

PIZZA

Authentic Neapolitan Pizza

MARINARA (WITHOUT CHEESE) Tomato. Basil. Oregano. Garlic. Olive Oil.	7.50
MARGHERITA Tomato. Mozzarella. Parmesan. Basil. Olive Oil.	8.50
MUSHROOM & TRUFFLE OIL Tomato. Mozzarella. Basil. Portobello Mushrooms. Truffle Oil. Parmesan Shavings.	9.50
PEPPERONI Tomato. Mozzarella. Parmesan. Basil. Piccante Sausage.	9.50
NDUJA & HONEY Tomato. Mozzarella. Parmesan. Basil. Fiery Calabrian Sausage. Honey.	9.95
NAPOLI SALAMI & CHILLI Tomato. Mozzarella. Parmesan. Basil. Napoli Salami. Chilli.	9.50
TUNA, TOMATO & OLIVE Tomato. Mozzarella. Parmesan. Basil. Tuna. Cherry Tomatoes. Olives.	8.95
PROSCIUTTO & ROCKET Tomato. Mozzarella. Parmesan. Rocket. Prosciutto.	10.25
MEAT FEAST Tomato. Mozzarella. Parmesan. Basil. Napoli Salami. Nduja. Ham.	10.75
BBQ CHICKEN (BBQ BASE) Mozzarella. Parmesan. Basil. Roast Chicken. Red Onion Chutney. Sweetcorn.	9.95
GOAT'S CHEESE Goats Cheese. Parmesan. Red Onion Chutney. Roquito Peppers. Olives. Rocket.	10.25
ROAST VEGETABLE Tomato. Mozzarella. Parmesan. Basil. Red Onion. Seasonal Veg. Roquito Peppers.	9.50

Have it YOUR WAY

SWAP TO Burrata for Any Pizza	2.00
SWAP TO Vegan Cheese (VE NUTS)	FREE
SWAP TO Gluten Free Base (GF)	1.50
ADD EXTRAS	
CREATE YOUR OWN ADD ANY EXTRA TOPPING	
— Vegetables (V)	1.00
— Meats	1.50
— Cheese (C)	1.25
— Burrata (V)	2.00

DIPS

Don't forget your crusts!

— BBQ SAUCE (VE GF)	— GARLIC & HERB (V GF M)
— CAJUN MAYO (VE GF)	— BASIL AIOLI (V GF M)
— TARTAR SAUCE (V GF)	— SCOTCH BONNET ROMESCO (VE NUTS)

1.50 each

SIDES

MARINATED OLIVES Nocellara olives with chilli & lemon	2.50 (VE)
FRENCH FRIES Sprinkled with our house seasoning	3.50 (VE)
ONION RINGS Crispy beer battered onion rings	3.50 (VE GF)
FRESH BREAD Served with extra virgin olive oil and balsamic vinegar	3.50 (VE GF)
ROCKET & PARMESAN SALAD With a balsamic glaze	3.50 (V M)
ROASTED SWEET POTATO WEDGES Sprinkled with chilli flakes with a side of sour cream & lime dip	4.50 (V M)
SKIN-ON ROAST POTATO WEDGES With cajun spiced mayo	4.50 (V GF)

ALLERGY INFORMATION

(V) - Vegetarian	(VE) - Vegan
SD - Sulphur Dioxide	M - Milk/Dairy
E - Egg	SM - Sesame
F - Fish	(NUTS) - Nuts
G - Cereals + Gluten	

PLATES

GARLIC BREAD, ROSEMARY & SEA SALT ADD tomato or cheese	5.95 (VE GF) 0.55 (GF)
CALAMARI RINGS Lightly battered rings of squid, served with homemade tartar sauce	6.50 (GF GF)
TEMPURA PRAWNS Crispy king prawns served with sweet chilli dipping sauce	5.95 (GF GF)
STICKY BARBECUE CHICKEN With sweet bbq, white sesame, lemon & chilli	6.95 (GF GF)
STUFFED MUSHROOMS Garlic and butter loaded mushrooms	4.95 (V GF GF GF)
HALLOUMI FRIES Lightly fried with a side of homemade chilli & lime jam	5.95 (V GF)
MOZZARELLA STUFFED GARLIC DOUGH BALLS Loaded with fior di latte mozzarella & garlic	5.50 (V GF GF)
ROMESCO CHILLI CHEESE STUFFED DOUGH BALLS Heat things up with our house romesco sauce	6.25 (V GF GF) (NUTS)
TEAR + SHARE, BREAD & DIP Choose any of our house dips	5.50 (V GF)

SALADS

GOAT'S CHEESE SALAD Goat's Cheese. Spinach. Red Onion. Olives. Strawberries. Lemon Vinaigrette.	6.25 (V M)
TOMATO, RED ONION & BURRATA SALAD Burrata. Rocket. Cherry Tomato. Red Onion. Garlic & Parmesan Croutons. Basil Aioli.	5.50 (V GF GF GF)

SWEET

NUTELLA PIZZA (VE GF GF NUTS) Sprinkled with fresh Strawberries	7.00
SWEET DOUGH BALLS (V GF NUTS) Sugar coated mini doughballs with a side of nutella or biscoff dip	6.50