



**The
Pizza
Yard**

**SHARER
& PASTA
MENU**

SHARERS

NDUJA ARANCINI

Crispy risotto balls filled with spicy Nduja and melted Fior di Latte, on a bed of dressed rocket and finished with Parmesan.

8.5

MOZZARELLA IN CARROZZA

Golden-fried Fior di Latte served over a vibrant Arrabbiata sauce, finished with peppery rocket and Parmesan.

8.5

BEEF SHIN RAGÙ CROSTINI

Slow-braised beef shin ragù served on warm house focaccia with sweet caramelised red onion and Parmesan.

10.5

GARLIC & PARMESAN DOUGHBALLS

Warm, pillowy doughballs tossed in garlic butter and finished with Parmesan and fresh herbs.

7.5

BRUSCHETTA

Toasted house focaccia topped with San Marzano tomatoes, fresh basil and garlic, finished with extra virgin olive oil.

7

OLIVES & FOCACCIA

A simple Italian sharing plate of marinated olives, warm house focaccia and extra virgin olive oil.

6.5

MINI SALUMI BOARD

A casual small plate of Milano salami, spicy Spinata Romana. Served with warm house focaccia, marinated Italian olives, premium extra virgin olive oil, and aged balsamic.

9

INSALATA DI RUCOLA

Parmesan, rocket and confit cherry tomatoes finished with Balsamic

6.5

PASTA

BEEF RAGU TAGLIATELLE

12-Hour slow braised Beef Shin tossed with ribboned tagliatelle in a deep red wine reduction, finished with aged Parmesan.

16

PORK COLLAR TAGLIATELLE

House-seared pork collar tossed with ribboned tagliatelle in a rich wholegrain mustard cream sauce, infused with toasted fennel seeds and finished with grated Parmesan.

16

CARBONARA

A rich and silky Roman-style carbonara with crisp pancetta, egg yolk and Pecorino Romano, finished with Parmesan and freshly cracked black pepper.

14.5

MUSHROOM & DIJON CREAM RIGATONI (V)

Al dente rigatoni coated in a rich, velvety cream sauce infused with Dijon mustard and dry white wine, loaded with seared cremini mushrooms, sautéed shallots, and fresh herbs.

13

RIGATONI CHORIZO ARRABIATTA

Rigatoni tossed in a fiery tomato sauce with smoky Spanish chorizo, garlic, and red pepper, finished with parmesan and fresh parsley.

13

RIGATONI WITH CONFIT TOMATO & BASIL (V)

Rigatoni tossed with slow-cooked garlic-infused confit cherry tomatoes and fresh basil, finished with extra virgin olive oil and Parmesan.

11.5

FOR ALL ALLERGIES & DIETRY REQUIREMENTS, PLEASE ASK A MEMBER OF STAFF



The Pizza Yard

**PIZZA
MENU**

PIZZA

MARGHERITA

A timeless Neapolitan classic with sweet San Marzano tomatoes, creamy Fior di Latte and fresh basil.

11

PEPPERONI

San Marzano tomato, Fior Di Latte, Pepperoni.

12.5

LUCINDA 2.0

What was wrong with it before? Nothing! but we've made it better. Smoky chorizo, pepperoni, Hot Honey, and sesame seeds.

15

SPEZIATO

Rich, spicy and full of flavour, combining fiery Nduja, Spinata, and Chorizo with sharp pickled chillies and Sriracha. on a San Marzano tomato, and Fior Di Latte base.

15.5

SALAMI

Delicate Salami Milano with sweet caramelised red onion, creamy Fior di Latte and a finish of Parmesan.

14.5

PULLED PORK

Slow-braised pork collar with smoky chorizo, sweet red onion and pickled chillies for a rich yet balanced finish.

15.5

PANCETTA & CHICKEN

Tender chicken and crisp pancetta, finished with Parmesan and peppery rocket.

14.5

SPIANATA & CHORIZO

A bold combination of spicy Spianata and smoky chorizo with sweet roasted red pepper and aromatic confit garlic oil.

15.5

TRUFFLE MUSHROOM

Earthy mushrooms and sweet red onion with Parmesan, peppery rocket and a delicate truffle finish.

13.5

MANZO

Slow-braised beef shin with sweet caramelised onion and a touch of fiery Nduja, finished with confit garlic oil.

15.5

VERDURE

Red onions, red bell peppers, green olives, confit cherry tomatoes, garlic oil, finished with basil.

13

CREATE YOUR OWN

San Marzano tomatoes, Fior di Latte base. Choose any ingredients you see across our menu.

11.5 + 1.5
per topping

FAMILY STYLE DINING

Choose our family style dining option and enjoy a wide range of items chosen by our head chef to share between the table - Sharers, Pastas, Pizzas, Chips and Dips.

28.5
Per Person

DIPS

AIOLI	2
HOT HONEY	2
CHILLI JAM	2

TRY ALL 3 FOR £4

FRIES

LIGHTLY SALTED	4
GARLIC, SEA SALT & ROSEMARY	4.5
TRUFFLE OIL & PARMESAN	5

2 PORTIONS FOR £8

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