

TAKEAWAY MENU

PIZZAS

Hand-stretched, wood fired & topped with the finest Buffalo Mozzarella & San Marzano Tomatoes

Margherita (v) £11

Pepperoni Chilli Honey £15

Burrata & Pesto Lemon (v) £15

Prosciutto & Rocket Balsamic Glaze £15

Courgette, Artichoke & Cherry Tomato (v) £14

Chicken & Sweetcorn Fresh Rosemary £15

Fig and Gorgonzola Truffle Honey (v) £14

'Nduja & Burrata Chives £15

Hot Smoked Salmon, Red Onion, Lemon Zest Bianca Base £15

Gluten free pizza bases & vegan cheese available on request

BURGERS

Portobello Mushroom & Feta Burger Baby Gem, Buffalo Tomato, Chilli Jam & Fries (vg) £15

Rotmell Farm Grass-Fed Beef Burger Baby Gem, Buffalo Tomato, Relish & Fries £17

Locally Sourced Haddock and Hand Cut Chips, Mushy Peas, Ferrymans Inn Tartar Sauce £18

BITES

Toasted Fesh Focaccia Olive Oil, Balsamic (vg) £6

Calamari Chilli, Citrus Aioli £7

Crispy Buttermilk Chicken Tenders Cajun Mayo £7

Mac & Cheese Spring Onion, Herb Crumb (v) £5

Hand Cut Chips Sea Salt & Rosemary (vg, gf) £4

Fries Parmesan & Chilli (v, gf) £4

DESSERTS

Churros Cinnamon Sugar, Chocolate Sauce (v) £6

Gluten Free (gf), Vegetarian (v), Vegan (vg)

We take pride in crafting as much of our menu in-house as possible, using locally sourced ingredients whenever available.



Allergen Notice:We take food safety seriously and follow strict procedures to manage allergens. However, as we operate in a small kitchen, cross-contamination is possible. Our menu descriptions do not list all ingredients - please ask for our allergens matrix for inform our team of any allergies or intolerances before ordering.



TAKEAWAY MENU