

# CHAPTER

SOURDOUGH PIZZERIA  
& BAR

## SMALL PLATES

Olives (VG)	£4.00
Bruschetta, 'nduja, tomato & basil	£3.50
Garlic & mozzarella pizza bread (V)	£5.00
Tomato arancini, parmesan, arrabiatta sauce (V)	£6.00
Crispy salt & pepper squid, lime aioli	£7.00
Antipasto, cured Italian meats, olives, grissini	£8.00
Rocket & parmesan salad (V)	£4.50
Caprese salad, tomato, buffalo mozzarella, olives, pesto (V)	£7.50 / £11.50
Caesar salad, lettuce, eggs, rosemary croutons, parmesan, Caesar dressing (contains anchovies) (Add chicken £4.00)	£11.00

## WOOD OVEN

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

AN OPTIONAL 10% SERVICE CHARGE WILL BE APPLIED TO THE BILL. IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU.

## WOODFIRED PIZZAS

<b>Napolitana</b> tomato, fior di latte, black olives, capers, anchovy, garlic & oregano	£10.00
<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>Salsiccia e friarielli</b> fennel sausage, fior di latte, wild broccoli, chilli, parmesan	£11.00
<b>Americana</b> tomato, fior di latte, spicy pepperoni sausage	£11.00
<b>Quattro formaggi</b> fior di latte, emmental, gorgonzola, parmesan, garlic, basil (V)	£11.50
<b>Giardiniera</b> tomato, mushrooms, artichoke, wild broccoli, vegan mozzarella, olives & basil (VG)	£10.50
<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>Funghi</b> fior di latte, mushroom, potato, rosemary, emmental & parmesan (V)	£11.00
<b>Diavola</b> tomato, fior di latte, 'nduja, salami, olives, red onion & chilli flakes	£11.50
<b>Ortalana</b> tomato, fior di latte, aubergine, pepper, courgette (V)	£12.00

## KIDS

Margherita pizza / Ham & cheese pizza  
£6.00

Tomato & mozzarella salad (V)  
£5.50

Mac 'n' cheese  
£5.50

Penne - butter & parmesan or tomato sauce  
£6.00

Ice cream & chocolate sauce (V)  
£2.00

## DESSERTS

Chocolate pot, mascarpone, biscotti (V)	£6.00
Sicilian lemon cheesecake (V)	£6.00
Tiramisu (V)	£6.50
Affogato (V)	£4.00
Ice cream (V)	£2.50 per scoop
Espresso Martini	£9.50
House made Limoncello	£5.00

# CHAPTER

## SOURDOUGH PIZZERIA & BAR

### WHITE 175ml • 500ml • Bottle

<b>La Campagne, Viognier</b> <i>France, Languedoc</i> A classic peachy-apricot flavour	5.7	15.5	23
<b>Bodegas Verum Embrujo Verdejo (V) (Org)</b> <i>Spain, La Mancha</i> Fruit-forward, bursting with citrus, fennel & pear	6.3	17.8	26.5
<b>Sartori Pinot Grigio delle Venezie (V)</b> <i>Italy, Veneto</i> Light & delicate with pear, lemon & blossom	6.4	18	27
<b>Leduc Chardonnay, IGP Pays d'Oc</b> <i>France, Languedoc-Roussillon</i> Zesty & juicy, packed with grapefruit & melon	6.7	19	28.5
<b>Roquemolière Picpoul de Pinet (V)</b> <i>France, Languedoc-Roussillon</i> Crisp & fresh with zingy citrus & white flowers	7	20	29.5
<b>De Martino Estate Sauvignon Blanc (V)</b> <i>Chile, Isla de Maipo</i> Intense aromas of grapefruit, elderflower & tropical fruit	7.6	21.4	32
<b>Martín Códax "Alba Martín" Albariño (V)</b> <i>Spain, Rias Baixas</i> Juicy peach & floral tones with a citrus backbone.	8	22.8	34

### SPARKLING 125ml • Bottle

Galanti prosecco	7	32.5
Moët	-	75
Moët Rosé	-	84
Veuve Cliquot	-	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	5.7	15.5	23
<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	6.9	19.4	29
<b>Côtes de Provence Rosé Comte La Vidaubanaise</b> <i>France, Provence</i> Packed full of strawberry & peach fruit character with a citric freshness	8.3	23.4	35

### RED 175ml • 500ml • Bottle

<b>Le Bosq, Carignan/Shiraz</b> <i>France, Languedoc</i> Showing strawberry and cherry notes with a hit of spice	5.7	15.5	23
<b>La Copa de Bobal Tinto</b> <i>Spain, Utiel Requena</i> Rustic & fruit forward, packed with black cherries & juicy tannins	6	16.9	25.25
<b>Boheme Primitivo Salento (V)</b> <i>Italy, Puglia</i> Aroma of plums & strawberry jam, beautifully balanced	-	-	28.25
<b>Brave to be Murray Shiraz (V)</b> <i>Australia, New South Wales</i> Young energetic Shiraz balanced with a touch of vanilla spice	6.9	19.4	29
<b>Maison Sinnae Cotes Du Rhone Villages 'Luna' (V)</b> <i>France, Rhone</i> An elegant Rhone blend full of ripe cherry, jam & fig	7.8	21.7	33
<b>Susana Balbo Crios Malbec</b> <i>Argentina, Uco Valley</i> Silky smooth with plum & black cherry fruits & a gentle spicy finish	8	22.8	34
<b>Sierra Cantabria Seleccion Rioja</b> <i>Spain, Rioja</i> Tonnes of blackberries, redcurrants & cedar with a lengthy palate	8	22.8	34