

THE WOODFIRED

FLATBREADS

SNACKS

Padron peppers – Roasted over coal with white garlic purée, chorizo, fried garlic, fried rosemary crumbs **7.50**

Olive – Marinated lady olives, basil mayonnaise **5**

Bread – House baked focaccia with garlic, rosemary & our homemade cultured butter **5.75**

SIDES

Fries – Rosemary and honey roasted garlic mayonnaise **5.75**

Onion rings – Pickled red onion rings with brown mustard mayonnaise **5.75**

BAKED SOURDOUGH FLATBREADS

Our dough is fermented for 3 days and naturally-leavened

Coppa – Thick base, tomato, fior di latte, basil, parmesan, thin slices of coppa ham & black pepper **17**

Truffle Cheese Flatbread – Truffle béchamel, fior di latte, parmesan, flat leaf parsley **19.50**

Our spinach flatbread – Bound with parmesan and nut brown butter, charred broccoli, melted brie & rocket **17.50**

Pork flatbread – Truffle béchamel, slices of mortadella, white onion, pork rilette & stracciatella cheese **18.50**

Cep, truffle & lardo – Crème fraiche truffle béchamel, with cep & lardo, charred broccoli, parsley, lemon zest on baked sour dough **24.50**

Margherita flatbread – Tomato, fior di latte, parmesan **11**

2 for 1
Classic Cocktails

SUNDAY - WEDNESDAY
from 4pm -7pm



If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.
Prices include VAT. 12.5% service charge for parties of 6 or more.