

From the
PIZZA KITCHEN

Garlic (V) mozzarella, evoo, parmesan, sea salt & rosemary	17.5
Margarita (V) san marzano tomato, fior di latte & fresh basil	22
Dutch cream potato (V) (add italian sausage 5) fior di latte, taleggio, rosemary & salsa verde	23
Vegan (VG) san marzano tomato, mozzarella, mushroom, cherry tomato, peas, rosemary, basil & truffle oil	24
Shimeji mushroom (V) wild mushrooms, fior di latte, persian fetta, taleggio, fresh parsley & truffle oil	25
Slow roasted pineapple & smoked ham san marzano tomato, mozzarella, fior di latte	25
Roasted pumpkin (V) san marzano tomato, goat cheese, mozzarella, pickled red onion & rocket	25
Capricciosa san marzano tomato, mozzarella, shaved ham, mushroom & black olives	25.5
Pepperoni san marzano tomato, mozzarella, fior di latte & fresh parsley	25.5
The 3 little pigs san marzano tomato, fior di latte, pancetta, bacon, chorizo, chilli & olives	27.5
Lamb roasted eggplant, fior di latte, caesar dressing, rocket	29
Garlic prawn san marzano tomato, fior di latte, cherry tomato, peas, chilli & rocket	28.5
Peking duck confit garlic, mozzarella, caramelised onion & hoisin mayonnaise, spring onion	29

Add

Chorizo	5	Garlic prawns	6
Slow roasted lamb	6	White anchovies	4
Gluten free base	7	Portobello mushrooms	3

DIETARIES GUIDE: (V)-VEGETARIAN (VG)-VEGAN (N)-NUTS

PLEASE ADVISE OF ANY ALLERGIES OR INTOLERANCES

Our menu is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst reasonable efforts are taken to accommodate guests dietary needs we cannot guarantee that food will be allergen free.

