

## January Offer

Everything 20% Off  
including drinks!

Excluding Friday/Saturday evenings

### 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  
Bresaola - Cured beef of Valtellina & focaccia £7.95  
Cardoncelli - Charred Pugliese King mushrooms £7.50  
Taragna - Cheesy buckwheat polenta, butter & sage £7.50  
Polenta Fritta - Fried crispy polenta & Parmesan £5.95  
Crocchette - Potato, ham & mozzarella croquettes £6.95

### Classici - Shambles classics

Zuppa del giorno £6.95  
Romenesco broccoli, borlotti & cannellini bean soup  
Gamberoni Inferno £11.95, £18.95  
Tiger prawns, baby artichokes, chilli & garlic butter  
Crespelle £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"  
Grigliata di cervo £19.95  
Venison saddle, mushrooms, mash, radicchio & Marsala  
Bistecca ai ferri £13.95  
6oz - Flame grilled sirloin steak, salad & hand cut 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

### Speciali - Wine specials

**Rosso Veneto, Corvina, 'Flav', IGT, 2016, 14.5%, £34**



## Shambles

### Winter

#### Antipasti

Sciatt della Valtellina £7.95  
Crispy Casera cheese, quince jam, buckwheat, Moretti beer & grappa batter  
Sfoglia con funghi £10.95  
Baked wild mushroom puff tart, Taleggio cheese & a poached duck egg  
Terrine di caccia £8.95  
Game terrine, venison, boar, duck, partridge, nuts, blackberry & crab apple  
Burrata Pugliese £9.95  
Soft burrata cheese, butternut squash, hazelnuts & wild rocket  
Carciofo al vapore £9.95  
Steamed whole globe artichoke, black sesame & white tahini sauce  
Cozze al vapore £7.95  
Mussels steamed in wine, parsley & a touch of tomato

**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, garlic, herbs & Parmesan  
Pappardelle al ragu Bolognese £11.95  
Hand cut pasta ribbons, tomato & slow cooked beef short rib ragu  
Spaghetti alla chitarra £15.95  
Hand cut square spaghetti, fresh lobster, 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 pasta ribbons, garlic, wild mushrooms, wine & Parmesan  
Linguine carbonara £9.95  
Classic carbonara, egg, pancetta, pepper & pecorino (absolutely no cream!)

#### Secondi

Brasato di guancia £18.95  
Slow cooked succulent Ox cheeks, mash potato, pancetta, cavolo nero & Barolo  
Bistecca di manzo £26.95  
Marbled aged ribeye, tender stem broccoli, cardoncelli mushrooms & chips  
Involtini di tacchino £14.95  
Roasted 16hr rolled turkey, dates, chestnut, sausage & zucchini fritte  
Rombo all' acqua pazza £28.95  
Pan roasted turbot, tomato, olives, lemon, white wine, spinach & prawns  
Smokie Florentine £16.95  
Arbroath smoked haddock flakes, spinach, béchamel & Parmesan gratin  
Pernice al forno £18.95  
Roast partridge, Swiss chard, mushrooms, salsify, quince & game jus

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.