





## > SMALL PLATES <

Nocellara del Belice Olives veo	4.50
Padron peppers   Sea Salt veo	5.50
Pigs in Blankets & Hot Honey	7.5
Rosemary Focaccia   Served with Olive Tapanade & Balsamic/Olive Oil v veo	4.75
Baked Goats Cheese with Hot Honey & Rosemary Focaccia v	8.5
Burrata with Courgette Cream & Tomato Confit v veo	9
Nduja & Chorizo Mac and Cheese with Crispy Onion	10
Black Garlic Flat Bread with Mozzarella & Caramalised Red Onion v veo	7
Hot Chorizo Bites	6
SALADS	
Avocado Salad   Courgette   Baby Gem   Toasted Pistachio   Almond   Lemon Dressing veo	7 / Large 11
Rocket Salad   Shaved Parmesan   Balsamic Dressing veo	4.75
Red & Yellow Plum Tomatoes   Basil   Balsamic Dressing veo	5.25

## > PIZZA <

vegetarian (v) & vegan (veo) options available. Please ask us which pizzas can be made vegan (veo)

PIZZA FOR ONE 12" — CHOOSE HALVES

PIZZA FOR TWO 20" — CHOOSE HALVES OR THIRDS	12" / 20"
1 Margherita (tomato base) v veo	12.75 / 25.50
2 Slow Cooked Pulled Ham Hock   Wild Mushrooms   Artichoke   Red Onion   Pecorino (tomato base) veo	17.25 / 34.50
3 Spiced Slow Cooked Pulled Lamb   Mint   Sumac Yoghurt   Greek Peppers   Spinach   Pickled Onion (garlic butter & parmesan base)	17.75 / 35.50
4 Nduja   Stracciatella   Red Onion   Rocket (tomato base)	16.50 / 33
5 Napoli Salami   Sweet Peppers   Fresh Red Chilli (tomato base)	16.25 / 32.50
6 <b>Prosciutto San Daniele</b>   Red & Yellow Plum Tomatoes   Rocket   Truffle Oil   Parmesan <i>(tomato base)</i> <b>veo</b>	17 / 34
7 Aubergines (marinated)   Balsamic   Chilli   Aged Parmesan (tomato base) v veo	15.25 / 30.50
8 Cauliflower Cheese   Spinach   Chorizo	16.50 / 33
9 Goats Cheese   Marinated Crispy Kale   Caramelised Onions (White Base) v	16 / 32
10 Mixed New Forest Mushrooms   Parmesan   Truffle Oil (Garlic Butter Base) v	16.50 / 33

\*Gluten Free available on Regular Pizzas\* + 1.50

## EXTRAS (

Whole Burrata Pugliese	5.75
Garlic and Herb Aioli	2.25
Smoked Chipotle Aioli	2.25
Chilli Honey Dip	2.25
Choice of 3 Dips	5.50

Be sure to leave room for one of our freshly made desserts!

We would like to share with you that all our small plates, pizzas and desserts are created and prepared by our chefs in our restaurants. We believe homemade is best.



