



NOTICE

PLEASE NOTE THAT ALL DISHES ARE PREPARED IN A KITCHEN WHERE GLUTEN-CONTAINING INGREDIENTS ARE USED. WE CANNOT GUARANTEE THAT ANY DISH IS 100% GLUTEN-FREE. ALL DISHES MAY CONTAIN TRACE AMOUNTS OF WHEAT, FLOUR, OR OTHER GLUTEN-CONTAINING INGREDIENTS. WE HAVE A DEDICATED FRYER FOR FRIES AND NON GLUTEN CONTAINING ITEMS.
PLEASE ALWAYS INFORM YOUR SERVER OF DIETARY REQUIRMENTS

SCAN
HERE FOR
ALLERGENS



PIZZAS 12"

Carbonara – 19.5

WHITE BASE, PARMESAN, FIOR DI LATTE MOZZARELLA, EGG YOLK & CRISPY BACON

The Roma – 19.5

TOMATO BASE, FIOR DI LATTE MOZZARELLA, CHICKEN, BACON, ROCKET & CEASER DRESSING DRIZZLE

Margherita – 17.5

TOMATO BASE, FIOR DI LATTE MOZZARELLA, PARMASAN, AND FRESH BASIL LEAVES

Pizza pye – 19.5

TOMATO BASE, FIOR DI LATTE MOZZ, CHORIZO, N'DUJA, WITH A HONEY DRIZZLE

Porche Nera – 19.5

TOMATO BASE, FIOR DI LATTE MOZZARELLA, GOAT'S CHEESE, BLACK PUDDING & CARAMELIZED ONION

Pollo Presto – 19.5

TOMATO BASE, FIOR DI LATTE MOZZARELLA, CHICKEN, SUN-DRIED TOMATOES & PESTO DRIZZLE [Contains Nuts]

Fig & Folly – 18.5

FIOR DI LATTE MOZZARELLA BASE, BUE CHEESE, ROASTED FIG, SPINACH & GREEN APPLE

Planta – 18

TOMATO BASE, VEGAN CASHEW CHEESE, OLIVES, RED ONION, ROCKET & CHERRY TOMATOES



ALL PIZZAS ARE PREPARED USING GLUTEN-FREE BASES AND COOKED ON SEPARATE TRAYS TO HELP MINIMISE CROSS-CONTAMINATION. PLEASE NOTE, HOWEVER, THAT THEY ARE BAKED IN THE SAME OVEN USED TO COOK ITEMS CONTAINING GLUTEN.

ANTIPASTA BOARD – 28

SELECTION OF CURED MEATS & ARTISAN CHEESE

CURED PROSCIUTTO, VENTRACINA SALAMI, SPANISH CHORIZO, CASHEL BLUE CHEESE, SCAMORZA CHEESE, WICKLOW BRIE MIXED LEAVES, MIXED OLIVES, TOMATOES, PICKLED ARTICHOKE HEART, PESTO, HUMMUS, BALSAMIC AND HONEY GLAZE SERVED WITH OUR GLUTEN FREE FLATBREAD WITH SEA SALT, HERBS AND OLIVE OIL DRIZZLE [Contains Nuts]

Bruschetta – 9.5

DICED TOMATO, RED ONION, FRESH BASIL, SUNDRIED TOMATO, GPRLIC, & PARMESAN ON TOASTED GLUTEN FREE BREAD

Buffala – 11.5

BUFFALA MOZZARELLA, DICED TOMATO, RED ONION, FRESH BASIL, SUNDRIED TOMATO, GARLIC & PARMESAN ON TOASTED GLUTEN FREE BREAD

BURGERS

Classic – 19.5

HOMEMADE BEEF PATTY, BACON, CHEDDAR, BABY GEM LETTUCE, BEEF TOMATO, PYE BURGER SAUCE

New Yorker – 19.5

HOMEMADE BEEF PATTY, MONTEREY JACK CHEESE, CRISPY BACON, KETCHUP, YELLOW MUSTARD, PICKLES

Korean Chicken – 19.5

CAJUN BREADED CHICKEN, IRISH CHEDDAR, CARROT & RED CABBAGE PARSLEY SLAW, SIRACHA MAYO (MADE WITH CORNFLOWER)

STAPLES

Buffalo Wings – 18.5

CHICKEN WINGS TOSSED IN OUR INFERNO HOT SAUCE, CELERY, BLUE CHEESE DIP & FRIES

Cauli-Wings – 18.5

BREADED & DEEP FRIED CAULIFLOWER FLOURETTES WITH AGAVE BUFFALO SAUCE & FRIES. (MADE WITH CORNFLOWER)



Fries & Dip – 6.5

OUR HOUSE SKINNY CUT FRIES SERVED WITH A GARLIC AIOLI DIP

THE SPICE BAG – 17

CRISPY SHREDDED CHICKEN, DICED BREADED GOUJONS, RED PEPPERS, GREEN PEPPERS, SAUTEED RED ONION, CHOPPED SPRING ONION, AND SKINNY CUT FRIES, TOSSED IN OUR AUTHENTIC HOUSE SPICE MIX & SERVED WITH A GARLIC DIP
- Have it Vegan with Fallafel Nuggets & Deep Fried Tofu -

SALADS

Cajun Caesar – 16.5

PAN FRIED CAJUN SPICED CHICKEN, TOMATO, RED ONION, PARMESAN TOMATOES, CAESAR DRESSING AND GLUTEN FREE SESAME BREAD

ADD BACON + 3.50

Caprese Salad – 15.5

BUFFALO MOZZARELLA, BEEF TOMATO, AND PESTO DRIZZLE SERVED WITH GLUTEN FREE FLATBREAD WITH SEA SALT, HERBS AND OLIVE OIL DRIZZLE

ADD PROSCIUTTO + 3.50

Goat's Cheese – 15.5

GOAT'S CHEESE, BEETROOT, ONION MARMALADE, ROCKET, CHERRY TOMATOES, CANDY WALNUTS, BALSAMIC DRESSING

ADD CHICKEN + 4.50

PLEASE NOTE A DISCRETIONARY 10% SERVICE CHARGE IS APPLIED TO TABLES OF 6 OR MORE GUESTS DINING. ALL TIPS INCLUDING SERVICE CHARGE GO TO OUR WONDERFUL STAFF AT THE END OF EACH SHIFT. SHARED EQUALLY, DISTRIBUTED ON AN HOURLY RATE.

WE ARE UNABLE TO SPLIT BILLS