

# Crust

PIZZA • PASTA • BEER



**f CRUST @CRUST\_UK #EATYOURCRUST**



We've got the best pizzas in the UK, all served up fresh from our wood-fired oven, topped with the freshest ingredients from trusted Italian suppliers. No matter which dough you choose, our pizzas are that good; we won't need to tell you to **eat your crust...**

## BRUSCHETTE (WOOD-FIRED HOMEMADE TUSCAN BREAD)

**THE CLASSIC 7**  
Red cherry tomatoes, oregano, garlic butter, extra virgin olive oil

**CAPRESE (V) 7.5**  
Tomatoes, buffalo mozzarella, basil, extra virgin olive oil

**MUSHROOMS (V) 7.5**  
Mushrooms, cream, chilli

## FOCACCIA (VEGAN OPTION AVAILABLE)

- **Garlic butter (V) 7**
- **Tomato (V) 8**
- **Mozzarella 8**
- **Tomato & mozzarella 8.5**

## STARTERS

**BREAD & OLIVES (V) 6**  
Olives & Tuscan bread, extra virgin olive oil, balsamic

**SOUP OF THE DAY (V) 7**  
Served with Tuscan bread

**CALAMARI 9.5**  
Calamari fried in light butter served with courgette, garlic mayonnaise and spicy salsa

**PROSCUTTO DI PARMA 10**  
Parma ham & buffalo mozzarella

**BURRATA 9**  
Creamy burrata mozzarella, cherry tomato, rocket salad & pesto

**PAN-FRIED PRAWNS 10**  
King prawns, cooked with garlic butter served with cherry tomato, rocket salad on toasted Tuscan bread

## PIZZA WRAP

**CHICKEN 11.5**  
Free range chicken, parmesan, pancetta, mix salad, spicy tomato sauce & garlic mayo

**STEAK 12.5**  
Sliced fillet mignon, Parmesan cheese, cherry tomato, red onion, rocket & mustard

**SPICY SAUSAGE 11**  
Spicy sausage, salami, cooked ham, fior di latte mozzarella, smoked cheese, tomato pizza sauce

**VEGETARIAN (V) 11**  
Fior di latte mozzarella, aubergine, mushrooms, peppers, sun-dried tomatoes, courgettes, goat's cheese

## PIZZA (ALL OF OUR DOUGH IS HANDMADE AND LEFT TO REST FOR A MINIMUM OF 24 HOURS!)

### CHOOSE YOUR CRUST...



#### CRUST ORIGINAL

Slow rising Sourdough, baked in a wood-fired Marana Forni oven. Locking in the flour's natural aroma and moisture giving a soft, and easily digestible Neopolitan Pizza



#### FIVE GRAIN + 1.50

The wholesome one. A unique blend of flax, wheat germ, oat, spelt and rice flour, this dough is packed with health benefits to nourish you from within, perfect if you prefer a crispy base



#### BLACK DOUGH + 1.50

The unique and healthy black dough uses a natural vegetable charcoal recommended to improve your insides and assist in detoxifying the body



#### ORGANIC + 1.50

Our most premium dough. Handmade from the finest flour imported directly from Italy, this is a truly special crispy Crust



#### GLUTEN FREE + 1.50

All our pizzas marked (G) can be made without gluten by request

## CHOOSE YOUR PIZZA...

### THE CLASSIC

**MARINARA (V)(VG)(G) 8.5**  
San Marzano D.O.P tomato base, red cherry tomatoes, yellow cherry tomatoes, extra virgin olive oil, oregano, basil, garlic (served without mozzarella)

**MARGHERITA (V)(G) 9.8**  
San Marzano D.O.P tomato base, mozzarella, basil, extra virgin olive oil - Vegan cheese swap available

**NAPOLETANA (G) 12.5**  
San Marzano D.O.P tomato, parmesan, buffalo mozzarella, basil, extra virgin olive oil

**DIAVOLA 11.9**  
San Marzano D.O.P tomato base, mozzarella, spicy salami, extra virgin olive oil

**ZINGARA (G) 12**  
San Marzano D.O.P tomato sauce, mozzarella, ham, and mushrooms, extra virgin olive oil

**SICILIANA 12**  
San Marzano D.O.P tomato base, red and yellow cherry tomatoes, sun-dried tomatoes, anchovies, capers, oregano, olives, extra virgin olive oil (served without mozzarella)

### PIZZAFFICIONADOS (THE SPECIAL ONES)

**PORCHETTA 12.5**  
San Marzano D.O.P tomato base, mozzarella, porchetta roast pork, caramelised onion, extra virgin olive oil

**PESCATORE 14.5**  
San Marzano D.O.P tuna, tomato base, mixed seafood in a seafood sauce

**STRACCETTI 14.5**  
San Marzano D.O.P tomato base, mozzarella, sliced fillet mignon, rocket, cherry tomatoes, parmesan shavings, extra virgin olive oil

**MAIALONA 14.5**  
San Marzano D.O.P tomato base, mozzarella, cooked ham, Italian sausage, spicy salami, extra virgin olive oil

**NDUJA 14**  
San Marzano D.O.P tomato base, mozzarella, Italian sausage, n'duja topped with burrata and virgin olive oil.

**TONNO E CIPOLLA 12.5**  
San Marzano D.O.P. tomato base, mozzarella, tuna, red onion

### ADD AN EXTRA!

**CHEESE - £2.00 each**  
Vegan Cheese, Buffalo Mozzarella, Burrata, Goats Cheese, Gorgonzola, Fior di latte, Parmigiano, Smoked Provolone

**VEG - £1.80 each**  
Artichokes, Aubergine, basil, Beetroot, Cherry Tomatoes, Fresh Chilli, Courgette, Jalapeno, Mushrooms, Olives, Onions, Peppers, Pineapple, Truffle £4 extra

**MEAT - £2.25 each**  
Chicken, Cooked Ham, Fillet Mignon, Mortadella, Nduja, Pancetta, Parma Ham, Porchetta, Spicy Salami, Salciccia

**FISH - £2.25 each**  
Anchovy, Calamari, Clams, Mussels, Prawns, Tuna

**(V) = VEGETARIAN (VEGAN CHEESE AVAILABLE UPON REQUEST)**  
**(G) = AVAILABLE GLUTEN FREE UPON REQUEST**

## CLASSIC PASTA

**TAGLIATELLE BOLOGNESE 14**  
Tagliatelle pasta served with beef ragu - Gluten free option available

**SPAGHETTI CARBONARA 14**  
Spaghetti, cream, eggs, pancetta, peppercorn, parmesan - Gluten free option available

**LASAGNA 14**  
Classic beef lasagne

**FARFALLE 14**  
Smoked salmon, cream, touch of tomato sauce - Gluten free option available

**GNOCCHI ALLA SORRENTINA (V) 13**  
Tomato, mozzarella, parmesan, basil

**PENNE ALL'ARRABBIATA (V)(VG) 13**  
Penne, spicy tomato sauce, garlic - Gluten free option available

**GNOCCHI QUATTRO FORMAGGI 13**  
Mozzarella, smoked cheese, gorgonzola, parmesan - add crispy bacon £2

**LINGUINE AL PESTO 13**  
Linguine, fresh basil pesto, cherry tomato, parmesan shaving & a dash of double cream

## SIGNATURE PASTA

**ORECCHIETTE ALLA NAPOLETANA 14**  
Orecchiette, yellow cherry tomato sauce, porcini mushrooms, king prawns, garlic

**PAPPARDELLE (V) 14**  
Pappardelle, cherry tomato, chilled creamy burrata mozzarella & garlic

**STRASCINATI 14**  
Strascinati, friarielli, Italian sausage, garlic, touch of cream

**RAVIOLI ALLA FIORENTINA (V) 13**  
Ravioli, spinach, ricotta, tomatoes, tomato sauce, touch of cream

**SPAGHETTI NDUJA 13**  
Nduja, cream, pesto, ricotta

**SEAFOOD LINGUINE 15**  
Linguine, clams, mussels, prawns, calamari, cherry tomatoes, garlic

## SALADS

**CAPRESE TRICOLORE (V) 11**  
Beef tomato, buffalo mozzarella, basil & avocado

**MEDITERRANEAN GOAT CHEESE (V) 12**  
Mixed leaves, goats' cheese, beetroot, cherry tomatoes, olives, capers, balsamic glaze

**BACON CHICKEN CAESAR 13**  
Baby gem lettuce, chicken, pancetta, parmesan, croutons, Caesar dressing

**INSALATA DI TONNO 13**  
Tuna, new potatoes, cherry tomatoes, olives, red onion, lemon mayonnaise

## BURGERS

**CHICKEN BURGER 13**  
Chicken burger on a pizza dough bun served with pesto mayo, fries, salad

**BEEF BURGER 13**  
Beef burger on a pizza dough bun with pancetta and smoked cheese served with fries, salad

## SIDES

**FRIES 5**  
**GARLIC DOUGH BALLS 6**

**TRUFFLE & PARMESAN FRIES 6.5**

**PANCETTA & SMOKED CHEESE FRIES 7**

**MIX SALAD 4.5**

**ROCKET & PARMESAN 4.5**

**FRIED ZUCCHINE 6**

**PARMESAN PESTO DOUGH BALLS 6.2**

# *Crust*

PIZZA • PASTA • BEER

**DRINKS & DESSERTS**

# Crust

PIZZA • PASTA • BEER

**“BEER - AN ALCOHOLIC DRINK MADE WITH YEAST-FERMENTED MALT, FLAVOURED WITH HOPS”**

## **LAGER**

Lager and pilsners are golden-coloured beers that are lighter in flavour and visually lower in alcohol content.

## **BLONDE ALE**

Blonde ales balance the flavours of malt and hops nicely, and they often have a fruity aroma

## **AMBER ALE**

Amber ales tend to be very well balanced beers, with toasted malt characters and a light fruitiness in most examples.

## **PALE ALE**

Pale ales are generally hoppy but lower in alcohol content than IPAs. They are typically light, drinkable beers.

## **INDIA PALE ALE**

IPAs (short for India pale ales) boast strong hop bitterness with piney and floral flavours. These beers also have high alcohol content.



*Download our loyalty app here!*



# BEER & CIDER



**WE GUARANTEE THAT ALL OF OUR BEERS ARE SERVED ICE COLD, JUST LET US KNOW IF YOURS ISN'T AND WE'LL BE HAPPY TO REPLACE IT!**

	%	1/2PINT	PINT
<b>ON TAP</b>			
Pravha	4%	<b>3.5</b>	<b>6</b>

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## BOTTLES & BEER

### **Peroni Rossa** 4.7%

Golden yellow lager, refreshing and soft in taste, traditional craft beer from Italy, slightly spicy and bitter on the finish, with a slightly sweetish straw and malt tone

BOTTLE

**5**

### **Peroni Nastro Azzurro** gluten-free 5.1%

Gluten free has a the same delicate balance of bitterness and citrus aromatic notes as Peroni, as well as the trademark refreshing clean finish

**5.2**

### **Peroni Zero** 0.0%

Is a light-bodied non-alcohol alternative, it offers a refreshing and crisp taste with a fine bitterness and a fast and clean finish

**4.2**

### **Birra Moretti** 4.6%

Straw blonde in colour, this stock smells beer mild, delicately spicy and flowery.

**5**

### **Gradisca** – Iconic artisan 5.2%

White, compact and persistent foam, bright gold colour.

It reveals hints of dry herbs and yellow fruit, topped by malty and gentle biscuit notes

**5.2**

# BEER & CIDER

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## BLONDE ALE & WHEAT BEER

**Menabrea Birra Bionda** 4.8% **5.2**

This is a larger beer well balanced with a notable floral/fruity aroma thanks to a selection of yeasts use in the brewing process

**Ichnusa** 5.0% **5**

Ichnusa is an unfiltered beer using 100% pure barley malt. The recipe uses light barley malt and caramel barley malt, a mixture that gives Ichnusa Non Filtrata a round taste, delivers delicate herbal feelings and notes of yellow and apricot fruit.

## AMBER ALES

**Menabrea Amber** – Lager 5.0% **5.2**

Gentle on the palate with a distinct aroma of toasted malt but with a dry and balanced finish

## CRAFT BEERS & IPA'S

**L'ipa** - Italian craft IPA 5.5% **5.5**

A beer with a nice amber colour and a with head. Distinct citrusy notes of tangerine are complemented by notes of melon and mango. First 100% Italian beer.

## CIDER

**Sidro** 4.7% **6.2**

Selected mixed apples grown in Italy to make the very balanced, fresh and fragrant cider. Fresh and delicate taste of apple

**Rekorderling** 4% **6**

Beautifully Swedish cider, with a carbonated punch

# SOFTS & JUICES



## SOFTS

<b>SAN PELLGRINO ORGANIC SPARKLING</b>	<b>3.3</b>
<b>ORANGE</b>	
<b>LEMON</b>	
<b>SPRITE - 330ml</b>	<b>3.3</b>
<b>COCA COLA - 330ml</b>	<b>3.3</b>
<b>COCA COLA ZERO - 330ml</b>	<b>3.3</b>
<b>DIET COCA COLA - 330ml</b>	<b>3.3</b>
<b>RED BULL</b>	<b>3.5</b>
<b>APPLETISER</b>	<b>3.5</b>
<b>GINGER BEER</b>	<b>3.3</b>
<b>TONIC</b>	<b>3.3</b>
<b>NATURALLY LIGHT TONIC WATER</b>	
<b>GINGER ALE</b>	

## JUICE

<b>ORANGE</b>	<b>3.3</b>
<b>CRANBERRY</b>	<b>3.3</b>
<b>PINEAPPLE</b>	<b>3.3</b>
<b>APPLE</b>	<b>3.3</b>

## WATER

<b>HARROGATE SPA MINERAL</b>	<b>2.9</b>	<b>3.9</b>
<b>HARROGATE SPA SPARKLING</b>	<b>2.9</b>	<b>3.9</b>

# CRUST FRESH LEMONADE



<b>CLASSIC LEMONADE</b>	<b>5</b>
Fresh lemon juice, sugar, soda & ice	
<b>RED BERRY LEMONADE</b>	<b>5</b>
Fresh red berries, fresh lemon juice, sugar, soda & ice	
<b>PEACH LEMONADE</b>	<b>5</b>
Peach puree, fresh lemon juice, sugar, rosemary, soda & ice	
<b>FRESH MINT &amp; LIME LEMONADE</b>	<b>5</b>
Fresh mint, lime, lemon juice, sugar, soda & ice	
<b>PASSION FRUIT AND MANGO LEMONADE</b>	<b>5</b>
Mango puree, passion fruit, fresh lemon juice, sugar, soda & ice	
<b>ADD A SHOT OF YOUR CHOICE FOR 2.5</b>	
Vodka, White Rum or Gin	

# APERITIV

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## BELLINI

Peach puree and Prosecco

9.5

## APEROL SPRITZ

Aperol, Prosecco with a dash of soda

9.5

## NEGRONI

Gin, Campari, Vermount served with a slice of orange

9.5

# COCKTAILS

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## ITALIAN SUNSET

Aperol, tequila, orange juice, lime juice and sweet & sour mix

9.5

## BAILEYS ICED LATTE

Bailey's, vodka, single cream and espresso

9.5

## MARGARITA SULLE IOCCHE

Tequila, limoncello, lime juice and sweet & sour mix over ice

9.5

## MOJITO

 - Choose classic, strawberry or raspberry

Sugar syrup, White rum, lime and mint

10

## AMALFI ICE TEA

Vodka, gin, white rum, limoncello and lemonade, lemon juice & sugar

9.5

## LONG BEACH ICE TEA

Vodka, white rum, gin, cointreau, tequila, lemon juice and cranberry juice

9.5

## ESPRESSO MARTINI

Vodka, Tia Maria, espresso & sugar

9.5

## PORN STAR MARTINI

Vanilla vodka, passion fruit liqueur, passion fruit puree and pineapple juice with a shot of Prosecco

10

## PASSION SOUR

Passion fruit liqueurs, passion fruit purée, spiced rum, lemon juice and sugar syrup

10

## CRUST BERRY

Gin, lime, sugar, cranberry and mixed berries

9.5

## BUBBLE SANGRIA

Prosecco, fresh fruit, vanilla vodka, rum, peach liqueur and elderflower cordial

9.5

## OLD FASHIONED

Woodford Reserve, bitters, water and sugar

10

# ITALIAN WINES

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175ML 250ML BOTTLE

## WHITE

### **SAN LEO - BIANCO**

A fresh and fruity white with a clean, crisp finish

**5.8 7.8 23**

### **SOAVE CLASSICO DOP NOVACORTE**

Floral with a hint of apple, fresh and zingy on the tongue.

**6 8 23**

### **SAUVIGNON - CA BOLANI**

Slightly dry with a soft lemony fragrance

**7.8 10 29**

### **PINOT GRIGIO DELLE VENEZIE DOP**

Intense notes of pear and green apple

**7.8 10 29**

## ROSÉ

### **SAN LEO ROSATO**

A crisp, clean fruity wine with a delicate spicy finish

**5.8 7.8 23**

### **PINOT GRIGIO BLUSH DELLE VENEZIE IGT**

Citrus and candid pear, dangerously drinkable!

**7.5 10 28**

All wines by the glass served in 125ml measures on request

175ML 250ML BOTTLE

## RED

### **SAN LEO - ROSSO**

Deep and delicate with a delightful fruity finish

**5.8 7.8 23**

### **MERLOT VENTITERRE**

Ripe summer fruits with a long lingering finish

**6.8 8.8 26**

### **MONTEPULCIANO D'ABRUZZO DOP MONTELLA**

Bold cherry flavours with a dry, lingering finish

**7.5 9.2 27**

### **PRIMITIVO SALENTO IGP TRULLO**

Rich flavours of red fruit with a hint of spice

**8.5 11 32**

## PROSECCO



125ML BOTTLE

### **PROSECCO CUVÉE 1821 SPUMANTE BRUT**

The perfect everyday prosecco, sweet flavours of apple and pear

**8 32**

### **ROSAMARO SPUMANTE BRUT - MASSERIA ALTEMURA**

Intense and fruity, soft berries complement tart apples

**8 32**

# SPIRITS

(ALL SERVED AS A 25ML MEASURE)



## GIN

Bombay Sapphire - 40%	3.8
Gordon's - 37%	3.8
Gordon's Pink 37.5%	3.8
Hendrick's - 41.4%	3.8
Liverpool Gin - 43%	4.5
Malfy - 41% (Selection of gins, ask the server)	4.5
Monkey 47 47%	5
Tanqueray No. Ten - 47.3%	4.5
Whitley Neil 43% - Choose from a selection of flavours	4.5

## VODKA

J.J. Whitley 38%	3.5
J.J. Whitley Vanilla 38%	3.5
Belvedere 40%	4.5
Grey Goose 40%	4.5

## WHISKY & BOURBON

Johnnie Walker Black Label - 40%	4.5
Jack Daniels - 40%	3.8
Jamesons - 40%	3.8
Makers Mark - 45%	4
Talisker - 45.8%	4.5
Woodford Reserve - 43.2%	4.5

## RUM

Bacardi - 37%	3.8
Captain Morgan Dark Rum - 40%	3.8
Captain Morgan Spiced Rum - 35%	3.8

## BRANDY

Courvoisier - 40%	3.8
Hennessey - 40%	4
Vecchia Romagna - 38%	3.8

# LIQUEURS

(ALL SERVED AS A 25ML MEASURE, UNLESS STATED)

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## ITALIAN FAVOURITES

Amaro del Capo - 35%	<b>3.5</b>
Amaro Montenegro - 23%	<b>3.5</b>
Campari - 25% (50ml)	<b>3.5</b>
Disaronno - 28%	<b>3.5</b>
Frangelico - 20%	<b>3.5</b>
Grappa Morbida - 40%	<b>3.5</b>
Limoncello - 28%	<b>3.5</b>
Sambuca - 40%	<b>3.5</b>

## LIQUEURS

Archers - 18%	<b>3.5</b>
Baileys - 17% (50ml)	<b>4</b>
Cointreau - 40%	<b>3.5</b>
Jagermeister - 35%	<b>3.5</b>
Malibu - 21%	<b>3.5</b>
Martini Extra Dry - 15% (50ml)	<b>3.5</b>
Martini Rosso - 15% (50ml)	<b>3.5</b>
Pernod - 40%	<b>3.5</b>
Southern Comfort - 35%	<b>3.5</b>
Tia Maria - 20%	<b>3.5</b>
Chambord 16.5%	<b>3.5</b>

# HOT BEVERAGES

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## CAFFETTERIA

SINGLE    DOUBLE

<b>ESPRESSO</b>	<b>2.2</b>	<b>2.7</b>
<b>ESPRESSO CORRETTO</b>		<b>3.5</b>
With liqueur		
<b>ESPRESSO MACCHIATO</b>	<b>2.2</b>	<b>2.7</b>
<b>CAPPUCCINO</b>		<b>3</b>
<b>AMERICANO BLACK</b>		<b>2.7</b>
<b>AMERICANO WHITE</b>		<b>2.7</b>
<b>LATTE MACCHIATO</b>		<b>3</b>
<b>HOT CHOCOLATE</b>		<b>3</b>
<b>MOCHA</b>		<b>3</b>
<b>LIQUEUR COFFEE</b>		<b>5.5</b>

## TEA

<b>ENGLISH BREAKFAST TEA</b>		<b>2.3</b>
Selection of fruit/herbal teas		



# DESSERTS

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<b>PIZZA NUTELLA</b>	<b>7</b>
Handmade pizza, smeared with soft Nutella, fresh cream & sliced strawberries	
<b>TIRAMISU JAR</b>	<b>6.5</b>
A true Italian favourite	
<b>WHITE CHOCOLATE &amp; CARAMEL CHEESECAKE JAR</b>	<b>6.5</b>
Freshly made white chocolate cheesecake with a gooey caramel sauce	
<b>LOTUS CHEESECAKE JAR (vegan)</b>	<b>6.5</b>
Layers of creamy lotus cheesecake topped with Lotus biscuits	
<b>KINDER BUENO CAKE JAR</b>	<b>6.5</b>
Rich creamy Kinder hazelnut sauce mixed with an indulgent chocolate sponge cake	
<b>NUTELLA DOUGH BALLS</b>	<b>6.5</b>
Fresh dough balls, served with nutella and mascarpone	
<b>LOTUS DOUGH BALLS</b>	<b>6.5</b>
Fresh dough balls, served with lotus spread and mascarpone	
<b>SELECTION OF ICE CREAM - (3 Scoops)</b>	<b>5</b>
Vanilla, strawberry, chocolate	