golden – £11.50

Vin Santo – £4.95 add Cantuccini biscuits – £6.50

Aleatico – sweet chilled red – £7.95

Port – LBV – £7.95, Pedro Ximénez – sherry – £6.50

Wine specials

Sparkling

Prosecco Rosé, "Bottega Gold" Valdobbiadene, DOC, 11.5%, £41

White

Dry Moscato Giallo, Goldmuskateller, 'Klaus Lentsch' DOC, 12.5%, £2

Red

Cabernet Franc, 'Livon' Collio, Veneto, DOC, 2012, 12.5%, £29

Merlot, Special Release, 'Aresti', Chile, 2013, 13.5%, £26

Pinot Noir "Pojer e Sandri", Trentino, IGT, 2016, 12.5%, £46

Organic, Cab Sav, Chiccheio "Il Cavalierino" IGT, 2008, 13.5%, £55