

Open every day from midday except Christmas Day Happy Hour Midday to 6 pm

Dogs welcome



## LIVE MUSIC

From 8pm Saturday 21 Dec - Toby Webb Monday 23 Dec - Jude Johnson Tuesday 24 Dec - Bethany Chadd Thursday 26 Dec - Jude Johnson Friday 27 Dec - Sandy Souls Saturday 28 Dec - Nick Mears Monday 30 Dec - Liam Jordan

## NEW YEAR'S EVE

12:00 - 15:30 Bar, Snacks & Pizzas (walk-ins only)16:30 till 19:30 Book a table (walk-ins if space)20:00 till 23:00 Book a table (walk-ins if space)

## PIZZAS

We ferment our dough more than 48 hours, super hydrate it, bake it in a crazy	oven and top
it with magic!	
Vegan, dairy free or gluten conscious - Just tell us, we would love to accommodate you	
MARGHERITA	£13
San Marzano tomato, fior di latte mozzarella, sun blushed tomatoes,	
Host basil pesto. Just ask, we can do it plant based!	
MARINARA ANTICA	£13
Olives, sun blushed tomatoes, oregano, basil, San Marzano tomato ba no cheese	ase,
GOATS CHEESE & PROSCIUTTO	£15
Goats cheese, red onion marmalade, prosciutto, rocket, fior di latte mozzarella, San Marzano tomato base	
Option - Swap prosciutto for artichokes	
GOATS CHEESE & FIG	£15
Fig, goats cheese, honey, almond cream & touch of chilli, San Marzan tomato base, fior di latte mozzarella	10
Pepperoni & Nduja	£15
Pepperoni, nduja, piquant peppers, rocket, San Marzano tomato, fior latte mozzarella.	di
Option - Swap pepperoni for artichokes and Nduja for Noduja	
Pizza Napoli	£15
Anchovies, capers, black olives, oregano, basil, San Marzano tomato fior di latte mozzarella	base,
TRUFFLE & PANCETTA	£16
Carbonara cream base, truffle, pancetta, shallots, wild mushrooms, pi nuts, fior di latte mozzarella	ne
<b>Specials -</b> We are rapidly expanding our pizza met Ask your server what is new	NU.
<b>Extra toppings:</b> Meat, cheese & nuts $\pounds 2.25$ / Veggies $\pounds 1.50$	

Italian gluten free base: Risk of cross contamination remains  $\pounds 4$ 

### SNACKS

Fried olives stuffed with Gouda  $f_{6}$ 

Charred tender stem broccoli with romesco sauce, toasted almonds  $\pounds7$ 

Chorizo braised in red wine  $f_{2,7}$ 

Caesar salad, croutons, parmesan £7

Puffed garlic bread £6

Puffed nduja bread  $\pounds 6$ 

Rosemary salted fries  $\pounds 4$ 

Halloumi fries £6

# HOSTIES - REDEFINING THE SANDWICH

We bake the bread when you order from 48 hour fermented dough in our pizza oven and stuff it with amazing fillings

#### **ITALIAN JOB**

Pesto, mozzarella, sun blushed tomato, parma ham, rocket (swap parma for artichokes)

#### POINT BREAK

San Marzano, goats cheese, red onion marmalade, Mozzarella, Rocket

#### HEIST

San Marzano, spicy salami, Nduja, Mozzarella, roquito peppers, rocket

#### **HOST JOB**

Egg, Pancetta, Mushrooms, truffle & parmasan cream, blue cheese, Mozzarella,

#### £12 EACH

Allergen advice: due to the way our food is prepared, it is not possible to guarantee the absence of allergens in our products.





## HAPPY HOUR

Midday to 6pm Large selection of cocktails £8 each Local Pints £5 each

# FESTIVE COCKTAILS

### **CHOCOLATE ORANGE**

Grand Marnier, Cointreau, Creme de cacao, cream

### **GERMAN NEGRONI**

Bourbon, Campari, Frangelico, Sweet vermouth, Creme de Cacao

#### **COCO ALEXANDER**

Rum, Cognac, Coco Real, Creme de Cacao, Cream

#### PEAR & AMARETTO

DISARONNO, RUM, PEAR, APPLE, LIME, CREAM, GINGER

#### ALL £11.5 EACH

## SHOTS

### TIRAMISU

Cointreau, Kahlua, Baileys, cream

### JAMMY DODGER

Chambord, Cream, sugar rim

### Springbok

CREME DE MENTHE, BAILEYS

### £6 EACH