

STONEBAKED PIZZA

Using authentic Neapolitan techniques, we use only the finest ingredients before baking your order to perfection in our wood-fired pizza oven. Our hand-stretched sourdough pizzas have a light, fluffy crust and a base that's crisp on the outside, soft on the inside - as a Neapolitan pizza should be.

MARGHERITA **£9.50**
A beautifully simple classic. Made with San Marzano tomatoes, topped with fior di latte mozzarella and basil garnish (V, VG on request)

SALAMI **£11.00**
San Marzano tomatoes & fior di latte mozzarella topped with thinly sliced Neapolitan salami & Roquito peppers

FOUR CHEESE **£12.00**
Fior di latte mozzarella, Mascarpone, Gorgonzola & Smoked Applewood cheddar top our San Marzano tomato base (V)

ORTOLANA **£11.50**
San Marzano tomatoes & fior di latte mozzarella topped with artichokes, olives, mushrooms, onion and Marconi peppers (V, VG on request)

TRUFFLE MUSHROOM **£13.00**
A "Pizza bianca" or white pizza. Boletus, Oyster, Shiitake & Porcini mushrooms on a bed of truffle and mascarpone, topped with fior di latte mozzarella & garnished with fresh rocket (V)

PARMA HAM **£13.00**
With shaved parmesan cheese. Some real punchy flavours to compliment our slow-fermented dough

NAPOLI **£11.00**
Olives, capers and oregano, finished with rocket & an egg, our version of a Fiorentina (V)

GARLIC BREAD **£7.50**
Our hand-thrown sourdough pizza bread smothered in smoked garlic & a sprinkling of parmesan & coriander
Add cheese for 50p

Kindly note that our stonebaked pizzas come fresh from the pizza oven and therefore may arrive at separate times to other items on our menus

Our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Dish descriptions do not include all of the ingredients used to make the dish. If you have a food allergy please speak to your server prior to placing an order for reference to each dishes allergen sheet.