

## MAINS

WOOD ROASTED LAMB  
Garlic, rosemary & salsa rossa

WHOLE SALMON SIDES  
Harissa, yoghurt & pomegranate seeds

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## SALADS

FRENCH BEAN  
Toasted almond & rocket with tarragon & mustard dressing

WHITE BEAN  
Char grilled courgette & roasted tomato with basil dressing

CHICK PEA  
Bulgur wheat, walnut & red pepper with cumin & paprika dressing

## HOMEMADE BREAD & OILS

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## DESSERT

WOOD ROASTED PEACHES  
Amoretti crumble & cherry crème fraiche

*Example 3 course meal menu  
max 80 people ~ 45ph*

## TRADITIONAL ITALIAN PIZZA

Our dough is freshly prepared by hand and proved for 24 hours. Our signature San Marsano plum tomato sauce is blended with our favourite herbs and slowly simmered until velvety smooth. Each pizza is topped with seasonal, organic vegetables, cured meats, traditional cheeses and served with homemade flavoured oils and butters for dipping the crusts.

## HOT SANDWICHES

WOOD ROASTED BRINDISA CHORIZO  
Char grilled red pimiento & rocket in a ciabatta roll.

## AND/OR

SLOW ROASTED BBQ PULLED PORK SUBS  
Celeriac, apple & tarragon slaw  
Pickle cucumber

Other popular choices include wood roasted lamb, steak, salmon, & halloumi. Please let us know if you have something in mind and we can see what we can do!

*£8 – 10ph  
max 150 pizza (40 per hr)  
max 250 hot sandwiches (100 per hr)*

*£400 private van hire is charged for all above options*

*Wheat plates, wooden cutlery, napkins & serving dishes are included. Travel costs are chargeable exceeding 30 miles at £1 per mile.*

*Food Allergies and Intolerances: Please speak to us if you want to know about our ingredients*