

O

PIZZAS

T

1	HRH Margherita. Fior di Latte Mozzarella, our Tomato Sauce and fresh Basil (add Fresh Buffalo Mozzarella DOP from Campania for 1.5) V	7.5
2	Wenlock Edge Farm Chorizo, Nduja, Fior di Latte Mozzarella and our Tomato Sauce, finished with Hilltop Honey	10
3	Otto Ham and finely-sliced White Mushrooms, Fior di Latte Mozzarella and our Tomato Sauce	9
4	Homemade Pesto Base, Charred Peppers, Fivemiletown Goat's Cheese and Red Onion, finished with Rocket and Grana Padano Stravecchio V	10.5
5	Wenlock Edge Farm Coppa, Mixed Olives, Fior di Latte Mozzarella and our Tomato Sauce	10.5
6	Wenlock Edge Farm Hunter's Salami, Homemade Jalapenos, Red Onion	10.5
7	Tuxford and Tebbutt Stilton, Award winning Wenlock Edge Farm Sausage, Red Onion Marmalade and Fior di Latte Mozzarella (white pizza*)	10
8	Wild Mushrooms, White Mushrooms, Mushroom Mascarpone, Truffle Oil and Grana Padano Stravecchio (white pizza*) V	10.5

EXTRAS

ADD ANY OF THE FOLLOWING TO YOUR PIZZA

Wenlock Edge Farm Sausage 1.5
Buffalo Mozzarella DOP from Campania 1.5
Mixed Olives 1
Homemade Jalapenos 1

ALLERGIES

If you have any allergies or intolerances, please speak
to the kitchen team for more detailed information
about our products before ordering.

*WHITE PIZZAS ARE MADE WITHOUT OUR HOME MADE TOMATO SAUCE

T

O

O

INGREDIENTS

T

FIOR DI LATTE MOZZARELLA

This Mozzarella is made from cow's milk. It's milky, sweet and stretchy - just what you want for a pizza! We get ours from Yester Farm in sunny Scotland.

OUR TOMATO SAUCE

We think simple is best, so we just take great Italian plum tomatoes and add some herbs and salt. No stewing, no added sugar, just tangy tomato tastiness.

WENLOCK EDGE FARM

Based in Shropshire, these lovely people make all of our charcuterie. We think they're amazing, and not just because they occasionally give us scotch eggs. You can catch them at Harborne and Moseley Farmer's Markets.

FIVE MILE TOWN GOAT'S CHEESE

This is a very mild, soft, delicious goat's cheese from Fivemiletown creamery in Northern Ireland. The little pearls of cheese are marinated in garlic oil, and it's suitable for even the most reluctant goat's cheese eater - it's the gateway drug of all goat's cheeses.

HUNTER'S SALAMI

Made to a family recipe, this pork salami contains plenty of garlic, fennel and peppercorns. We love it!

COPPA

Cured Pork collar similar to Parma Ham but with more marbling of fat and a slightly smokey flavour. It goes crispy and delicious on our pizzas, almost like bacon, but better. And cooler. Because it's Italian.

GRANA PADANO STRAVECCHIO

Similar to Parmesan, this hard cheese is aged for 24 months for a full flavour.

HOMEMADE PESTO

Like everything else in our kitchen, our pesto is nut free. Safety first! Nut lovers fear not, we make up for this with generous amounts of garlic, Grana Padano Stravecchio and lots and lots of beautiful fresh Basil. If you have a serious nut allergy, please let us know anyway so we can help you decide what to eat.

T

O