

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

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

Tiramisu

Savoardi biscuits, coffee rum, chocolate, whipped mascarpone

Ice Creams (v/vg)

Chocolate
Pistachio
Strawberry
Vanilla
Coconut
Stracciatella
Lemon Sorbet

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)



COCKTAILS

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

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



Pornstar Martini 9.6

A deliciously fruity blend of passionfruit, pineapple and vanilla vodka, served with a splash of sparkling Prosecco



Mango Daiquiri 9.4

Dead Man's Fingers Mango Rum blended with peach liqueur, mango sweetness, zesty citrus, a dash of orange bitters, and a touch of pineapple



Pomegranate Paloma 9

A smoky twist on the classic Paloma, featuring Olmeca Reposado Tequila, Matatlán Mezcal, Pomegranate, Grapefruit, Lime, and Grenadine



Don't Tell The Chefs 10

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



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



NON ALCOHOLIC COCKTAILS

Alcohol Free Passionfruit Martini 6

A fruity blend of passionfruit, apple, citrus, and vanilla, served with a sparkling touch



*Offer limited to groups of 20 people and cannot be used in conjunction with any other offer

SPRITZ

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

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



Bramble Spritz 9.8

Sweet yet daring, combining Bramble & Apple Chase Gin with sweet raspberry, sparkling Prosecco and a zing of ginger



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



Raspberry Soda 4.5

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



Gingerberry Soda 4.5

Sweet and spicy, fruity and sour, blending ginger and raspberries

