



KITCHEN

Please note our food is prepared fresh at the time of ordering, as a result your food will arrive as and when it's ready. This means it may take a little longer than usual during busy periods.

Card payment only.

DINNER

Dinner is served from 5pm to 9pm.

• STARTERS •

Charcuterie

A selection of charcuterie from Cobbled Lane Cured (100g) 9.00

Caprese Salad

Beef tomatoes, confit tomatoes, burrata (150g), aged balsamic vinegar of Modena, parmesan basil crumb, basil extra virgin olive oil, Maldon sea salt flakes 9.50

Bread & Dips

House focaccia, hummus, red pepper pesto, pantzarosalata 6.00

Bread & Oils

House focaccia, aged balsamic vinegar of Modena, extra virgin olive oil (ve) . 5.00

Garlic Bread with Cheese

Fior di latte, garlic, garlic herb oil, Maldon sea salt flakes, black pepper 8.00

Garlic Bread with Chilli

Fior di latte, garlic, chilli, red onion, garlic herb oil, Maldon sea salt flakes, black pepper 8.50

Padron Peppers

Char-roasted padron peppers, Maldon sea salt flakes (ve) 3.50

Kalamata Olives (ve) 3.50

• SOURDOUGH PIZZA •

Our dough is made in-house from scratch using organic flour and is naturally leavened for a minimum of 24 hours, giving it extra flavour, which means it's good for the stomach as well as the soul. Baked fast at 400-500 degrees celsius making our pizza crispy on the outside and soft in the middle.

Marinara

San Marzano tomatoes, garlic, oregano, confit tomatoes, basil extra virgin olive oil (ve) 8.00

Margherita

San Marzano tomatoes, fior di latte, parmesan basil crumb, basil extra virgin olive oil 9.00

Caprese

San Marzano tomatoes, confit tomatoes, burrata (150g), parmesan basil crumb, aged balsamic vinegar of Modena, basil extra virgin olive oil 14.00

The Med

San Marzano tomatoes, fior di latte, roasted vegetables, confit tomatoes, parmesan basil crumb, basil extra virgin olive oil 10.00

Roasted Mushroom

San Marzano tomatoes, fior di latte, roasted mushroom, truffle oil 9.50

Ham & Roasted Mushroom

San Marzano tomatoes, fior di latte, pulled smoked gammon, roasted mushroom, extra virgin olive oil 10.00

• SIDES •

Potato Salad

Charlotte potatoes, red onion, capers, cornichons, parsley, lemon, mayonnaise 3.25

House Slaw

Mixed cabbage, red onion, fennel, mayonnaise 2.00

Side Salad

Balsamic dressed leaves and seasonal greens 3.50

• DIPS •

Trust us, no one will be leaving their crusts with our homemade dips.

Choose from **baconnaise, basil mayo, caesar dressing, pantzarosalata, hummus (ve), chilli mayo, hot sauce (ve) & BBQ sauce (ve)** 1.50

BBQ Chicken

San Marzano tomatoes, fior di latte, roast chicken, char-roasted sweetcorn, red onion, BBQ sauce, extra virgin olive oil 12.00

Sausage & Fennel

San Marzano tomatoes, fior di latte, sausage, fennel, fennel seed, chilli, chilli honey, extra virgin olive oil 12.00

Pepperoni

San Marzano tomatoes, fior di latte, pepperoni, red onion, chilli honey 11.00

Nduja

San Marzano tomatoes, spicy nduja, Kalamata olives, red onion, cherry vine tomatoes, chilli, oregano, aged balsamic vinegar of Modena, garlic herb oil 12.00

Full Monty

San Marzano tomatoes, fior di latte, roast chicken, nduja, pepperoni, smoked ham, red onion, garlic herb oil 13.00

Upgrade to a burrata (150g) on any pizza +5.00

• SOMETHING SWEET •

Milk Maid's Ice Cream

Please ask us for today's selection of flavours (125ml) 2.75

Brownies & Loaf Cakes by The Brinscall Baker

Please ask us for today's selection from 3.00

SET MENU

Our set menu is served from 5pm to 6:30pm.

Choose any starter, pizza and dessert.

(Excludes the Special pizza, Full Monty pizza and Caprese pizza.)

Two courses for £15 per person.

Three courses for £18 per person.

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