Pizzeria

Please note your table number for ordering

Please ask us about the allergens in our food



Sourdough pizza

Caponata (vg) – £15

Pomodoro sauce, roasted aubergine, Kalamata olives, sun-blushed tomato salsa and wild rocket 675 kcal

Zucchini (vg) - £15

Red pepper tapenade, yellow and green courgette, red onions, mint, chilli and toasted seeds and purple basil pesto 651 kcal

Margherita (v) - £14

Pomodoro sauce, Fior di latte mozzarella and fresh basil 695 kcal

Funghi (v) – £15

Basil pesto, fior di latte mozzarella, Portobello mushroom, spinach, Pecorino and truffle olive oil 786 kcal

Caprese (v) – £15

Pomadoro sauce, heritage tomatoes, buffalo mozzarella, extra virgin olive oil and fresh basil 764 kcal

Diavola - £16

Pomodoro sauce, fior di latte mozzarella, spicy pork chorizo, fresh basil, chilli jam and green chilli 995 kcal

Capricciosa - £16

Pomodoro sauce, fior di latte mozzarella, Portobello mushroom, artichoke, smoked ham and Kalamata olives 987 kcal

Hawaiian - £15

Pomodoro sauce, fior di latte mozzarella, BBQ chicken, pineapple, red onions and fresh basil 754 kcal

Dips for crusts - £1 each / all 3 for £2

Garlic aioli (v) 78 kcal Ranch sauce (v) 65 kcal Hot honey 89 kcal

Salads

Choose any 3 salads as a dish – £14

Choose 1 salad as a side dish – £6

Add grilled chicken, lemon, thyme 249 kcal – £6

Add roasted salmon, hot honey 267 kcal - £6

Charred red pepper and bulgur wheat salad, preserved lemon, parsley and olive oil dressing (vg) 298 kcal

Chargrilled aubergine, spiced chick peas, pomegranate, pickled chillies, red onions and tahini dressing (vg) 342 kcal

Crumbled feta, marinated figs, green beans salad, rocket, date molasses and almonds (v) 458 kcal

Turmeric and cumin-roasted new potatoes, buttermilk ranch dressing, coriander and crispy onions (v) 433 kcal

Fusilli pasta, green pesto, semi-dried tomatoes, black olives, spinach, edamame beans and basil (v) 595 kcal

Gem lettuce, wild rocket, garlic croutons, Parmesan, anchovies and Caesar dressing 298 kcal

Cakes

Selection of homemade cakes available

(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.

Adults need around 2000 kcal a day

Beer

Camden Hells Lager - £5.7

England 330 ml, 4.6% ABV

Goose Island IPA - £5.7

USA 330 ml, 5.9% ABV

Sparkling wine

125 ml / 750 ml

Bottega Poetti Prosecco Brut, Italy

£8 / £39.5

Light, balanced and fruity. Notes of pear and green apple

White wine

175 ml / 500 ml / 750 ml

Organic Vinuva Pinot Grigio, Italy

£8.5 / £24 / £33

Light, delicately flavoured and refreshingly dry with hints of ripe apple

Bodegas Verde Macabeo Blanco D.O. Carinena, Spain

£9 / £26 / £35

Delicate white fruit aromas, with refreshing well-balanced acidity

Red wine

175 ml / 500 ml / 750 ml

Tremito Nero D'Avola Sicilia DOC, Italy

£8.5 / £23 / £32

Spicy, cherry aroma with rich, ripe dark fruit flavours

Le Versant Merlot. France

£9 / £25 / £34

Rich and aromatic, with aromas of blackberry, black cherry and hints of tobacco

Rosé wine

175 ml / 500 ml / 750 ml

Pinot Grigio Blush, Conto Vecchio, Pavia, Italy £8.5 / £23 / £30

Hot drinks

Our coffee is Rainforest Alliance Certified

Espresso 0 kcal - £2.65

Double espresso 0 kcal - £3

Macchiato 6 kcal - £2.85

Double macchiato 6 kcal - £3.2

Americano o kcal - £3.65

Flat white 117 kcal - £3.95

Latte 202 kcal - £3.95

Cappuccino 135 kcal - £3.95

Mocha 282 kcal - £4.15

Hot chocolate 310 kgal - £4.15

Tea - various flavours 1 kcal - £3.25

Extra coffee shot 0 kcal - £0.70

Syrup shots - £0.70

Milk alternatives - Free

Soft drinks

Life still water - £2.5

Life sparkling water - £2.5

Orange juice 74 kcal − £4.25

Apple juice 74 kcal - £4.25

Iced tea 75 kcal - £4.25

Homemade pink lemonade 74 kcal – £4.25

Coca Cola / Diet Coke - £2.65

Sanpellegrino - £2.8

Orange / Lemon / Blood orange

All wines are also available in 125 ml measures

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