

FOOD

PIZZA

Stonebaked sourdough pizza freshly made to order | gluten free pizza bases available

Garlic pizza bread with mozzarella (V) 4.00

Tomato + pesto pizza bread (V) 4.50

Marinara (VG) 4.50

Fresh tomato, basil, olive oil

Margherita (V) 5.00

Tomato, buffalo mozzarella, basil

Salami 5.50

Tomato, mozzarella, sliced Ventricina salami

Goat's cheese (V) 5.50

Tomato, mozzarella, goat's cheese, caramelised onion

Nduja 5.75

Tomato, mozzarella, spicy Nduja sausage, basil

Extras:

Nduja sausage | salami | fresh tomato | buffalo mozzarella | goat's cheese 1.00

We cannot guarantee our dishes are 100% allergen free. Please speak to one of our team for allergen information
(V) Vegetarian | (VG) Vegan



SMALL PLATES

Olives (VG) 3.50

Hummus + flatbread (VG) 4.75

Guacamole + tortilla chips (VG) 4.95

Antipasti sharing platter (for 2) 10.00

Hummus, Ventricina salami, olives, cornichon, artichoke hearts, flatbread
Vegetarian (V): replace Ventricina salami for buffalo mozzarella

Gourmet hot dog 5.50

Beef dog in a brioche bun with crispy onions, ketchup and American mustard



SMOOTHIES all 4.75

Mixed berry | Broccoli, celery + spinach |

Kale, spinach + mango | Strawberry + banana

MILKSHAKES

Vanilla | Chocolate | Strawberry 5.00

Oreo 5.50

Add a shot of Baileys or Jack Daniel's for 3.00

WINE + COCKTAILS

WINE

WHITE WINE 175ml | 250ml | Bottle

Kudu Plains Chenin Blanc, South Africa 5.50 | 7.00 | 19.75
Citrus, melons, dangerously easy

Lorosco Reserva Casablanca Chardonnay, Chile 6.00 | 7.90 | 22.00
Peach + pineapple, tropical + fresh

Cittá dei Ponti Pinot Grigio, Italy 6.50 | 8.50 | 25.00
Delicate + crisp, green apples, classic

Spee'wah Crooked Mick Viognier, Australia 6.50 | 9.00 | 26.50
Smooth peaches with ripe lychee + citrus fruits

Tokomura Bay Sauvignon Blanc, New Zealand 7.20 | 9.75 | 28.00
Passion fruit + lime, vibrant + mouthwatering

RED WINE 175ml | 250ml | Bottle

Gable View Cabernet Sauvignon, South Africa 5.50 | 7.00 | 19.75
Plummy + silky, honest + warm

Alto Bajo Merlot, Chile 6.00 | 7.90 | 23.00
Blackberry fruit, smooth + soft

Spee'wah Deep River Shiraz, Australia 6.50 | 8.50 | 25.00
Savoury + spicy with a twist of pepper

Argento Malbec, Argentina 6.75 | 9.00 | 26.50
Brooding black cherries, velvety + lush

Vivanco Rioja Crianza, Spain 30.00
Rich + glossy cherry fruit with a kiss of vanilla

ROSÉ WINE 175ml | 250ml | Bottle

Chateau d'Astros Rosé, Côtes de Provence, France 7.00 | 9.50 | 28.00
Wild strawberries + sunshine

FIZZ 125ml | Bottle

Vaporetto Prosecco Extra Seco NV, Italy 7.50 | 26.50
Fun + fresh, crisp elegant bubbles

Chapel Down Brut NV, England 40.00
Subtle, gentle bubbles with a lemony bite

Möet & Chandon Brut NV, France 65.00
Classy, elegant, toasty + fresh

125ml serves are available on request

COCKTAILS

Margarita 8.50

Mojito 8.50

Cosmopolitan 8.50

Espresso Martini 8.50

Old Fashioned 8.50

Negroni 8.50

Bloody Mary 8.50

Daiquiri 8.50

Aperol Spritz 8.50

Prosecco Bellini 8.50

Double Dutch G+T 8.00

Curzon watermelon +
cucumber G+T 8.50

Seedlip Summer Garden
(non alcoholic) 6.00



SPIRITS

A selection of spirits +
mixers from 5.60

