

Small Plates

'Nduja Stuffed Dough Balls	6
Cheese & pecan pesto dip v	
Halloumi Fries	9
Pink onions, jalapeño ranch v/NGC	
Baked Meatballs	7
House pizza sauce, Parmesan, basil NGC	
Boneless Chicken Wings	9.5
Caesar style or BBQ honey & whisky glaze	
Cheeseburger Pasta Bake	9
Burger sauce, burger cheese, pickle, crispy onions, gem lettuce	
Oregano Fish Goujons	10
Smoked lemon tartare	
Add Fries for £3	
Burrata Salad	10
Heritage tomatoes, torched peach, pecan pesto v/NGC	
Bruschetta	7
Heritage tomatoes, balsamic, pecan pesto VG	
Garlic Pizza Bread	8
Garlic butter v	
Add fior di latte for £2.50	

Classics

Crispy Chicken Caesar Salad	16
Panko-crusted chicken, Caesar dressing, gem lettuce, anchovies, Parmesan, Parma ham crumb	
Bacon & Cheese Burger	18.5
2 x 3oz patties, burger sauce, gem lettuce, pickles, milk bun, fries NGC*	
Signature Burger	19
2 x 3oz patties, haggis, smoked cheddar, fried & crispy onions, milk bun, HP dipping gravy, fries	
Aubergine 'Lasagna'	16
Layers of roasted aubergine with Impossible bolognese, pesto and cheese sauce. Served with rocket salad VG/NGC	
Hot Honey Glazed Chicken Burger	18
Blue chesse ranch, gem lettuce, pickles, milk bun, fries NGC*	
Chargrilled Flat Iron Steak	22.5
Chimichurri, shaved courgette & rocket salad, sundried tomatoes, fries NGC	
Chicken Parma	16.5
Spaghetti, house pizza sauce, smoked mozzarella, basil	
Chopped Salad with Crispy Gnocchi	15
Spinach, radicchio, peas, avocado & mint dressing	
VG/NGC	

NEAPOLITAN PIZZA

All our pizzas are hand stretched and baked in our artisan built oven from Naples

MARGHERITA	12.5	PROSCIUTTO & MUSHROOM	15.5
Tomato sugo, fior di latte, fresh basil, EVOO v/NGC*		Tomato sugo, fior di latte, oyster mushroom, prosciutto cotto (<i>Italian cooked ham</i>) NGC*	
TUSCAN SAUSAGE	15.5	CHICKEN & 'NDUJA	16
Tomato sugo, Tuscan fennel sausage, fior di latte NGC*		Tomato sugo, fior di latte, free-range chicken, spicy 'nduja, rocket, shaved Parmesan NGC*	
PEPPERONI	16	PRIMAVERA	12.5
Tomato sugo, fior di latte. hot honey, pepperoni NGC*		Sugo, roasted aubergine, piquillo peppers, rocket & balsamic VG/NGC*	
SPICY SALAMI	15.5	Add fior di latte for £2.50	
Tomato sugo, fior di latte, spicy spianata salami, oregano, Parmesan cheese NGC*			

Extra Toppings

PEPPERONI * CHICKEN * BACON * OYSTER MUSHROOM * JALAPEÑOS

£1.50 each

SPICY SPIANATA SALAMI * PROSCIUTTO * PARMA HAM * BURRATA

£2.50 each

House-baked Ciabattas

AVAILABLE MONDAY - FRIDAY FROM 12-5PM

Made with our own pizza dough, baked fresh every morning, ciabatta style!

All finished with rocket and served with fries.

Parma Ham & Hot Honey	12.5
Provolone cheese, rocket	
Mortadella & Burrata	12.5
Pistachio, pecan pesto, rocket	
Bresaola	12.5
Parmesan, lemon ricotta, rocket & truffle oil	
Burrata & Sundried Tomato	12.5
Pecan pesto, hot honey v	
Grilled Aubergine & Shaved Courgette	12.5
Balsamic, pecan pesto, sundried tomatoes, sunflower seeds vg	

Loaded Fries

Meatballs	10
House pizza sauce, garlic butter, Parmesan, chives ngc	
Hot Honey Glazed Chicken	9
Blue cheese ranch, pickles, spring onions ngc	
Impossible Bolognese	9
Pecan pesto, vegan feta, basil, piquillo peppers vg/ngc	

Sides

Fries vg/ngc	5
Truffle & Parmesan Fries ngc	6.5
Mac & Cheese	8
Sundried tomato, crispy onions v	
House Salad vg/ngc	5.5

SUNDAY ROAST BEEF GRAVY FONDUE

It's all Gravy Baby!

AVAILABLE SUNDAYS FROM 12PM 'TIL LATE

Served with seasonal veggies, roasties, pigs in blankets, Yorkshire puds, stuffing & rich traditional gravy.

Roast Beef for 2	40
Roast Beef for 4	80

Extras

Cauliflower Cheese v	5.5
Yorkshire Pudding	1.5
Pigs in Blankets	5.5

ASK YOUR SERVER ABOUT SEASONAL SPECIALS

Desserts

Sticky Toffee Pudding	8
Toffee sauce, vanilla ice cream v	
Peanut Butter Brookie	8
Vanilla ice cream, strawberry compote, peanut butter sauce v	
Neapolitan Ice Cream Sundae	7
Kinder sauce, whipped cream, fruits, Oreo crumb v	
Baked Peach & Raspberry Crumble	7
Oat & almond crumble, raspberry sorbet vg/ngc	

V Vegetarian **VG** Vegan **NGC** Non gluten containing

* Can be modified to suit respective diet

(eg **VG*** can be made vegan)

IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE, PLEASE LET YOUR SERVER KNOW UPON PLACING YOUR ORDER.

Although every effort is made to provide allergen free meals, we use products that contain allergens in our kitchen and cannot rule out cross contamination due to shared equipment, work surfaces and airborne particles.

There is a discretionary 10% service charge added to every bill.