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MENU

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# TO SHARE

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1

Garlic and Rosemary  
Flatbread

3.5

3

Tomato and Homemade Pesto  
Flatbread

4

5

Mixed Baby Leaf Salad with  
our house Honey Mustard  
Dressing

3.5

2

Mozzarella Flatbread  
(add buffalo mozzarella for 1)

4

4

Olives

3

6

## CHARCUTERIE BOARD

A selection of our favourite British  
charcuterie, served with Olives and a Garlic  
and Rosemary Flatbread

11

## DIPS

Garlic Mayo

Blue Cheese Mayo made with Tuxford and Tebbutt Stilton

1

## DESSERT

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Ice Cream

3

Homemade Tiramisu made with Quarter Horse Espresso

4.5

Double Chocolate Brownie served with  
Dulce de Leche Mascarpone

4

# PIZZAS

1	HRH Margherita. Fior di Latte Mozzarella, our Tomato Sauce and fresh Basil (add Fresh Buffalo Mozzarella DOP from Campania for 1.5) <b>V</b>	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, Worcestershire Goat's Curd and Red Onion, finished with Rocket and Grana Padano Stravecchio <b>V</b>	10.5
5	Roasted Butternut Squash, Wenlock Edge Farm Coppa, Mascarpone, Crispy Sage and Smokey Toasted Seeds, finished with Hilltop Honey	10.5
6	Wenlock Edge Farm Pancetta, Butter-braised leeks and Oglesfield Cheese (white pizza*)	10.5
7	House Fennel Sausage, Tuxford and Tebbutt Stilton, Caramelised Onion (white pizza*)	10
8	Wild Mushrooms, White Mushrooms, Mushroom Mascarpone, Truffle Oil and Grana Padano Stravecchio (white pizza*) <b>V</b>	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

# INGREDIENTS

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## 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.

## CELLAR FARM DAIRY

Based just down the road in Worcestershire, this little dairy is producing an award-winning range of goat's milk cheeses, including the deliciously mild goat's curd found on our Pizza 4. It's made using unpasteurised goats milk from the Wallis family herd, from which they also make the stunning Ashlynn, Blanche and Clara cheeses. Look out for more beautiful cheeses from this producer on our specials board!

## 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.

## OGLESHIELD CHEESE

"The West Country's answer to raclette, Ogleshield is a gentle yet complex cheese, with a sweet and milky aroma and warm, savoury flavour reminiscent of chicken broth" says their website. They had us at raclette, to be honest. It melts beautifully and pairs with the leeks, potatoes and bacon on our Pizza 6 like a warm winter hug.

## 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.

## GRANA PADANO STRAVECCHIO

Similar to Parmesan, this hard cheese is aged for 20 months for a full flavour.