



THE HOME OF

DOUGH-STOPPING PIZZA



OUR PHILOSOPHY IS TO MAKE FRESH.
HONEST FOOD. BUYING LOCALLY. SOURCING
MANY OF OUR INGREDIENTS SUSTAINABLY
AND MANAGING OUR WASTE RESPONSIBLY.
"SIMPLE, FRESH AND DELICIOUS, WITH A
SPRINKLE OF THEATRICS."



Available pre-show, or pre-order for the interval or post-show!



Margherita (v) (vg)\* - 11.45 Simple & classic

Pepperoni - 12.45

Pepperoni / sun dried tomato / buffalo mozzarella / basil

**Anchovy - 12.45** 

Anchovies / green olives / artichoke / basil

Artichoke & Olive (v) (vg)\* - 12.45

Artichoke / green olives / sun dried tomato / rocket

Goats Cheese & Red Onion (v) - 12.45

Red onion / goats cheese / rocket

## **EXTRA TOPPINGS**

Pepperoni / Artichoke / Anchovies / Sun Dried Tomato / Green Olives Goats Cheese / Buffalo Mozzerella / Red Onion / Rocket - **1** 

DIPS

Vegan Garlic Mayo / Chili Jam / Hot Honey - 2

As standard all of our pizzas include grated mozzarella and a tomato sauce.

Gluten free bases are available on request.

\*Can be made using vegan mozzarella for an additional £1.



French Rosemary Almonds (vg) (gf) - 2.95

Barbecue Crunchy Corn (vg) (GF) - 2.95

Marrakesh Spicy Peanuts (vg) (gf) - 2.95

Garlic Bread (v) - 4.95

Nocellara Olives (vg) - 3.95





If you have any concerns about food allergies, please speak to a member of staff before ordering your meal.

A discretionary 10% Service Charge will be added to your bill. All prices are inclusive of VAT

For licencing purposes, our designated premises supervisor is Jez Bond and additional personal licence holder is Tom F