

HOMEMADE SOURDOUGH PIZZA

FRESH ROLLED DOUGH, BAKED ON STONE, TOPPED WITH LOVE

MARGARET

San Marzano, fior di latte, torn buffalo mozzarella, baby basil, extra virgin olive oil (v)

10

ERBIVORO

Marinated vegetable ragu, San Marzano, kale, baby spinach, roasted red onion, Veganerella, roasted red peppers, crispy puffed potato, rocket (ve)

Beautiful with goat's cheese (v) +3

11.5

BIG RON

Our beautiful Margaret with slices of pepperoni
Spicy Ron? Add 'nduja, red chilli flakes and hot honey +3

13

MARRAKECH

Ground harissa lamb, fior di latte, San Marzano, roasted red onion, pomegranate, roasted red peppers, herb crème fraîche, coriander

13

PEKING MUCK

Plum and hoisin sauce, Veganerella, mock duck, spring onion, cucumber, sesame seeds, coriander (ve)

13.5

FLAMMKUCHEN

Cracked black pepper crème fraîche, fior di latte, caramelised onions, smoked bacon, thyme, crispy puffed potato, rocket

14

RAJAH

Murgh Makhani (butter chicken), San Marzano, fior di latte, roasted red peppers, coriander, shaved red onion, herb crème fraîche, crispy fried onions

14

FLOZZY

San Marzano, fior di latte, kale, oyster mushroom, Yorkshire blue, baby spinach, roasted red onion, free range hen's egg, pine nuts, white truffle oil (v)

15

OX 'N' DOG

12-hour ox cheek chilli, San Marzano, fior di latte, jalapeños, bratwurst, American mustard, crispy fried onions, coriander

15

BUTCHER'S CHOICE

San Marzano, fior di latte, butter chicken, ground harissa lamb, 12-hour ox cheek chilli, pepperoni, caramelised onions, smoked bacon, prosciutto, rocket

17.5

MONKEY BREAD

FRESH DOUGH + GARLIC BUTTER + HOT IRON + CHEESE = BOOM!

A cast iron dish of sourdough balls, drenched in garlic butter. Topped generously, great to share!

CLASSIC

Garlic butter, Gran Moravia cheese (v)

9.5

LOADED

Choose 1 topping from

- Butter chicken
- 'Nduja & goat's cheese
- 12-hour ox cheek chilli and caramelised onions

14.5

NIBBLES

MARINATED OLIVES

Roasted red peppers, extra virgin olive oil (ve)

5

PUGLIAN ROSEMARY FOCACCIA

Pesto butter, extra virgin olive oil, balsamic (v)

5

HOUMOUS

Stone baked and folded sourdough flatbread (ve)

7

TWISTED DOUGH

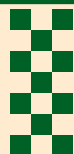
Harissa, caramelised onions, Gran Moravia, herb crème fraîche (v)

7



EXTRA TOPPINGS

Veg and cheeses +3
Meat +3.5



DIPS FOR CRUSTS

Herb crème fraîche (v) · Hot 'nduja honey · Plant pesto (ve)
Roast garlic and burnt onion mayo (v) · Yorkshire blue buffalo (v)

1.75
3 FOR 5

Allergies? Please speak to a member of staff before placing your order.

(v) Vegetarian (ve) Vegan (n) Nuts



DESSERTS



AFFOGATO

Vanilla gelato, espresso shot (v)

4.75

MIXED GELATO & WAFERS

5.5

Choose 3 scoops from

- Vanilla (v)
- Cherry ripple (v)
- Oreo (v)
- Blood orange sorbet (ve)

A SLICE OF CHEESECAKE

8

Lemon pavlova cheesecake served with blueberry compote and smashed honeycomb (v)

CINNAMON ROLLS

8

Muscovado butter, dark chocolate sauce, smashed hazelnuts, raspberry, vanilla gelato (v)(n)

KITCHEN OPENING HOURS

MON-SAT
12noon-9pm

SUNDAY
12noon-8pm

**ASK FOR OUR
KIDS MENU**

**GREAT WINES
SERVED HERE**

A PROPER YORKSHIRE ROAST

Slow roasted Yorkshire meats served with all the business.

12-HOUR SLOW ROAST BEEF TOPSIDE

19.5

Served pink or well done with creamed horseradish

CONFIT PORK BELLY

17.5

Gently cooked in a garlic and oregano rub, served with apple sauce and crackling

LEMON & THYME ROAST CHICKEN

17.5

With a crispy skin, served on the bone

All our meats are sourced locally from
Sykes House Farm, Wetherby.

WENSLEYDALE, CREAMED SPINACH & RED ONION TART

17

Filo, buttered cabbage and leek, herb roasted potatoes, carrot and swede, cauliflower cheese, Yorkshire pudding, confit onion gravy (v)

KIDS ROAST

Half the portion, half the price

THE BUSINESS

Blue top milk Yorkie · Buttered cabbage and leek
Cauliflower cheese · Crushed carrot and swede
Garlic and herb roasties · Roast meat gravy
Sausage meat stuffing ball

SERVED SUNDAYS FROM 12PM TIL IT'S GONE!

BREWERY WHARF TAVERN