

## Pizza

## Thursday - Saturday 3pm-9pm

All of our delicious pizzas are made in house, using our own fermented Caputo flour dough, San Marzano tomatoes & Fior di Latte mozzarella

Classic margherita – basil, oregano, 'Parmesan' (v) £13

Ve-du-ja – vegan nduja, sun blush tomatoes, basil (v) £15 (replace mozzarella with vegan cheese to make it vegan (ve))

Goats cheese – garlic wild mushroom, sweet & sour red peppers, candied walnuts, oregano, 'Parmesan' (v) £15.50

Three cheese - Dorset Blue Vinney, goats' cheese, rocket, oregano (v) £15

Meaty – salami, prosciutto, chorizo, red onion, oregano, Parmesan £17

Veggie – mushroom, olives, red pepper, rocket, oregano (v) £14

Brisket –salsa verde, dry-aged braised chilli brisket, pickled red onion, aioli, crispy onions, oregano, Parmesan £17

Pepperoni – pepperoni, candied jalapenos, red onion £17

Fancy something different? Replace a topping or add your favourite topping? – just ask! Gluten free pizza available on request.

## 2 PIZZA FOR £20 Thursday, Friday & Saturday 3pm-6pm

Classic margherita (v)

Goats cheese, balsamic, onion & rocket

Chorizo & red onion

Parma ham & rocket

Veggie - wild mushroom, red pepper, rocket, oregano (v)

## Upgrade to our a la carte menu: 2 pizzas for £28

(gf) gluten free (v) vegetarian (ve) vegan \*can be gluten free

Allergen Advice: Please inform a member of the team of any allergies or dietary requirements. Please be aware that all 14 allergens are used in the kitchen and are present in the hotel, including peanuts, sesame seeds & tree nuts. Whilst we cannot guarantee zero cross contamination, we assure you that we will do our utmost to avoid it.