

## PIZZA EVENING MENU

# Thursday & Friday 5 -8pm - booking advisable to avoid disappointment.

#### Sourdough stone baked pizza base topped with your choice of toppings below.

Delicious 9-inch pizza stretched and fermented sourdough base topped with tomato sauce made with 100% Italian tomatoes, full of flavour with a blend of aromatic Mediterranean herbs and onion. Topped with fresh flourless grated mozzarella cheese.

Margarita	£10.95
Tomato base topped with grated mozzarella cheese topped with sweet glaze	
Vegetarian	£12.95
Tomato base topped with grated mozzarella cheese, chopped red onions, mushrooms and peppers and sweet glaze	
Pepperoni	£13.50
Tomato base topped with grated mozzarella cheese, slices of pepperoni and glaze.	

**Optional extras :** Black olives 50p | red onions 50p | Mixed peppers 75p Pepperoni £1.50 | Ham £1.50 | Pineapple 75p | mushrooms 75p

### See specials board for other varieties from time to time.

Bowl of chips £3.50

**Children's Meal Deal** Half 9" pizza, chips & fruit shoot

£10.00

## **Dessert**

**Ice cream sundae £6.50** Vanilla ice cream, chocolate brownie/chocolate caramel, squirty cream and chocolate sauc

All cheese is flour free and suitable for vegetarian. Pepperoni is also gluten free. Gluten Free bases available. \*\*bases may contain mustard and sesame seeds. Please advise of any allergens prior to ordering. Last order will be 15 minutes before we close

THREE WRENS GIN		ITALIAN WINE MENU	
		Specially chosen selection to accompany pizza	
25ml Gin with tonic of your choice £6.50		House red or white wine by glass/ bottle	
20.00		125ml <b>£5.00</b>	
Three Wrens Pepper Street Gin		175 ml <b>£5.50</b>	
Thee wiens repper sueer on		250 ml <b>£6.75</b>	
Three Wrops Dession Fruit Circ		230 mc <b>±0.73</b>	
Three Wrens Passion Fruit Gin		Dendenze Binet Origin Devie ICT White	
		Pendenza Pinot Grigio, Pavia IGT –White	
Three Wrens original Gin		647 50 Ke Dente Constance Durlie LOT Ded	
		£17.50 Ke Bonta SangiovesePuglia IGT - Red	
Three Wrens Rhubarb Gin		£17.50	
		£17.30	
Three Wrens Blood Orange and Apricot			
Lager   Beer   Ciders	£5.00	Premium House	
Ask for today's availability	£3.00		
Ask for today's availability		Fiano Puglia Duca Delle Corone - white £22.00	
Soft drinks			
		Pale straw yellow colour. Complex and inviting on the nose	
San Pellegrino orange or lemon	£3.00	with floral notes and tropical fruits. Ripe, juicy fruit on the	
Fruit shoot	£1.50	palate with mineral notes and a clean, fresh acidity. Sapid and	
Seville Orange	£3.00	persistent on the finish	
Pepsi, Diet and Pepsi Max	£2.75		
Bottled still water	£2.00	Primitivo Puglia Duca Delle Corone – red	
Bottled Sparking water	£2.00	£22.00	
Fresh Orange	£3.25		
Fresh Pressed Apple Juice	£3.25	Deep, bright red colour. Ample bodied, with ripe red fruits	
		such as plum and morello cherry, supported by a spicy note.	
Fentimans	£3.00	Harmonious, ripe juicy fruit, ample bodied but so4 with ripe	
Elderflower   Ginger Beer   Victorian ler	monade	tannins and a long finish	
Rose Lemonade  Dandelion & Burdock			
Ice cream milkshakes	£3.65	<u>Premium</u>	
choc   strawberry   banana   vanilla			
Delivie	CA 25	Casalforte Soave Colli Scaligeri, Soave DOC	
Deluxe £4.35		£25.00	
squirty cream, marshmallows & flake			
Americano	£3.50	refined, dry, elegant and intense white wine. A full-bodied taste	
Cappuccino	£3.50 £3.50	with pleasant acidity, it is savoury and mineral on the finish.	
Latte or lced Latte	£3.50	Delicate aroma with fragrances of white flowers and exotic	
Flat white	£3.50	fruit.	
Double Expresso	£2.50		
Mocha	£3.95	Kiruna Montepulciano d'Abruzzo	
		[Organic]Montepulciano d'Abru – Red	
Pot of Tea   decaf option	£2.70	£27.00	
Speciality Teas:	£3.00	Seriously bright and refreshing strawberry and raspberry	
Earl Grey   Green   Mint   Assam   Red E		fruits. No oakiness or heaviness to speak of and does	
Raspberry   Darjeeling   Camomile   Turmeric		extremely well slightly chilled. Ripe and refreshing red. Very	
		good slightly chilled. A producer not afraid to try new things and	
		experiment. Champions of organic viticulture and minimal	
		intervention	
		at mainstream prices. You'll find this forward-thinking winery	
		halfway down Italy's beautiful Adriatic coast.	