



Pizza

Fired to order in our pizza oven, our pizzas are made using naturally leavened sourdough that we ferment for 48 hours to develop its flavour.

San Marzano tomato, buffalo mozzarella, Parmesan and rocket (V) **£9.50**

Marinated courgette, Tenderstem broccoli, pesto, pine nuts and rocket (Ve) **£9.50**

Capreolus English chorizo, roasted red pepper sauce, Manchego, buffalo mozzarella, capers and rocket **£12.00**

Slow-cooked lamb from our butchers, roasted red pepper sauce and lemon-infused Hesper Farm skyr **£12.00**

Flatbread, brushed with roasted garlic butter and sprinkled with parsley (V) **£7.00**

Sides

Seasonal salads (Ve, GF) £4.25
Ask for today's selection

Dough sticks (V) £4.75
Slow-fermented sourdough, fired in our pizza oven and served with a selection of dips

Sea salt & herb potatoes (V) £3.95
Double cooked and served with Cotswold Gold Garlic Mayonnaise

Nuts and olives (Ve, GF) £3.95
A selection from Swallow Barn Olives and Mr Filbert's

From the Kitchen

Black Dub Blue salad (V, GFA) £9.00

Appleby Creamery Black Dub Blue cheese, pickled red cabbage, toasted walnuts and mixed leaves with a lemon vinaigrette

Antipasti plate (GFA) £9.75

Capreolus English chorizo, pheasant and venison salamis from Shaw Meats, glazed Thornby Moor Dairy goats' cheese stumpy, houmous made by us, Swallow Barn olives, dough sticks from our pizza oven and our red pepper chutney

Vegetarian antipasti plate (V, GFA) £9.75

Vegetable bhaji, Jacob's Finest vegan falafels, glazed Thornby Moor Dairy goats' cheese stumpy, houmous made by us, Swallow Barn olives, dough sticks from our pizza oven and our red pepper chutney

If you have any dietary requirements or questions about allergens in our food, please speak to a member of our team.