



#THEDOUGHTROWER   



ENTRANTES

24-hour Slow cooked Louisiana BBQ Ribs in a deep South BBQ Sauce / 9.5

Our Special In-house marinated firebaked chicken skewers with a dip / 7.5 

Croquetas - Serrano ham, goats cheese / 5.5

Fire roasted Ibérico chorizo / 6 (GF)

Firebaked wings / 8 (GF) 
Why not add a sauce?
Buffalo  | BBQ | Blue cheese / 1.5

Dough Sticks with a choice of dip / 6 (V)
Garlic & Herb | Aoli | BBQ | Blue cheese

Garlic pizza bread / 7 (V)

POTATO LOVE

Gourmet French fries / 5 (V) (VE) (GF)

Gourmet French fries with parmigiano & truffle oil / 6.5 (V) (GF)

A LITTLE MAGIC

Blue cheese / 2 (GF)
Aoli / 1.5 (V) (GF)
Garlic and herb / 1.5 (GF)
Our in-house buffalo sauce / 2.25 (V) (GF) 

WOODFIRED CLASSIC

LOS POLLOS TEXANOS
Tomato, mozzarella, Texan BBQ smoked chicken, bacon / 15.5

MARINARA
Tomato, oregano, garlic / 8.5 (V)
(No cheese in this pizza)

FLAMING GOAT
Tomato, roquito peppers, goats cheese, mozzarella fior di latte, drizzled with Welsh chilli honey / 14.5 (V) 

MARGHERITA
Tomato, mozzarella, basil oil / 10.5
Add mozzarella di buffala / 2.75 (V)

NYC
Tomato, mozzarella fior di latte, pepperoni / 13

BROOKLYN HOT
Tomato, mozzarella, pepperoni, nduja drizzled in chilli honey / 14.5 

LOS POLLOS
Tomato, smoked chicken thigh, mozzarella fior di latte, wilted spinach, edam / 15.5 

FUNGHI OF THE FOREST
White base cheese sauce, seasonal mushroom / 14.5 (V)
Add Serrano ham, recommended / 2.5

LOS POLLOS AMERICANOS
Tomato, mozzarella, premium American pepperoni, smoked chicken, caramelised red onion / 15.5

PUTTANESCA
Tomato, mozzarella, olives, anchovies & fried capers / 15

THE DETROIT

Same size dough, different style... The Royal family of deep-pizza is here. 9" rectangular deep-dish, with a cheese-crown crust and loaded with double toppings. A legendary pizza with our unique, wood-fired finish.

MARGHERITA ROYALE
The Queen... Tomato, mozzarella cheese, padano, basil oil / 17 (V)

CLASSIC DETROIT
The King... Tomato, motor city cheese blend, mozzarella cheese, pepperoni / 20.5

ALLERGENS: (V) VEGETARIAN. (VE) SUITABLE FOR VEGANS. (GF) GLUTEN FREE. (N) CONTAINS NUTS OR NUT OILS.

Please let a member of staff know if you have any allergen or dietary requirements. As our dishes are handmade in our busy kitchen, we unfortunately cannot guarantee that they are 100% free of allergens or contaminants. For all other allergies please let us know.

We can make all our pizzas gluten free, but we need 8 hours notice (additional 2.5 charge).

PIZZA TONDA ROMANA

A lighter style pizza, with a delightful bite. The 'Pizza Tonda' is our brand new, super thin and crispy Romana pizza (also known as Scrocchiarella pizza). This traditional pizza, which hails from Rome, is finished with rich, flavourful and traditional rustic toppings.

SLOPPY JOES
Tomato, mozzarella, sloppy joes famous ground beef, peppers, guindillas / 16.5

L'ESPANYOL
Tomato, mozzarella, chicken and chorizo / 15.5

LE CHÈVRE
Tomato, mozzarella, goats cheese, caramelised red onions, spinach / 15 (V)

TO FINISH

MINI DOUGHNUTS - CHOOSE YOUR TOPPING
Salted caramel, Hazelnut white chocolate (N), Nutella (N), Raspberry / 6.5

ANGIOLETTI DOLCI
Fried dough sticks with a choice of sauce. Salted caramel, Hazelnut white chocolate (N), Nutella (N), Raspberry / 5.5

ADD A LITTLE EXTRA
Add Ice Cream to any of the above deserts / 1.5
Chocolate | Strawberry | Vanilla



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BEERS

MORETTI DRAFT, ITALY - ¾ PINT / 4.35
Draft beer – Clean cereal finish with hint of citrus.
Abv 4.6%

SAN MIGUEL, SPAIN - 330ml / 4
Flavours of white bread fruit, white flowers & liquorice. **Abv 5.4%**

ESTRELLA, SPAIN - 330ml / 4.2
Barcelona beer. Estrella Damm has a pale golden, amber hue with a bright long lasting head made of fine white bubbles. It has a fruity aroma of mainly grape and orange, but also contains some notes of berries, peach and banana; coupled with cereal and hops. **Abv 4.6%**



CALI PALE - 330ml / 4.5

A beer suitable for sitting on the beach in the Californian sun. This juicy pale ale plays on classic tropical and pine flavours, with a relaxed mango twist. Cali Pale - Kick back and watch the world go by. **Abv 5%**

CLWB TROPICA - 330ml / 4.6

The UK's No.1 Tropical IPA. This is what happens when you slice PINEAPPLES, squeeze MANGOS, crush PEACHES and pummel PASSIONFRUIT into an IPA. Clwb Tropica - A Party in a Can!
Abv 5.5%

313 LAGER - 330ml / 4.5

Get ready to quench your thirst with our new, super refreshing craft lager. We've always strived for perfection in whatever we do and brewing a lager is no different. This is the ultimate premium craft lager, and it's joining the main Tiny Rebel core range.
Abv 4.6%

CIDER

REKORDERLIG | STRAWBERRY LIME - 500ml / 6
Premium Swedish Cider. Rekorderlig Pear Cider with Strawberry and Lime flavouring. Pear Cider blended with Strawberry-Lime. Made from pure Swedish spring water. Suitable for Vegans. Beautifully Swedish. Gluten Free. **Abv 4.0%**

REKORDERLIG | WILD BERRIES - 500ml / 6
Premium Swedish Cider. Rekorderlig Pear Cider with Wild Berry flavouring. Pear cider blended with wild berries. Made from pure Swedish spring water. Gluten Free. Suitable for Vegans. **Abv 4.0%**

WHITE

PINOT GRIGIO | DELLE VENEZIE - BOTTLE / 29.5

Fresh and light with citrus fruits, pears and green apples on the palate. **Abv 12%**

PINOT GRIGIO | DELLE VENEZIE - 175ML GLASS / 7

Fresh and light with citrus fruits, pears and green apples on the palate. **Abv 12%**

ROSE

PINOT GRIGIO ROSÉ - BOTTLE / 23

Fresh and light with apple and pink grapefruit flavours. **Abv 12%**

PINOT GRIGIO ROSÉ - 175ML GLASS / 7

Fresh and light with apple and pink grapefruit flavours. **Abv 12%**

RED

RIOJA BODEGAS RASILLO TINTO - BOTTLE / 31.5

Light to medium-bodied with the emphasis on primary red fruit flavours. An attractive fruity structure and elegant finish glass. **Abv 13.5%**

RIOJA BODEGAS RASILLO TINTO - 175ml GLASS / 7.5

Light to medium-bodied with the emphasis on primary red fruit flavours. An attractive fruity structure and elegant finish glass. **Abv 13.5%**

PROSECCO

PROSECCO SPUMANTE, ITALY - BOTTLE / 34
A deliciously light and fruity prosecco with hints of apple and peach. **Abv 10.5%**

PROSECCO SPUMANTE, ITALY - 175ml GLASS / 8
A deliciously light and fruity prosecco with hints of apple and peach. **Abv 10.5%**

COCKTAILS

APEROL SPRITZ / 8.5
Aperol, prosecco, soda, orange slice

LIMONCELLO SPRITZ / 8.5
Limoncello, prosecco, soda

GIN & TONIC / 8.5
Gin, tonic / low cal, lemon

SOFT DRINKS

SPARKLING WATER / 2

ORANGE JUICE / 2

APPLE JUICE / 2

APPLETIZER / 2

COKE / 2.4

DIET COKE / 2.2

COKE ZERO / 2.2

SAN PELLEGRINO BLOOD ORANGE / 2.5

SAN PELLEGRINO ORANGE / 2.1

SAN PELLEGRINO LEMON / 2.1

OUR STORY

My passion and love for pizza is an understatement, growing up in Switzerland in the family bakery I learnt the craft of making dough. Over the past 20 years developing my grand fathers recipe the journey began!

We pride ourselves on top quality ingredients, locally sourced and cook everything fresh to bring the very best, award winning pizzas.

OUR INGREDIENTS

Mórcon Ibérico chorizo bellota, Sourced-farm that has limited production in the area of Salamanca, where the pigs have been only fed on acorns to give its distinctive flavour.

Locally sourced meats - Sourced from local farmers, our beef comes from New farm Cwm Caddy, pork from upper brook farm and chicken from Highbury, Whitchurch.

All veg is freshly bought and hand picked by the local greengrocers that get delivered to us daily in return supporting and sourcing and supplying British micro herbs and fruit and vegetables.

Our tomato sauce is unique and gets prepared daily to maintain that extra freshness. It's a special blend of bitter sweet tomatoes, we use 3 different types from Vegas Bajas in Spain, and the other two from small artisan farms in Naples and Puglia. We then cook these in house to give the perfect combination of flavours for our pizza.

OUR OVEN "BRUCE"

When Bruce was built we must say the sheer size of it for the kitchen was gigantic, this was because we knew we needed a specific oven to cook our pizzas at 400 degrees.

We aim to maintain that heat with a beautiful flame of using birch wood to give the pizza that extra smokey flavour and allowing the dough to puff up and bubble offering the perfect crust. Little fun fact if we left the oven after service for 7 days it would still be 200 degrees in there, I know because I tried.

