



*We recommend 3 to 4 plates per person  
but encourage everyone to share dishes  
as each dish will be sent when ready.*

### Aperitif

Prosecco frizzante, Bernardi	£5
King's ginger fizz	£6
<i>Kings ginger liqueur, prosecco</i>	
Aperol spritz	£7.5
<i>Aperol, prosecco, soda</i>	
Negroni	£8
<i>Martini rosso, gin, campari</i>	
Two in the Bush	£9.5
<i>Grey Goose vodka, lime, elderflower</i>	
Martini	£9.5
<i>Stirred or shaken, dirty, dry, twist or olive</i>	

### Pizza

*All pizzas are served with a  
tomato & mozzarella base*

Margherita	£9
Smokey duck - Smoked duck, spring onion, balsamic & honey glaze	£13.5
Rustica - Honeyed walnuts, spinach, artichoke & gorgonzola	£13
Stagioni - Ham, mushrooms, artichokes & black olives	£13
Zucchini - Courgette, rocket, salted ricotta & truffle oil	£12.8
Gustosa - Nduja sausage, gorgonzola & piquillo peppers	£13
Napoli - Anchovies, black olives & capers	£12.8
Gorgonzola - caramelised onions, gorgonzola, ham & pesto	£13
Parma - Parma ham, rocket & parmesan	£13.5
Salsiccia - Truffle paste, tuscan sausage, porcini, parsley & truffle oil	£13.5
Chorizo - Padron peppers, red onion & chorizo	£13.5
Piccante - Ventracina salami & piquillo peppers	£13
Basilico - Buffalo mozzarella, pesto, cherry tomatoes & basil leaves	£13.3

### Garden

Wild mushroom arancini, chilli jam	£4
Chickpea hummus, caramelised onions, grilled flat bread	£4.3
Stuffed courgette flower, goat's curd & honey	£7.8
Baked scamorza & ricotta cannelloni, pine nuts, roast tomato reduction	£6.5
Deep fried goat's cheese, caramelised pear, walnut & parsley salad	£7

### Sea

Smoked haddock croquettes & lime aioli	£4
Pan fried red mullet, caponata & Petit Lacques olives	£8.5
Chilled yoghurt & cucumber soup, white crab, dill oil	£8
Boquerones & heritage tomatoes salad, cumin croutons, paprika & basil aioli	£6.5
Chorizo stuffed squid, lime, tomato & shallot salsa	£7

### Land

Parma ham croquettes & red pepper aioli	£4
Grilled sirloin & herb salad, cucumber, deep fried garlic & lime dressing	£9
Roast rump of lamb, fondant potatoes, pea & mint sauce, pancetta	£8.8
Sautéed calves liver, caramelised onions & sherry vinegar	£7.5
Spatchcock quail, shallot, thyme & balsamic, roasted radicchio	£9.8

### Heaven

Lemon & raspberry tart, meringue	£6.5
Rum baba, chantilly cream & pistachios	£6.5
Dark chocolate fondant & praline ice cream <i>(please allow 15 minutes cooking time)</i>	£6.5
Cheeseboard, quince chutney & walnut toast	£8.5

*If you have any food allergies, please ask a member of staff for our allergens menu.*

*If you are vegetarian or pescetarian, please inform a member of staff.*

*An optional 12.5% service charge will be added to your bill*

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