

# LUNCH MENU

SERVED 11:30 - 16:30

## NEAPOLITAN PIZZA

All our pizzas are made fresh to order using sourdough pizza base

<b>MARGHERITA</b> <small>V GF</small>	£6.00
Fresh tomato, buffalo mozzarella, basil	
<b>PEPPERONI</b> <small>GF</small>	£6.50
Arrabiatta sauce, fresh oregano, buffalo mozzarella	
<b>SUN BLUSHED TOMATO</b> <small>V GF</small>	£6.50
Ricotta, roasted peppers	
<b>PROSCIUTTO</b> <small>GF</small>	£7.00
Tomato and basil sauce, rocket & balsamic	
<b>PROVOLONE</b> <small>V GF</small>	£7.00
Tomato sauce, wild mushrooms, baby spinach	
<b>TUSCAN SAUSAGE</b>	£8.00
Tomato & basil sauce, fennel, olives & buffalo mozzarella	

## SIDES

all £2.50

HAND CUT CHIPS
SKINNY FRIES
SWEET POTATO FRIES
ONION RINGS
GARLIC BREAD
PICKLED SALAD
ROCKET, CHERRY TOMATO & BASIL SALAD
SAUTÉED WILD MUSHROOMS <small>V GF</small>
TEMPURA BATTERED VEGETABLES <small>V</small>
STEAMED GREEN VEGETABLES <small>V GF</small>

## HOUSE PASTA

We take pride in making our own pasta daily using free range eggs, durum semolina & strong wheat flour

<b>CHOOSE FROM:</b> <b>SPAGHETTI / PENNE / RIGATONI</b>	
<b>ARRABBIATA</b> <small>V GF</small>	£6.00
Fresh tomato & chilli (add pancetta, honey chilli chicken or Tuscan sausage £2)	
<b>BOLOGNESE</b> <small>GF</small>	£7.50
Beef, pancetta, chestnut mushrooms	
<b>SEAFOOD</b> <small>GF</small>	£9.50
Tiger prawns, crayfish tails, garlic, samphire & crème fraiche	
<b>CARBONARA</b> <small>GF</small>	£7.50
Made traditionally using only pancetta, garlic, egg yolk, Parmigiana Reggiano & cracked black pepper	

## HANDMADE FILLED PASTA

<b>TORTELLONI WITH WALNUTS &amp; GORGONZOLA</b> <small>V</small>	£8.00
Roasted garlic, shallot & sage cream	
<b>TOMATO &amp; MOZZARELLA FILLED POTATO GNOCCHI</b> <small>V</small>	£8.00
Grilled zucchini & red pepper pesto sauce	

## MAINS

<b>BEEF / CHICKEN / COD BURGER</b>	£6.50
Toasted bun, baby lettuce, tomato, garlic aioli	
<b>PORK CHOP</b>	£7.00
Pickled salad, apple cider gravy	
<b>SEA BASS FILLET</b> <small>GF</small>	£9.50
Sage, garlic & shallot puree	

## WHITE WINE

	175ml	750ml bottle
<b>TREBBIANO</b> (Italy)	£4.75	£18.50
<b>PINOT GRIGIO</b> (Italy)	£5.10	£19.50

## ROSE WINE

	175ml	750ml bottle
<b>PINOT GRIGIO</b> (Italy)	£4.90	£19.50

## RED WINE

	175ml	750ml bottle
<b>SANGIOVESE</b> (Italy)	£4.75	£18.50
<b>NERO D'AVOLA</b> (Italy)	£5.10	£19.50

## PROSECCO

	125ml	750ml bottle
<b>PROSECCO SPUMANTE</b> (Italy)	£3.95	£29.00

## BEERS

<b>DRAUGHT BIRRA MORETTI</b> (by the Schooner)	£3.00
<b>PERONI PICCOLO</b>	£3.00
<b>PERONI RED</b>	£3.50
<b>BIRRA MORETTI ZERO</b>	£3.50

## SOFT DRINKS

<b>COKE / DIET COKE / LEMONADE</b>	£2.00
<b>SAN PELLEGRINO SELECTION</b> Orange / Blood Orange / Grapefruit / Lemon / Mint	£2.00
<b>IRN BRU / DIET IRN BRU</b>	£2.00
<b>SAN PELLEGRINO</b> - Sparkling water	£2.50
<b>AQUA PANNA</b> - Still water	£2.50

## COCKTAILS

### SPRITZ

all £5.50

<b>APEROL</b> Aperol, Malfy Gin, Prosecco, Soda
<b>BLOOD ORANGE</b> Prosecco, Blood Orange, Sugar, Soda
<b>CAMPARI</b> Campari, Prosecco, Soda
<b>FRUIT CUP</b> Prosecco, Cocchi Americano, Cocchi Rosa, Triple Sec
<b>LYCHEE &amp; ELDER OWER</b> Prosecco, Lychee Liqueur, Elderflower, Soda
<b>PEACH</b> Prosecco, Peach, Liqueur, Lemon
<b>ROSOLIO</b> Prosecco, Italicus, Lemon
<b>ROSSINI</b> Prosecco, Strawberry, Liqueur

## HOT DRINKS

<b>ESPRESSO</b>	£1.50
<b>AMERICANO</b>	£2.00
<b>CAFE LATTE</b>	£2.50
<b>CAPPUCCINO</b>	£2.50
<b>HOT CHOCOLATE</b>	£3.50
<b>TEA SELECTION</b>	£2.00

If you have any allergens or intolerances please make your server aware.

**V** dish can be made vegetarian  
**GF** dish can be made gluten free