

SERVED ON TERRACE ONLY
Monday-Thursday 12pm-7pm
Friday-Sunday12pm-9pm

MARINARA ve tomato, garlic, olive oil, oregano WOOD FIRED FLAT BREAD v theese, garlic GORDAL OLIVES ve, gf 7.00 SMOKED MIXED NUTS 6.50 cashew, almond, peanuts

We have teamed up with our friends at Shepherds Purse Artisan Cheeses to create two signature dishes showcasing;

Harrogate Blue (it's not just for Christmas!) and Mrs Bell's Salad Cheese paired with a drizzle of honey from our hives in the Rudding Park Nuttery

NEAPOLITAN PIZZA

Home made dough with san marzano tomato (gluten free base available on request)

'HARROGATE BLUE' SUMMER	17.00
Harrogate Blue cheese, speck, honey	
PEPPERONI	17.00

fior di latte, pepperoni

MORTAZZA 18.00

white base, fior di latte, mortadella, stracciatella, pesto

SALSICCIA E FRIARIELLI 17.00 white base, fior di latte cheese, neapolitan broccoli, fennel sausage, chilli flakes

VESUVIUS 18.00 fior de latte, fennel sausage, salami, pepperoni

ZUCCA 17.00 pumkin base, provel cheese, n'duja

15.00

14.00

NAPOLI v* fior di latte cheese, capers, olives, anchovies

MARGHERITA v fior di latte, basil

TABLE SHARER FOR TWO

ANTI PASTI PLATTER	22.00
yorkshire meats, focaccia,	
Mrs Bell's Salad Cheese, pickles	
kitchen garden chutney, oil, balsamic	6

20.00

30.00

MEZZE PLATTER ve*,v flat bread, vegetables, gordal olives, halloumi, houmous, whipped feta

FISH PLATTER smoked salmon, salt & pepper squid, peppered mackerel, potted shrimps, lemon & dill prawns, cockels

SALAD

HERITAGE TOMATOES ve*,v, gf cold pressed rapeseed oil, basil,		14.00
smoked sea salt	add burrata	19.00
CAESAR SALAD		14.00
parmesan, anchovido focaccia	es, add grilled chicken	18.00

PUDDING

STRAWBERRIES & CREAM	10.00
ICE CREAM & SORBETS	10.00
SICILIAN CANNOLI v	12.00
LEMON DELICE	12.00

v-vegetarian, ve-vegan, gf-gluten free, *-adaptable

Scan for allergen information

