

PIZZA MENU

MARGHERITA 10.0 *v, vg option*

Tomato base topped with our blend of mozzarella and Cheddar cheese. Finished with fresh basil leaves. *943 kcal*

HAWAIIAN 12.0

Ham, pineapple and cheese. *987 kcal*

PEPPERONI 12.5

Pepperoni and cheese. *1118 kcal*

MEAT FEAST 14.5

Ham, pork meatballs, chilli beef, pepperoni and cheese. *1223 kcal*

SPICY BBQ CHICKEN 13.0

BBQ spiced chicken, sweetcorn, jalapeños, BBQ sauce and cheese. *1034 kcal*

GOAT'S CHEESE & RED ONION MARMALADE 14.0 *v*

Goat's cheese, red onion marmalade, spinach and cheese. *1258 kcal*

HOISIN DUCK 15.5

Plum sauce base topped with hoisin shredded duck, spring onion, pineapple, hoisin sauce and cheese. *1589 kcal*

BBQ PULLED PORK 15.5

BBQ sauce base topped with pulled pork, jalapeños, sweetcorn, BBQ Sauce and cheese. *1227 kcal*

THE ITALIAN 15.0

Salami, pepperoni, prosciutto ham, buffalo mozzarella and olives. *1181 kcal*

MUSHROOM & TRUFFLE 14.0 *v*

White sauce base topped with mushroom, truffle oil, cheese and flowers. *1087 kcal*

GIARDINIERA 15.0 *v, vg option*

Artichokes, roasted peppers, mushroom, spinach, pesto, olives and cheese. *1017 kcal*

GARLIC PIZZA BREAD 6.0 *vg*

Garlic butter. *686 kcal*

GARLIC PIZZA BREAD & CHEESE 7.0 *v, vg option*

Garlic butter and cheese. *817 kcal*

EXTRAS

JALAPEÑOS 0.5 *vg 3 kcal*

SWEETCORN 0.5 *vg 13 kcal*

BBQ PULLED PORK 3.0 *128 kcal*

GOAT'S CHEESE 2.5 *v 192 kcal*

SPINACH 0.5 *vg 3 kcal*

HAM 2.0 *32 kcal*

PINEAPPLE 0.5 *vg 14 kcal*

HOISIN DUCK 3.0 *254 kcal*

SALAMI 2.0 *88 kcal*

OLIVES 1.0 *vg 8 kcal*

PEPPERONI 1.5 *104 kcal*

PROSCIUTTO HAM 1.5 *25 kcal*

CHILLI BEEF 2.0 *42 kcal*

PORK MEATBALLS 2.0 *135 kcal*

RED ONION MARMALADE 1.5 *vg 105 kcal*

ARTICHOKE 2.0 *vg 3 kcal*

MUSHROOMS 0.5 *vg 43 kcal*

PESTO 0.5 *v 42 kcal*

ROASTED PEPPERS 0.5 *vg 11 kcal*

SLICED PEPPER 0.5 *vg 6 kcal*

BBQ CHICKEN 2.0 *60 kcal*



Adults need around 2,000 kcal a day.

v - vegetarian, vg - vegan

Our allergen information is available on request. Please let your server know if you have any allergies or intolerances. We take steps to minimise the risk of cross-contamination when preparing your food, however, we do not have specific allergen-free zones in our kitchens. It is therefore not possible for us to guarantee separation of all allergens.