

PIZZA

MARINARA (Vegan) 9.50

tomato sauce, fresh oregano leaves, smoked garlic oil

MARGHERITA (Vegetarian) 10.50

tomato sauce, fresh basil leaves, fior di latte

PEPPERONI 11.50

tomato sauce, pepperoni, fior di latte, chilli oil (optional)

PROSCIUTTO E FUNGHI 12

prosciutto cotto, mushroom duxelles, seasonal mushrooms, ricotta, black truffle

Upgrade to buffalo mozzarella 1.50

Extra toppings: pepperoni, seasonal mushrooms, rocket, marinated olives, prosciutto cotto 1.50

SALAD BOX 1 6.95

rose harissa marinated chicken, mango and coconut rice salad, smashed cucumber and coriander

SALAD BOX 2 6.95

cous cous with cherry tomatoes, walnut and aubergine rolls, pomegranate and rocket

SALAD BOX 3 4.95

rocket, shaved parmesan and balsamic dressing

Please speak to a member of staff if you have allergies or intolerances.

SOFT DRINKS & JUICES

St. Helier's drinks	2.95
Ginger beer	
Sparkling lemon	
Sparkling orange	
Belvoir's Elderflower Pressé	2.95
Coke/Diet Coke	2.95
Still / Sparkling water	2.00

BEERS & CIDER

Harbour Lager, 4% abv (330ml can)	3.95
Toast Pale Ale, 5% abv (330ml can)	5.25
Toast Session IPA, 4.5% abv (440ml can)	5.25
Dunkerton's Medium Organic Craft Cider, 5% abv	5.50

WINE

	125ML	250ML	BOTTLE
'Macabeo' (white) Torre Solar, Spain, 12% ABV	3.70	5.45	21.00
'Tempranillo' (red) Torre Solar, Spain, 13.5% ABV	3.70	5.45	21.00
'Casa de Mouraz' (rosé), Dão, Portugal	3.70	5.45	21.00