

Wood-fired Sourdough Pizzas

Our pizza bases are long-fermented sourdough made using Shipton Mill flour.
Pizzas are approx 12" / children's pizzas are approx 7"

Margherita Extra (v)	£10 / £6.50
pizza sauce, mozzarella, fresh mozzarella, marinated cherry tomatoes, basil, basil oil add confit garlic +£1.50	
Bacon, Black Olive & Mushroom	£13 / £9.50
pizza sauce, mozzarella, free range bacon, black olives, roasted mushrooms, dill oil	
Fig, Walnut & Goats Cheese (v)	£13 / £9.50
garlic butter base, goats cheese, mozzarella, marinated figs, toasted walnuts, thyme add rocket +£1	
Anchovy, Caper, Fennel & Confit Garlic	£13.50 / £10
pizza sauce, mozzarella, slow-cooked fennel, anchovies, capers, confit garlic, lemon oil	
Caponata (v)	£13.50 / £10
pizza sauce, mozzarella, aubergine, slow-roasted red onion, roasted peppers, pine nuts, capers, pickled raisins, basil	
Smoked Morcilla, Roasted Pepper, Confit Garlic & Chilli Honey	£13.50 / £10
pizza sauce, smoked Spanish black pudding, mozzarella, roasted peppers, confit garlic, chilli infused honey	

Extras

£1 - chillies, capers, mushrooms, olives, rocket
£1.50 - fresh mozzarella, vegan cheese, bacon,
confit garlic, GF base (made from de-glutenised
wheat flour but prepared in an environment that
handles gluten)

Sides

£4.50 - garlic butter flatbread (v)
£4 - vegan garlic flatbread (vn)
£3.50 - herby green salad bowl (vn)

All pizzas are cooked in our clay oven - there may be a wait. Gluten free pizzas are cooked on parchment in the same oven so may not be suitable for coeliacs.

v - vegetarian, vn - vegan. All pizzas are prepared and cooked in an environment that handles nuts, dairy, wheat and other allergens. Please let us know, prior to ordering, if you have any requirements such as vegan or GF