

**PLEASE TAKE
NOTE OF YOUR
TABLE NUMBER AND
PLACE YOUR ORDER
AT THE BAR
THEN SIT BACK
AND LET US DO
THE REST**

**WINE LIST ON
REVERSE**

WOOD-FIRED PIZZAS

MARGHERITA (V)* Pomodoro, mozzarella and oregano	11.25
DIAVOLA* Pomodoro, spicy Italian sausage, roquito pepper and mozzarella	12.75
VEGETARIANA (V)* Pomodoro, roasted butternut, roasted red onion, mozzarella and Gran Moravia cheese	12.75
FUNGHI (V) Pomodoro, garlic mushroom, baby spinach, mozzarella and Gran Moravia cheese	12.75
ROSSA (VG)* Pomodoro, fire-roasted pepper, red onion, black olive and basil	11.75
BBQ POLLO Pomodoro, barbecue chicken, red onion, jalepeño and mozzarella	13.00

SPICED LAMB Harissa hummus, garlic and chilli-fried lamb, roquito pepper, feta and minted yoghurt	13.00
GARLIC, ROSEMARY & MOZZARELLA PIZZA BREAD (V)	6.50
EXTRAS Mozzarella, garlic mushroom, red onion, rocket, baby spinach, chicken, jalepeño, olive	1.50

OUR PIZZAS ARE MADE WITH ITALIAN TOMATOES AND BAKED IN A WOOD-FIRED OVEN FOR AN AUTHENTIC FLAVOUR

*available on a gluten-free base

MAINS

BEER-BATTERED FISH & CHIPS Battered pollock, tartare sauce, chips and mushy peas	13.50
CONFIT DUCK LEG Braised red cabbage and caramelised orange gravy	12.50
BUTTERNUT & POTATO GNOCCHI (V)(NG) Non-gluten gnocchi, roasted butternut squash, baby spinach, toasted almonds, sage butter and Gran Moravia cheese	11.50
TUSCAN BEAN & ROASTED ROOT VEG (VG)(NG) Cannellini, borlotti and kidney beans, tomato, fire-roasted pepper, leek, carrot and parsnip	11.50

SALADS

PULLED CHICKEN COBB Crispy bacon, avocado, tomato, soft-boiled free-range egg, Stilton, little gem, garlic croutons and blue cheese dressing	13.50
BEETROOT & GOAT'S CHEESE SALAD (V) Baby artichoke, bulgar wheat, red chard, goat's cheese, wholegrain mustard and honey dressing	12.00
CAULIFLOWER SALAD (VG)(NG) Red and white quinoa, braised chicory and fennel, celery, grapes, rocket, herb and shallot dressing	12.00

SOUP & SIDES

SOUP OF THE DAY, SOURDOUGH (V)	5.75
BREAD & BUTTER (V)	3.50
CHIPS (VG)(NG)	4.00
CRUSHED POTATO (VG)(NG)	4.00
MIXED LEAF, TOMATO & CUCUMBER (VG)(NG)	4.00
SAVOY CABBAGE & ROAST CARROT (VG)(NG)	4.00

SANDWICHES

FISH FINGER SANDWICH Breaded pollock, tartare sauce, little gem, floured white bap	9.25
WOOD-FIRED BBQ PULLED PORK Barbecue-spiced pork shoulder, red onion and chilli carrot slaw, caramelised onion, smoked cheese, buttermilk bun	9.75
SERPENTINE BURGER Grilled beef burger, little gem, West Country Cheddar, homemade tomato and caper relish, buttermilk bun	10.50
BLACK BEAN & QUINOA VEGGIE BURGER (VG) Black bean, carrot and quinoa burger, sweet pickled red onion, grilled courgette and red pepper tapenade, white floured bap	9.00
ADD MIXED LEAF SALAD TO ANY SANDWICH	3.25

KIDS 6.00

MINI MARGHERITA (V)	
MINI HAM & CHEESE	
MINI BBQ POLLO	
HOMEMADE FISH FINGERS & CHIPS	
SAUSAGE & CHIPS	
CHICKEN THIGHS, NEW POTATOES & BROCCOLI (NG)	
TOMATO PENNE (VG)	
COURGETTE SPAGHETTI & MEATBALLS (NG)	
CUCUMBER, RED PEPPER & CARROT (VG)(NG)	1.50

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(V) = VEGETARIAN / (VG) = VEGAN
(NG) = NON-GLUTEN CONTAINING INGREDIENTS

We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know. We would love to tell you what's in our food to assist you with your choice.

SPARKLING & CHAMPAGNE

	125ML	BOTTLE
GLERA FRIZZANTE NV, VENETO, ITALY A light, soft, dry Frizzante with pear and stone fruit flavours and a delicate, fresh finish	6.50	-
NV PROSECCO SPUMANTE EXTRA DRY DOC, CA' DI ALTE, VENETO, ITALY A lovely dry Prosecco, with floral notes and a hint of pear	-	32.00
NV GRANDE RÉSERVE, DEVAUX, CHAMPAGNE, FRANCE Beautiful Pinot Noir richness, with aromas of baked apples and vanilla	-	48.00

WHITE WINE

	175ML	250ML	BOTTLE
2016 MACABEO CASONA DI CASTANO, MURCIA, SPAIN Soft, juicy and fresh, this wine has notes of green apple and citrus	5.75	7.50	21.00
2016 SAUVIGNON BLANC, VILLA MONTES, VALLE CENTRAL, CHILE Bright and lifted, with a good balance of zesty citrus fruit and racy acidity	6.50	8.50	25.00
2016 PICPOUL DE PINET COTEAUX DU LANGUEDOC, BARON DE BADASSIÈRE, LANGUEDOC, FRANCE A lovely balance of fresh lime, crisp acidity and green apple notes	6.75	9.25	27.00
2016 `P` PINOT GRIGIO, ALPHA ZETA, VENETO, ITALY Wonderfully balanced, with aromas of ripe peach and pear and a touch of flint	7.50	9.50	28.00

ROSÉ WINE

2016 ROSÉ DE SYRAH IGP PAYS D'OC, LES VIGNES DE L'EGLISE, LANGUEDOC, FRANCE A wonderful colour, with intense notes of strawberry and cassis	6.25	8.25	24.00
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RED WINE

2016 MONASTRELL CASONA DE CASTAÑO, MURCIA, SPAIN Ripe plum and cherry notes with soft tannins and a delicate, fruity finish	5.75	7.50	21.00
2016 MONTEPULCIANO D'ABRUZZO, IL FAGGIO, ABRUZZO, ITALY Soft, ripe tannins with a hint of mocha and delicious chocolate-cherry finish	6.25	8.25	24.00
2015 MENDOZA MALBEC, KAIKEN RESERVE, ARGENTINA Deep, ripe black fruits with extraordinary balance, freshness and soft tannins	6.75	9.25	27.00

DRAUGHT BEER

	1/2 PINT	PINT
HEINEKEN, 5% ABV	2.50	4.85
AMSTEL, 4.1% ABV	2.50	4.85
SYMONDS CIDER, 4.5% ABV	2.40	4.75
DEUCHARS IPA, 3.8% ABV	2.30	4.50

BOTTLES

SOL, 4.6% ABV	4.75
PERONI, 5.1% ABV	4.75
OLD MOUT FLAVOURS, 4.0% ABV	5.50
FENTIMANS GINGER BEER	3.50