



OUR PIZZA

Our menu is centred around our traditional four ingredient sourdough recipe, which is made in our cafe on Branthwaite Brow every day, unless stated, our pizzas are base with San Marzano tomato (DOP) and fior di latte mozzarella

MARGHERITA

San Marzano tomato base, fior di latte mozzarella, basil (v/vo) **10**

PEPPERONI

San Marzano tomato base, fior di latte mozzarella **13**

GOATS CHEESE

balsamic red onion chutney, fresh spinach, red onion (v/vo) **13**

FRIARIELLI

wild broccoli, smoked scamorza, Kalamata olives, chilli flakes, garlic (v/vo) **13**

CAJUN CHICKEN

spiced chicken, red onion, peppadew, garlic, hot honey, parsley **add jalapeños .75** **13.5**

ANCHOVIES

Kalamata olives, capers, garlic, chilli flakes, parsley, rocket, lemon **12.5**

CALABRESE SAUSAGE

spicy nduja sausage, chilli, buffalo mozzarella, rocket, pesto **add jalapeños .75** **14.5**

TRUFFLED MUSHROOM

chestnut mushrooms, bechamel base, garlic, parsley, truffle oil (v/vo) **add nduja 1.5** **12**

HOT HONEY

pepperoni, Stilton, parsley **add jalapeños .75** **14**

Garlic Bread 6 / Garlic Bread + Cheese 7

**ORDER & SETTLE UP AT THE VAN •
WE'LL BRING THE PIZZA TO YOUR TABLE • TA!**

v: vegetarian / vo: vegan option

Gluten or Dairy free swaps are available for some options on our menu - please ask.