

Pizza.



## PIZZA NIGHT

## MENU

# NIBBLES

Marinated Olives (v, gf)	5
House garlic bread (v)	6
Three cheese & chive garlic bread (v)	6
SMALL PLATES	
Cicchetti: a selection of bruschetta with marinated, pickled & Berthagrilled seasonal vegetables with local cheeses, balsamic and herbs.	10 / 18
Charcuterie board: a selection of homemade cured meats, estate chutney, pickles and sourdough bread with balsamic and oil	14
Iford Caesar salad: charred baby gem lettuce, Rupert's Fancy Fowl egg, sourdough croutons, parmesan, rstate wild garlic Caesar dressing	10
Skinny fries	7

### THE MAIN EVENT: PIZZA

rella, basil. (v)	10
Sonny Boy - tomato sauce, fresh mozzarella, house-made pepperoni, parmesan, chilli honey.	12
Oddfather - tomato sauce, fresh mozzarella, smoked aubergine, peppers, pangrattato crumb.	12
Bianco verde - three local cheeses, chilli greens, salsa verde, pangrattato crumb. (v)	13
Kingfisher - smoked salmon, cream cheese, charred leeks, wild garlic, parmesan, sesame	15
Meaty boy - tomato sauce, fresh mozzarel- la, Iford cured meats, basil, chilli honey.	15
The Gardener - tomato sauce, fresh mozza- rella, wood-roasted vegetables, herbs, pesto.	14
The clucker - tomato sauce, fresh mozza- rella, wood-roasted barbecue chicken, Rupert's Fancy Fowls egg, sage	15

ALLERGENS: Although we take great care in preparing our dishes, please note that we are unable to guarantee that cross-contamination of any allergen has not occurred.

#### **AFTERS**

Fresh sourdough doughnuts, vanilla sugar, hot fudge sauce, cream	9
Trio of Iford sorbetti / gelati with house marshmallow & sourdough tuile	8

# **AFTERTHOUGHTS**

Coffees (decaf. available	e +30p)
Espresso (sgl/dbl) Americano	2.2 / 2.6 3.0
Capp./latte/flt.wht	<b>3.</b> 5
Teas	
House Blend	3.0
Speciality Teas	<b>3.</b> 5
House Decaf.	
Rose Scented	Masala Chai
Lavender Earl Grey	Darjeeling
Assam	Jasmine Pearl
Summer Fields	Fresh Mint

A discretionary 10% service charge will be applied to your bill. Please let us know if you would like this removed.