

Sourdough Pizza

Served Thursday 5-8pm, Friday & Saturday 12-8pm, Sunday 12-4pm

Our sourdough pizza bases are made fresh on site with our house culture and fermented for twenty four hours, resulting in a dough that's full of flavour with amazing texture. We make our own Gluten Free dough in-house, but due to the nature of the kitchen, cannot guarantee a 100% gf environment, so may not be suitable for strong allergies/intolerances.

Margherita

The classic, for a reason. Fresh tomato sauce, mozzarella. Sometimes simple is best
£12.00

Vegan

Charred red peppers, courgette ribbons and sliced red onion on fresh tomato sauce and plant based vegan mozzarella
£13.00

Genovese

Our love letter to Italy; Suffolks Dingley Dell Milano-style salami, Genovese green pesto, and mozzarella on our tomato sauce.
£14.00

Calabrese

Some like it hot! Nduja is the star of the show, with Dingley Dell pepperoni, chilli flakes and mozzarella on our tomato sauce.
£14.00

Fungo

A white sauce base with mozzarella, garlic roasted Portobello mushrooms, fresh spinach and Sardinian Pecorino cheese
£14.00

Special

Changes Monthly - see socials or check the menu in the pub on arrival!
£15.00

Garlic, Herb & Parmesan Dip

*Made in house with heaps of basil, garlic & parmesan.
Perfect for dipping your pizza crusts!*
£1.75