Pizzeria

Please note your table number for ordering
Don’t forget to pre-order your ice cream for £3

Please ask us about the allergens in our food

TO SHARE

Smoked almonds – £3.25
Marinated green olives – £3.5
Focaccia, olive oil and balsamic vinegar – £3

PIZZA

Ortolana (vg) – £10
Fire-roasted peppers, aubergine, black olives, red onion, tomato sauce and basil oil

Margherita (v) – £9.5
Mozzarella, basil and tomato sauce

Funghi (v) – £10
Chestnut mushroom, mozzarella, spinach, Gran Moravia and tomato sauce

Pepperoni – £11
Ventricina, roquito peppers, mozzarella and tomato sauce

Quattro formaggi – £11
Gorgonzola, mozzarella, ricotta, Gran Moravia, roasted butternut squash and sage

Pollo – £12
Chargrilled chicken, basil pesto, sundried tomato, artichokes, Gran Moravia and rocket

Calzone – £12.5
Smoked ham, artichokes, mozzarella and tomato sauce

Lamb flatbread – £12.5
Harrisa-spiced lamb, hummus, smoked paprika, chickpea, Greek yoghurt, mint and pomegranate

Gluten-free pizza base available on request

SEASONAL SOUP – £5.5
Focaccia and olive oil

SALADS

Italian superfood salad (vg) – £11
Avocado, butternut squash, sundried tomato, freekeh, paprika, sweetcorn, red quinoa, chickpea, omega seeds, baby spinach and olive oil

Beetroot and goat's cheese (v) – £10
Red and golden beetroot, red chard, hazelnut, goat's cheese and honey dressing

Broccoli pesto pasta (v) – £8
Broccoli, Gran Moravia, basil pesto and rustichelle pasta, rocket, sun blushed tomato, black olives

Caprese (v) – £7
Heritage tomatoes, buffalo mozzarella, rocket, oregano, olive oil, vinaigrette

Salmon Niçoise – £12.5
Roasted salmon, new potatoes, cherry tomato, green beans, lettuce, olives and vinaigrette

Chicken Caesar – £11
Roasted chicken, lettuce, garlic croutons, Caesar dressing and Gran Moravia

ICE CREAM – £3
Double chocolate, caramel and honeycomb, mint chocolate, strawberry, vanilla, salted caramel

Add topping – £0.5
Chocolate, caramel or strawberry sauce, rainbow sprinkles, Oreo cookie

(v) vegetarian | (vg) vegan

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.
COLD DRINKS
Life still and sparkling water – £2.2
Orange juice/apple juice – £3.5
Iced tea – £3.5
Homemade lemonade – £3.5
Coca Cola / Diet Coke – £2.2 / £2.05
San Pellegrino – £2.5
Orange/Lemonata/Blood Orange

HOT DRINKS
Americano – £2.95
Cappuccino – £3.25
Latte – £3.25
Flat white – £3.25
Mocha – £3.25
Hot chocolate – £3.25
Espresso single,double – £2.25/£2.75
Macchiato single/double – £2.45/£2.95
Selection of teas – £2.95
English Breakfast, Earl Grey, Oriental Sencha, Peppermint, Chamomile, Mango and Strawberry, Ginger and Lemon, Rooibos Orange
Vegan oat milk, coconut milk and almond milk are also available for £0.25

BEER
Camden Hells Lager – £5
England 330 ml, 4.6% ABV
Goose Island IPA – £5
USA 330 ml, 5.9% ABV
Stella Artois – £4.75
Belgium 330 ml, 4.8% ABV
Orchard Pig Reveller Cider – £5.75
England 500 ml, 6% ABV

SPARKLING WINE
125 ml
Prosecco Spumante Vitelli Prosecco NV
£7.5

WHITE WINES
175 ml – 500 ml carafe – bottle
Vino Bianco
£5.5 – £16 – £21
Pinot Grigio, La Maglia Rosa
£7 – £20 – £26
Picpoul de Pinet, Cap Cette
£7.5 – £21 – £28
Sauvignon Blanc, Tokomaru Bay
£7.9 – £24 – £32

ROSE WINES
175 ml – 500 ml carafe – bottle
Zinfandel Rosé, Bulletin
£5.5 – £16 – £21
Pinot Grigio Rosa, La Maglia
£7.5 – £20 – £26

RED WINES
175 ml – 500 ml carafe – bottle
Vino Rosso
£5.5 – £16 – £21
Montepulciano d’Abruzzo, Villa dei Fiori
£7 – £19 – £25.5
Malbec, Rio Rica
£7.5 – £20.5 – £30
Wines available by the 125 ml glass