



LIGHT BITES / SALADS / SHARING

House made bread, balsamic vinegar, extra virgin olive oil – 3.50

Cheesy garlic bread – 5

Burrata salad, heritage tomatoes, black olive tapenade, focaccia ends – 10

English charcuterie & cheese board with home-baked bread, balsamic vinegar, extra virgin olive oil, whipped pork fat butter – 12

House salad – 4/7

PIZZA

Margherita – 8

Pepperoni & Nduja spicy sausage – 9.50

Goat's cheese, caramelised red onion & red grape chutney, wild rocket, balsamic glaze – 9

Serrano ham, Lincolnshire Poacher vintage cheese shavings, rocket – 9.50

Pork and fennel meatballs, yellow pepper ketchup – 9.50

Aubrey Allen beef shin ragu and wild mushroom calzone with a Colston Bassett dip – 12

Voted Best Street food Dish at the British and European Street food awards

SPECIALS

Vegan - Braised sticky red cabbage, roast parsnips and parsnip crisps, sage - 9

Oak smoked burrata margherita pizza – 9

All of the above are served with Mozzarella and D.O.P San Marzano tomato sauce

BLANCO PIZZA (No Tomato base)

Smoked salmon, fennel, dill crème fraiche – 9.50

Oak smoked chicken, béchamel sauce, parmentier potatoes – 9.50

SIDES

Wood Fired Mayan Gold Heritage Potato wedges, Aioli - 4

Wood fired corn with wasabi & sesame, comte cheese - 4

Wood fired Padron Peppers - 3.5

Home made slaw - 3.5

Sweet maple glaze chorizo bites - 3.5

DESSERTS – 5

Homemade chocolate brownie

As much as we like giving mouth to mouth please let us know if you have any food allergies.