



NIBBLES & BREADS

Nocellara Olives (vg) 4.5
stone in green olives; mild, buttery & firm

Focaccia (vg) 5
served with Bath rapeseed oil & aged balsamic

Garlic Bread (vg) 6.5
basil, parsley & garlic vegan "butter"

Cheesy Garlic Bread (v) 8.5
mozzarella, basil, parsley & garlic vegan "butter"

Marmite Cheese Bread (v) 8.5
marmite & cheddar

Seasonal Salad 6
see specials board or ask the team

Pickle Bowl 3.5
see specials board or ask the team

DIPS FOR CRUSTS

2.2 each
3 for 6

Aioli (garlic mayo) / Vegan Aioli (vg)

Herby Mayo (vg)

Crispy Chilli Aioli

Chilli Infused Honey

Fermented Chilli Jam

TAKE HOME

4.5

Chilli Infused Honey 115g

Fermented Chilli Jam 115g

(v) vegetarian, (vg) vegan, (n) nuts, (s) sesame

Our dairy mozzarella & Grana Duro use vegetarian rennet.
Our vegan mozzarella is both nut & soya free. Please advise the team of any allergies.

PIZZA

CLASSICS

Margherita (v) 13.5
tomato, mozzarella, Grana Duro, basil, Bath rapeseed oil

Marinara (vg) 11
tomato, oregano, garlic, basil

Napoli 15
tomato, mozzarella, anchovies, kalamata olives, capers
no anchovies (v) 14

Meat & Heat 17
tomato, mozzarella, double pepperoni, chilli honey
half pepperoni 15

Hamageddon 16
tomato, mozzarella, roast ham, artichokes, kalamata olives,
chilli, oregano

CHEF'S CHOICE

Some don't have tomato sauce, others don't have mozzarella.....
....but trust us on this or failing that see Alterations

Umami Bomb (v) 14
mozzarella, smoked potato, black garlic vinaigrette, miso mayo

Zucca N'duja 16
creamed squash base, mozzarella, house n'duja, sage, Grana Duro

Carbonara 14.5
mascapone, salt cured egg yolk, smoked bacon, pangrattato,
Grana Duro, egg yolk, parsley, black pepper

Sausage Friarielli 16.5 *vegan version available*
mozzarella, house fennel sausage, friarielli, pangrattato, Grana Duro,
chilli oil

Korean Cauliflower (vg/s) 14.5
tomato, Gochujang marinaded cauliflower, tahini cream, nori, spring
onions, pine nuts

Mushroom (v) 15.5
miso béchamel, garlic chestnut mushrooms, soubise onion, Grana
Duro, parsley

Radicchio (v/n) 15
mozzarella, radicchio, blue cheese, candied walnuts, reduced
balsamic, parsley

SEE BLACKBOARD FOR WEEKLY SPECIALS

ALTERATIONS

There is no cost to swap dairy mozzarella to vegan

Big Add Ons 3 each
mozzarella, vegan mozzarella, pepperoni, ham, n'duja,
fennel sausage, vegan sausage, garlic mushrooms, blue cheese

Little Add Ons 2 each
anchovies, artichokes, kalamata olives, capers

Gluten Free Base 2.8
White Rabbit "nuddies"
not suitable for coeliacs due to our single kitchen space

DESSERT

Tiramisu *boozy pick-me-up made with Extract Coffee* 8

Sticky Toffee Pudding *with gelato* 8

GELATO

made in house

Scoop 4.25
+ cone 0.5 *single scoop only*

Affogato 7.5
scoop of gelato & a shot of coffee liqueur

PALETA LOLLIES

handmade in Bristol 4.5

Mango, Passionfruit, Lime
Blackberry, Lime, Coco
Iced Coffee

DIGESTIFS

(35ml, served over ice) 5.5

Limoncello *Bristol Distilling vodka steeped with lemon zest*

Coffee Liqueur *dark rum, Extract coffee & vanilla*

As part of our mission to reduce food waste, our chilli
jam, herb oil and n'duja are made in house by using
ingredient off-cuts and by-products.

