

# PIZZA ON THE PARK | PARTY MENU £22

£22 per person includes a selection of dips and sides to share, and a main per person (choice of pizza or salad)

## CHOOSE A MAIN PER PERSON (pizza or salad)

### TOMATO BASE

#### Margherita (v)

Tomato sauce, mozzarella, fresh basil & a drizzle of Sicilian olive oil

#### Carnitas

Tomato sauce, mozzarella, pulled pork, guindilla chillies, red onion and a sweet & smoky chipotle mayo

#### Double Trouble

Tomato sauce, roasted chicken, ventricina (spicy salami mozzarella, jalapeños & aged Parmesan

#### Anchovy & Garlic

Tomato sauce, mozzarella, black olives, capers, anchovies, a sprinkle of oregano & a drizzle of garlic oil

#### Calabrian Hot

Tomato sauce, ventricina (spicy salami), nduja, Puglian burrata & a drizzle of basil oil

#### Buffalo Margherita

Tomato sauce, buffalo mozzarella, fresh basil & a drizzle of Sicilian olive oil

#### Parmigiana (v)

Tomato sauce, mozzarella, aubergine, fresh basil & aged Parmesan

#### Tuscany

Tomato sauce, mozzarella, caramelised peppers, sausages, pancetta, aged Pecorino toscano

#### Portobello Road (v)

Tomato sauce, roasted portobello mushrooms in garlic butter, Calabrian chillies, mozzarella & rocket

#### Parma Ham

Tomato sauce, mozzarella, Parma ham, rocket, Parmesan shavings & a drizzle of Sicilian olive oil

### WHITE BASE

#### Mushroom & Truffle

Marscapone base, Taleggio, chestnut mushrooms, aged Parmesan and a drizzle of white truffle oil

#### Leeks & Pancetta

Roasted leeks, béchamel sauce, pancetta, Parmesan, thyme

### PLANT-BASED

#### Capricciosa (vg)

Tomato sauce, vegan mozzarella, mushrooms, artichokes, black olives, red onion, oregano 15

#### Living On The Veg (vg)

Tomato sauce, spinach, black olives, red onion, semi-dried tomatoes, chilli, herb pangrattato 15

### SALAD

#### Caesar Salad

Gem lettuce, roasted chicken breast, anchovy dressing, herby pangrattato, lashings of Parmesan

#### Amber Field Salad (v)

Honey glazed roasted carrots, puy lentils, feta, medjool dates, salted roasted almonds, lemon & Dijon dressing

## EACH MAIN COMES WITH A SELECTION OF DIPS AND SIDES FOR THE TABLE TO SHARE

### CRUST DIPS

Parmesan Aioli (gf)

Truffle Mayo (vg)

Apricot Harissa Mayo (v) (gf)

### SIDES

Rocket & Parmesan Salad (v) (gf)

Fries (v) (gf)

## BUFFET STYLE

Experience our Party Menu: an array of delicious mains for your group, laid out for the whole table to share. Enjoy the casual and communal dining experience with a variety of flavours and dishes to suit every palate.

Want more? For an extra £4 per person you can enjoy garlic bread, focaccia and olives on arrival, or desserts for everyone

### ADD ONS (starters & desserts)

#### ON ARRIVAL

£4 each (must be ordered by the entire group)

#### Rosemary Focaccia (vg)

Homemade focaccia served with aged balsamic vinegar and Sicilian olive oil

#### Nocellara Olives (vg) (gf)

Whole green Sicilian olives

#### Garlic Pizzetta (vg)

Homemade garlic and herb bread  
Add Mozzarella 1

### DESSERTS

£4 each (must be ordered by the entire group)

#### Tiramisu

Savoardi biscuits, coffee rum, chocolate, whipped mascarpone

#### Ice Creams (v/vg)

Chocolate  
Pistachio  
Strawberry  
Vanilla  
Coconut  
Stracciatella  
Lemon Sorbet



## COCKTAILS

Happy Hour 2 of the same for £12 Sunday - Friday 12 - 7pm \*Limited to groups of 20 people

### Old fashioned 9

Keeping you warm with Maker's Mark bourbon, Demerara sugar and orange Angostura bitters



### Espresso Martini 9.5

We use fresh Extract Coffee in every shake, as well as vanilla vodka, Frangelico, Demerara syrup and a rich, creamy double espresso shot



### Golden Mule 8.8

Combining Absolut vodka and Cointreau, with crisp apple juice and lime for a perfectly balanced sweet-and-sour base. Orange bitters add depth, while ginger beer delivers a spicy kick for a smooth, easy-drinking cocktail.



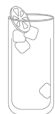
### Sugar Plum 9

A dreamy blend of plum and vanilla liqueur, vanilla vodka, blueberry, lime juice, pomegranate, and egg white giving it a silky texture that dances between sweet and sour



### Pomegranate Paloma 9

A smokey, sophisticated twist on the classic Paloma, with smooth Olmeca Reposado Tequila and smokey Matatlán Mezcal. The tartness of pomegranate and lime is balanced by Demerara syrup, while orange bitters add depth. A smokey, dry sip finished with velvety egg white foam for a silky texture.



### Don't Tell The Chefs 10

Coconut and spiced rum, raspberry sweetness, lime sourness, and pineapple fruitiness, perfectly balanced deliciousness



### Aperol Spritz 10.6

The Italian classic. Aperol, Prosecco, topped with Fever-Tree Blood Orange Soda



### Limoncello Spritz 10

An all-time favourite, zesty Limoncello, Prosecco, and a splash of elderflower tonic for a sparkling finish



### Elderflower Spritz 9.4

A crisp and refreshing spritz combining pear vodka, apple juice, and elderflower, topped with a sparkling splash of Prosecco and elderflower tonic



### Peach & Apricot Spritz 9.6

A fruity and bubbly blend of peach liqueur, peach syrup, and Prosecco, topped with Grape & Apricot Soda for a refreshing finish



## HOUSE SODAS

Happy Hour 2 of the same for £8 Sunday - Friday 12 - 7pm

### House Lemonade 4.5

A refreshing blend of cloudy lemon with zesty citrus, sweet grape, and apricot notes



### Ginger Mule 4.5

A zesty combination of fresh lime juice, homemade mint syrup, and ginger beer for a lively twist



### Strawberry Soda 4.5

A sweet mix of strawberry, freshly squeezed lime juice, and elderflower tonic for a sparkling finish



\*Offer cannot be used in conjunction with any other offer