

MONDAYS IN MAY

CHOOSE ANY 2 PIZZA'S AND ANY 2 COCKTAILS FOR JUST £30.

COCKTAILS

Strawberry Bellini

Strawberry purée topped with Prosecco

Peach Bellini

Peach purée topped with Prosecco

Kir Royale

Chambord topped with Prosecco

Pornstar martini

A tropical dream! Passionfruit and pineapple shaken with vodka and syrup paired with a shot of Prosecco

Amaretto Sours

Disarrono, lemon juice and syrup shaken for a perfect tangy taste!

Bramble

For all you Gin lovers out there, our house gin shaken with lemon and a dash of chambord

Espresso martini

Coffee, Kahlua, vanilla syrup and vodka all shaken together. Perfect for coffee lovers!

SOURDOUGH PIZZA

Every pizza is freshly made and baked in our stone oven, the dough is made in house from our own sourdough culture and allowed to prove slowly over 24 hours for that perfect crust. Topped using the finest San Marzano tomatoes, grown in the shadow of mount Vesuvius and fresh Fior Di Latte, the finest itallian mozzarella cheese.

Gluten free bases are available - please ask your server.

V San marzano tomato, basil and mozzarella

V Wild mushroom with goats cheese, watercress and pine nuts
Pepperoni, Nduja and mozzarella

Roast chicken, heritage tomatoes and sweet red pepper

V Four cheese pizza, mozzarella, goats cheese, smoked scarmorza, gorgonzola

12 hour smoked beef brisket, caramelised red onions and gorgonzola

Charcuterie, selection of cured meats

Prosciutto crudo with shredded burrata and basil leaves

Italian hot, salami, fresh chilli, chilli flakes, hot chilli oil

Minted lamb meatball, tzatziki, chilli and garlic feta, rocket and pomegranate

Chorizo, padron peppers and pecorino cheese

Spicy chicken thigh, scamorza and red onion

Hot smoked salmon, baby spinach and lemon oil

V Artichoke hearts, green pesto and goats cheese

CRUST DIPPERS Aioli, Blue cheese, House chilli dip £1 extra

DESSERTS - Extra

Indulge in one of our homemade, mouth watering desserts they are the perfect finishing touch to your meal!

See blackboard for today's specials or take a look at the dessert fridge!

All of our dishes are prepared fresh, should you have allergies & intolerances please speak to our restaurant team.
Please be advised our kitchen does use nuts, food may contain traces.