



## NIBBLES & BREADS

- Nocellara Olives (vg) 4.5  
*stone in green olives; mild, buttery & firm*
- Focaccia Fridays + Saturdays (vg) 4.5  
*served with Bath rapeseed oil & aged balsamic*
- Garlic Bread (vg) 6.5  
*basil, garlic vegan "butter"*
- Cheesy Garlic Bread (v) 8.5  
*mozzarella, basil, 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)
- Crispy Chilli Aioli
- Chilli Infused Honey

## TAKE HOME

4.5

- Chilli Infused Honey 115g

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

*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, basil*  
no anchovies (v) 14
- Meat & Heat 17  
*tomato, mozzarella, double pepperoni, chilli honey*  
half pepperoni 15
- Hamageddon 16  
*tomato, mozzarella, ham, garlic, 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) 15  
*mozzarella, smoked potato, black garlic vinaigrette, miso mayo, chives*
- Vodka N'duja 17  
*creamy vodka tomato base, mozzarella, house n'duja, pepperoni, Grana Duro, basil*
- Carbonara 15  
*mascapone, smoked bacon, Grana Duro, egg yolk, garlic & herb oil, parsley, black pepper*
- Sausage & Stracciatella 17  
*balsamic tomatoes, house fennel sausage, stracciatella (burrata heart), basil, garlic, chilli oil*
- Plant-Based Sausage (vg) 16  
*balsamic tomatoes, plant-based mince, vegan mozzarella, basil, garlic, chilli oil*
- Tapenade (vg) 15  
*tomato, oregano, garlic, basil, tapenade, kalamata olives, pine nuts*

## 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, plant-based mince, stracciatella (buratta heart)*

Little Add Ons 2 each  
*anchovies, garlicky 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

## 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

## 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 herb oil and n'duja are made in house by using ingredient off-cuts and by-products.*



# KIDS MEAL £10

or simply choose a kids pizza\* for £8



## DRINKS

*pressed fruit juice from Cawston Press, no added sugar, no sweeteners and not from concentrate.*

Cloudy Apple Juice

or

Smooth Orange Juice

## PIZZA

Cheese & Tomato (v)  
*tomato, mozzarella*

or

Cheesy Garlic (no tomato)  
*mozzarella, basil, garlic butter*

or

Marinara (vg)  
*tomato, sliced garlic, oregano, basil*

## EXTRA TOPPINGS

+£1 each

cooked ham  
pepperoni  
vegan sausage (vg)  
kalamata olives (vg)

## DESSERT

gelato or sorbet  
*served in a tub, waffle cones +50p*

or

Paleta lolly +£1  
*handmade in Bristol*

**AVAILABLE FOR THOSE 12 AND UNDER**

*\*kids pizzas are the same size as our normal pizzas -  
our gift to little ones with big appetites & families on a budget*



# COCKTAILS

Aperol Spritz 10  
Aperol, vino spumante, soda

Limoncello Spritz 10  
house limoncello, vino spumante, soda

Big Bertha Negroni 10  
Gin 77, Campari, Aperitivo Co Turin

Raspberry Collins 12  
Gin 77, Bristol Syrup Co Raspberry Shrub, soda

Rhububly 0.0% 9  
Drinks Kitchen Spiced Rhubarb, tonic

Bertha's Mule 12  
Bristol Distilling Co. vodka, ginger beer, kombucha, lime

Clove Sour 0.0% 11  
Drinks Kitchen Orange Cinchona, ginger & clove tea, apple, egg whites

Espresso Martini 11  
Extract Coffee & Bristol Distilling Co superb Espresso Martini

# GIN & VERMOUTH 35ml with tonic

Gin77 Bristol Distilling Co. 9  
London Dry gin

Reus Blanco Vermouth The Aperitivo Co. 9  
Spanish style white vermouth

# LOCAL SUPPLIERS

Caseificio Fratelli Amodio  
Three Hares Market Garden  
Origin Butchers  
Bath Harvest Oils  
Paleta UK  
Cobble Lane Cured (London)  
Simplicity (London)  
Extract Coffee  
Counter Culture

Lost & Grounded Brewers  
Wilding Cider  
Bristol Distilling Co  
The Aperitivo Co  
Drinks Kitchen  
Bristol Beer Factory  
Circumstance Distillery  
Iford Cider  
Wiper & True

# BEER

## DRAUGHT

	<i>pint</i>	<i>half</i>	<i>2pt pitcher</i>
	6.9	3.5	13

Helles 4.4% *Lost & Grounded*  
gently hopped, floral unfiltered pilsner

Wanna Go To The Sun 4.6% *Lost & Grounded*  
peach, citrus easy drinking pale ale

## CANS

Keller Pils 4.8% *Lost & Grounded* 330ml 5.5  
clean & crisp unfiltered lager, hint of hops

Kaleidoscope 4.2% *Wiper & True* 440ml 6.5  
bright citrus & refreshing pale ale

Sundance 5.6% *Wiper & True* 440ml 6.5  
bold, tropical & hazy IPA

0% alcohol Clear Head 0.5% *Bristol Beer Factory* 440ml 6  
tropical mango & grapefruit pale ale

# CIDER + PERRY

Wild Juice 4.7% *Iford* 440ml 6.5  
lightly sparkling session cider

Stick Up 4% *Iford* 440ml 6.5  
sparkling rhubarb cider, tart, fresh & easy going

## SHARING BOTTLES Wilding Cider 750ml 20

Ditchett Hill 5.5%  
medium dry lightly sparkling cider made from a single orchard -  
elegant with fruity aromas, dangerously drinkable

November 2025 5%  
delicious celebration perry with gentle sparkle

Wine available as 125ml  
Spirits served as 35ml, other sizes available

A service charge of 10% will be added to all bills - 100% goes to the  
team - no quibble to remove just ask.

# WINE

## WHITE

	<i>175ml</i>	<i>500ml</i>	<i>1 litre</i>
--	--------------	--------------	----------------

House 12% 6.8 19.5 37  
*floral & fresh, lots of character*

Viognier 13% 7.5 21 40  
*elegant dry white, honeysuckle & ripe peach*

## ROSE

Ardeche Rose 13% 7.5 21 40  
*fresh full bodied rose, cherries & ripe strawberry*

## RED

House 13.5% 6.8 19.5 37  
*medium bodied, juicy red cherries*

Merlot 11.5% 7.5 21 40  
*soft & refined, plum & blackberries*

## SPARKLING

	<i>125ml</i>	<i>bottle</i>
--	--------------	---------------

Luce D'Oro 11% 6.5 37  
*perfect aperitif, floral with citrus notes*

# SOFTS

Juice - Apple / Orange *Cawston Press* 3

Mango+Ginger Kombucha *Counter Culture* 3.5

Rhubarb+Hibiscus Kombucha *Counter Culture* 3.5

Sparkling Rhubarb *Iford* 3.5

Elderflower *Belvoir still or sparkling* 3.5

Ginger Beer *Belvoir* 3.5

Limonata / Aranciata *San Pellegrino* 3.5

Coca-Cola Original / Diet 3.5

Tonic / Soda *Fevertree* 3

Mineral Water *still or sparkling* 330ml 3  
750ml 5