

NIBBLES SMOKED ALMONDS (VG, N) 5 NOCELLARA OLIVES (VG) 6	SALADS GREEN GODDESS SALAD (VG) 13 Courgette, rocket, cucumber, fine beans, gem lettuce, pangratto, toasted quinoa & lemon & herb dressing BUTTERMILK CHICKEN CAESAR 14 Crisp chicken, dill buttermilk dressing, cos lettuce, pangrattato, pecorino & crisp Parma ham GOAT'S CHEESE SALAD (V) 14 Roast sweet potato, beetroot, pomegranate, toasted quinoa, herb dressing & toasted goat's cheese, croutons & mixed leaves BBQ CHICKEN SALAD 14 Leaf salad, crispy tortillas, smoked cheese, sweetcorn, cucumber, tomatoes, coriander & red onions, topped with strips of BBQ chicken breast. Served with ranch dressing.	WOOD FIRED PIZZA Family-owned and proudly independent, we've spent over 25 years perfecting the art of pizza, bread, and craft beer and winning a number of awards along the way. We choose the best Italian ingredients to make you the most authentic pizza from using the finest flour from Naples and slow-prove every batch of pizza dough for more than 48 hours to develop exceptional flavour. Which is then baked to perfection in our wood-fired oven and with carefully chosen ingredients and finished with Fior di Latte mozzarella again from Naples. MARGHERITA (V) 12.5 Signature homemade tomato sauce, fior di latte mozzarella & fresh basil. VEGAN MARGHERITA (VG) 12.5 Red sauce, vegan mozzarella & fresh basil. WOOD ROASTED VEGETABLES (VGA) 14 Red sauce, fior di latte mozzarella, grilled aubergine & courgette, roast peppers, olives. Topped with rocket. GOAT'S CHEESE & BUTTERNUT SQUASH (V) 14 Red sauce, fior di latte mozzarella, goat's cheese, roast butternut squash, chilli, pickled red onion & rocket. AMERICANA 14 Red sauce, fior di latte mozzarella, pepperoni & chillies. SPICED CHICKEN PARMIGIANA 15 Red sauce, wood-fired chicken, fior di latte mozzarella, fresh basil & pesto. SPICY SAUSAGE, SALAMI, 'NDUJA, PEPPERONI & HOT HONEY 16 Red sauce, fior di latte mozzarella, 'nduja, salami, Italian fennel sausages, pepperoni & hot honey drizzle. WILD MUSHROOM & TRUFFLE (V) 15 White sauce, fior di latte, pecorino, wild mushrooms, truffle, rocket & pesto. CARNE ASADA 17 Pesto, fior di latte mozzarella, smoked cheese, red onion, chillies, grilled beef, avocado & tomato salsa topped with fresh coriander. BBQ CHICKEN 16 Barbecued chicken, sliced red onions, smoked cheese, coriander, sweetcorn, tortilla chips & house BBQ sauce. CARBONARA 15 Carbonara cream, guanciale, Parma ham, pecorino, black pepper & egg. JAMAICAN CHICKEN 16 Marinated Jamaican chicken, red onions, bell peppers & sweet-spicy Caribbean sauce. PEAR & GORGONZOLA (N) 16 Red sauce, fior di latte mozzarella, caramelised pear, gorgonzola, walnuts, ranch dressing & rocket. THE METRE-LONG 60 Choose either 1 of your favourites or design your own with up to 4 choices from our pizza selection. EXTRAS NDUJA / FENNEL SAUSAGE / SALAMI / PEPPERONI / CHICKEN / WILD MUSHROOM (V) 2.5 JALAPEÑOS / ROCKET / FRESH CHILLI / EGG 2 BURRATA 6
STARTERS DOUGHBALLS (V) 6 Served with garlic butter & chilli oil. SHARING DOUGHBALLS (V) 10 Served with garlic butter, marinara & chilli oil. BRUSCHETTA (VG) 7 Tomato, garlic, basil & black olives, drizzled with basil infusion. WOOD-ROASTED VEGETABLES (VG) 11 Hummus, artichokes, roasted vegetables, pesto & bread. BEER-BATTERED COD GOUJONS 9 Crispy fried cod, beer batter, jalapeño tartare GAMBERI PICCANTI 9 King prawns cooked in a garlic, tomato & fresh chilli sauce. Served with garlic bread. CRISPY BUTTERMILK CHICKEN 9 Buttermilk-marinated chicken strips, hot honey, pickled red onion & gorgonzola sauce. CRISPY FRIED CALAMARI 9 Polenta coated calamari served with homemade tartare sauce. ARANCINI 8 Mozzarella, spinach, peas, tomato sugo & pecorino. BURRATA 8.5 Creamy burrata with cherry tomatoes & rocket leaves, drizzled with basil oil.	PASTA ARRABBIATA RIGATONI (VG) 13 Tomato sugo, roasted garlic & chilli CHICKEN & CALABRIAN 'NDUJA RIGATONI 15 Chicken, Calabrian 'nduja, tomato sugo & mascarpone. GUANCIALE CARBONARA LINGUINE 16 Crispy guanciale, egg, cream pecorino, & black pepper WILD MUSHROOM LINGUINE (V) 16 Wild mushrooms, truffle, herbs & cream SEAFOOD LINGUINE 17 Mussels, king prawns, squid, anchovies, capers, parsley, white wine & cherry tomatoes KING PRAWN LINGUINE 17 King prawns, white wine, asparagus, dried chilli, garlic, parsley & cream. TERIYAKI CHICKEN STIR-FRY (N) 16 Marinated teriyaki chicken, egg noodles, carrots, spring onions, cashews, mangetouts, chillies, red peppers & dried shallots, topped with rice noodles & coriander. CHICKEN, SPINACH & MASCARPONE RISOTTO 16 Garlic chicken, spinach, mascarpone & saffron risotto.	PIZZA SANDWICHES HOT HONEY FRIED CHICKEN 11 Crisp fried chicken, hot honey, pickled red onions, gorgonzola sauce, crisp onions & rocket FENNEL SAUSAGE & PEPPER 11 Italian fennel sausage, stewed peppers, 'nduja mayonnaise, pesto & rocket CRISPY BEER-BATTERED COD 11 Beer-battered cod, jalapeño tartare, pickled red onion & rocket AUBERGINE (V) 11 Roast aubergine, pesto, roast peppers, rocket & burrata
MUSSELS 1 KG WITH A SIDE OF FRIES 19.5 MARINIÈRE White wine, shallots, garlic, parsley & cream CALABRIAN Peeled tomatoes, shallots, roasted garlic & chilli with fresh basil & parsley. THERMIDOR Brandy, cream, Dijon mustard, parsley & cheddar	DIPS TRUFFLE MAYO (V) 2 MARINARA (VG) 2 HOT HONEY (V) 2 GORGONZOLA 2 NDUJA MAYONNAISE 2	SIDES FRIES (V) 5 GARLIC FRIES (V) 5 TRUFFLE & PARMESAN FRIES 7 GARDEN SALAD (VG) 5 TOMATO & FETA SALAD 6 BREAD & BUTTER (V) 3

Our food and drinks are prepared in areas where cross contamination may occur. For allergy or ingredient info, please ask before ordering. A 12.5% service charge will be added to your bill. All our gratuities are distributed to our team.



Allergen
Information



(V) Vegetarian | (VG) Vegan | (VGA) Vegan option available | (N) Contains nuts | (GF) options available, please ask our team.

FOOD

BEERS

'EVERYDAY' SESSION LAGER 3.4%	3	5.75	10	22
'THE BOHEMIAN' CZECH PILSNER 4.8%	3.25	5.95	11	23
'DOWNTOWN' AMERICAN PALE ALE 4.6%	3.25	5.95	11	23
'OUR MANGO' BEER 4.1%	3.5	6.25	12	24
'THE BEAST' BLACK LAGER 4.6%	3.25	5.95	11	23

EDITION CANS

'THE BOHEMIAN' CZECH PILSNER 4.8%	5
'OUR MANGO' BEER 4.1%	5

ALCOHOL-FREE BEERS

DAYS PALE ALE (330ML)	6
CLEAR HEAD IPA (440ML)	7

CIDERS

CORNISH ORCHARDS	7.5
Raspberry & Elderflower	
HAWKSTONE APPLE	7.5

COCKTAILS

MARGARITA*	9
Olmeca Silver Tequila, Cointreau, lime juice & sugar syrup	
DAIQUIRI*	9
Havana Spiced Rum, lime juice, strawberry purée & sugar syrup	
PORNSTAR MARTINI	9
Absolut Vodka, Blend passion fruit liqueur, lime juice, passion fruit purée & sugar syrup	
ESPRESSO MARTINI	9
Absolut Vodka, Kahlúa, solo coffee concentrate & sugar syrup	
WHISKY SOUR	9
Monkey Shoulder Scotch Whisky, Angostura bitters, lemon juice, sugar syrup & egg white	
APEROL SPRITZ	9
Aperol, Prosecco & soda	

BAILEYS ESPRESSO 9
MARTINI
Sugar syrup, Solo coffee
concentrate, Absolut vodka,
Baileys

***CAN BE MADE FROZEN**

SOFT DRINKS

FRUIT JUICE (400ML)	3.75
Orange, Apple, Pineapple & Cranberry	

FEVER TREE (200ML)	3.25
Tonic, Light Tonic, Ginger Ale, Ginger Beer, Lemonade, Sicilian Lemonade	

Red Bull	3.95
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SOFTS (440ML GLASS)

Coke	3.95
Diet Coke	3.75
Coke Zero	3.75
Fanta	3.75
Sprite	3.75
Dr Pepper	3.75

330ml 750ml

SPARKLING WATER	2.75	4.75
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MOCKTAILS

CARIBBEAN SUNSET 7
Passion fruit purée,
pineapple, orange &
cranberry juice

SPARKLING

PROSECCO DOC, ITALY	7	30
ALBOURNE ESTATE MULTI-VINTAGE, ENGLAND	11	45

WHITE

EL MURO MACABEO, ES	6.5	8.5	26
PINOT GRIGIO IL CONTO VECCHIO, IT	8.5	10.5	28
TILIA MENDOZA CHARDONNAY, AR			34
SPY VALLEY SAUVIGNON BLANC, NZ			
LA CHABLISIENNE PETIT CHABLIS, FR	10.5	12.5	37
			41

ROSÉ

PEZ DE RIO ROSADO, ES,	6.5	8.5	26
LAMBERTI CA'PRELLA PINOT GRIGIO	8.5	10.5	28
BLUSH, IT			

ULTIMATE PROVENCE AOP CÔTES DE PROVENCE, FR	41
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RED

THE PADDOCK SHIRAZ, AU	6.5	8.5	26
FINCA LOROSCO RESERVA MERLOT, CL	8.5	10.5	28
RIVA LEONE BARBERA, IT			32
SALENTIN PORTILLO ORGANIC MALBEC, AR	10	12	34
MIOLO FAMILY VINEYARDS PINOT NOIR, BR			37

All wines available in 125mL

SPIRITS

SPIRITS	 25ml  50ml	
	25ml	50ml
BOMBAY SAPPHIRE GIN	5	8
ABSOLUT VODKA	5	8
OLMECA BLANCO TEQUILA	5	8
CHIVAS REGAL	6	9
MONKEY SHOULDER	6	9
THE GLENLIVET 12YO WHISKY	7	10
JAMESON WHISKEY	5	8
HAVANA CLUB 3YO WHITE RUM	5	8
HAVANA CLUB 7YO DARK RUM	6	9
HAVANA CLUB SPICED RUM	5	8

APPLE MOJITO	7
Lime juice, mint, sugar surup, soda & apple juice	

STRAWBERRY BLUSH 7
Strawberry purée,
cranberry juice &
lemonade

