

# CHAPTER

## SOURDOUGH PIZZERIA & BAR

### SMALL PLATES

Olives (VG)	£4.00
Bruschetta, 'nduja, tomato & basil	£4.00
Garlic & mozzarella pizza bread (V)	£5.50
Tomato arancini, parmesan, arrabbiata sauce (V)	£6.00
Crispy salt & pepper squid, lime aioli	£8.50
Antipasto, cured Italian meats, olives, grissini	£8.50 per person
Polpetti, Sicilian meat balls, pecorino, tomato sauce	£7.50
Rosemary fries (V)	£3.00
Parmesan fries & truffle aioli (V)	£4.00

### OVEN FIRED

<b>Lasagne</b> beef ragu, tomato sauce, béchamel, parmesan	£14.00
<b>Melanzane</b> aubergine, tomato sauce, mozzarella, parmesan	£14.00

### PIZZAS

<b>Napolitana</b> tomato, fior di latte, black olives, capers, anchovy, garlic & oregano	£10.50
<b>Margherita</b> tomato, fior di latte, parmesan & basil (V)	£9.00
<b>Prosciutto e funghi</b> tomato, fior di latte, prosciutto cotto, chestnut mushrooms	£11.00
<b>Carbonara</b> Pancetta, fior di latte, parmesan, egg	£11.00
<b>Americana</b> tomato, fior di latte, spicy pepperoni sausage	£11.00
<b>Cacio e Pepe</b> cacio sauce, fior di latte, radicchio, pecorino	£10.50
<b>Giardiniera</b> tomato, mushrooms, artichoke, wild broccoli, vegan mozzarella, olives & basil (VG)	£11.00
<b>Calzone</b> salami, fior di latte, tomato, basil & parmesan	£11.00
<b>San Danielle</b> tomato, fior di latte, rocket, prosciutto crudo, parmesan & garlic oil	£11.00
<b>Diavola</b> tomato, fior di latte, 'nduja, salami, olives, red onion & chilli flakes	£11.50
<b>Norma</b> tomato, fior di latte, aubergine, sundried tomatoes, ricotta, basil	£11.00
<b>Tonna</b> Tuna, tomato, fior di latte, red onion, chilli, capers	£11.00

### SALADS

Rocket & parmesan salad (V)  
£6.50

Caprese salad,  
tomato, buffalo mozzarella,  
olives, pesto (V)  
£8.00 / £12.00

Caesar salad,  
lettuce, eggs, rosemary croutons,  
parmesan, Caesar dressing  
(contains anchovies) (Add chicken £4.00)  
£11.00

### DESSERTS

Bombolini, Italian doughnuts, chocolate & hazelnut sauce, vanilla ice cream (VG)	£7.00
Limoncello fool, lemon curd, sweet ricotta, meringue, limoncello	£7.00
Tiramisu (V)	£7.00
Affogato (V)	£5.00
Ice cream (V)	£2.50 per scoop
Espresso Martini	£9.50
House made Limoncello	£5.00

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WHITE	175ml	500ml	Bottle
<b>La Campagne, Viognier</b> <i>France, Languedoc</i> A classic peachy-apricot flavour	6	16.25	24
<b>Bodegas Verum Embrujo Verdejo (V) (Org)</b> <i>Spain, La Mancha</i> Fruit-forward, bursting with citrus, fennel & pear	6.6	18.55	27.5
<b>Sartori Pinot Grigio delle Venezie (V)</b> <i>Italy, Veneto</i> Light & delicate with pear, lemon & blossom	6.7	18.75	28
<b>Leduc Chardonnay, IGP Pays d'Oc</b> <i>France, Languedoc-Roussillon</i> Zesty & juicy, packed with grapefruit & melon	7	19.75	29.5
<b>Roquemolière Picpoul de Pinet (V)</b> <i>France, Languedoc-Roussillon</i> Crisp & fresh with zingy citrus & white flowers	7.3	20.75	30.5
<b>De Martino Estate Sauvignon Blanc (V)</b> <i>Chile, Isla de Maipo</i> Intense aromas of grapefruit, elderflower & tropical fruit	7.9	22.15	33
<b>Martín Códax "Alba Martín" Albariño (V)</b> <i>Spain, Rias Baixas</i> Juicy peach & floral tones with a citrus backbone.	8.3	23.55	35
SPARKLING	125ml	Bottle	
<b>Galanti prosecco</b>	7.5	33.5	
<b>Moët</b>	-	75	
<b>Moët Rosé</b>	-	84	
<b>Veuve Cliquot</b>	-	80	

ROSÉ	175ml	500ml	Bottle
<b>Granfort, Rosé de Cinsault</b> <i>France, Languedoc-Roussillon</i> This delicious, pale-coloured rosé is made using Cinsault grapes which are harvested in the cool of the early morning	6	16.25	24
<b>Ken Forrester Petit Rosé (V)</b> <i>South Africa, Stellenbosch</i> Pale, dry & delicate rose packed with fresh strawberries, rose petals & a juicy finish	7.2	20.15	30
<b>Côtes de Provence Rosé Comte La Vidaubanaise</b> <i>France, Provence</i> Packed full of strawberry & peach fruit character with a citric freshness	8.6	24.15	36
RED	175ml	500ml	Bottle
<b>Le Bosq, Carignan/Shiraz</b> <i>France, Languedoc</i> Showing strawberry and cherry notes with a hit of spice	6	16.25	24
<b>La Copa de Bobal Tinto</b> <i>Spain, Utiel Requena</i> Rustic & fruit forward, packed with black cherries & juicy tannins	6.3	17.65	26.25
<b>Boheme Primitivo Salento (V)</b> <i>Italy, Puglia</i> Aroma of plums & strawberry jam, beautifully balanced	-	-	29.25
<b>Brave to be Murray Shiraz (V)</b> <i>Australia, New South Wales</i> Young energetic Shiraz balanced with a touch of vanilla spice	7.2	20.15	30
<b>Maison Sinnae Cotes Du Rhone Villages 'Luna' (V)</b> <i>France, Rhone</i> An elegant Rhone blend full of ripe cherry, jam & fig	8.1	22.45	34
<b>Susana Balbo Crios Malbec</b> <i>Argentina, Uco Valley</i> Silky smooth with plum & black cherry fruits & a gentle spicy finish	8.3	23.55	35
<b>Sierra Cantabria Seleccion Rioja</b> <i>Spain, Rioja</i> Tonnes of blackberries, redcurrants & cedar with a lengthy palate	8.3	23.55	35