



LUNCH TIME MENU - SERVED FROM 12 TILL 3

OUR DOUGH IS MADE ON SITE EVERY DAY. IT TAKES 24 HOURS TO DOUBLE FERMENT AND GETS COOKED AT 500C. THOSE SMALL CHARRED SPOTS ON THE CRUST OF THE PIZZA ARE CALLED 'LEOPARDING'. IT'S WHAT HAPPENS WHEN THE NATURAL SUGARS IN THE DOUGH CARAMELISE IN THE OVEN.

PIZZAS

MARGHERITA

mozzarella, tomato, Parmigiano Reggiano, basil & olive oil
9

VEGGIE

mozzarella, tomato, red pepper, red onion & rocket
11

SPICY NDUJA

mozzarella, tomato, free-range Ben's Farm Shop nduja, red onion & chilli flakes
12

PEPPERONI

mozzarella, tomato & free-range Ben's Farm Shop salami
12

PROSCIUTTO

mozzarella, tomato, free-range Ben's Farm Shop cured ham, mushrooms & Kalamata olives
13

ANCHOVY

mozzarella, tomato, anchovies, capers, Kalamata olives & basil
12

ADD VEGAN CHEESE TO YOUR PIZZA /
1.50

MAINS

BFS SOUP OF THE DAY

with sourdough ciabatta roll
7

PARMIGIANA

layered aubergine, mozzarella, tomato, Parmigiano Reggiano & fresh basil, served with fries & salad
12

PASTY OR PIE, CHIPS & SALAD

9.95

EXTRAS

GARLIC BREAD

freshly made pizza base with garlic & herb butter
6

FRIES

skinny cut chips
3.5

MIXED SALAD PLATE

A trio of our freshly made salads
6

PASTY OR PIE

6

PLEASE MAKE OUR TEAM AWARE OF ANY ALLERGIES OR DIETARY REQUIREMENTS.