

The Pizzeria

THE COACH HOUSE

Fresh, seasonal and perfect for sharing - our traditional pizzas are stone oven-baked to create a truly authentic taste.

Antipasti e Insalate

Garlic Pizza Bread Add Mozzarella	9 3	Tricolore Salad Buffalo mozzarella San Marzano tomato avocado aged balsamic glaze	15
Bruschetta Sourdough crostini heritage tomato basil	8	Panzanella Salad Heritage tomato cucumber red onions croutons	14
Italian Meat Platter Prosciutto ham bresaola salami bocconcini black olive tapenade grissini	18	Pasta Fredda Kalamata olives sundried tomato pesto spring onions peppers	13

Classic Stone Baked Pizza

Traditional Margherita San Marzano tomato sauce mozzarella basil	17
Prosciutto Crudo Parma ham buffalo mozzarella rocket cherry tomato parmesan balsamic	24
Pepperoni San Marzano tomato sauce pepperoni salami basil	20
Ortolana Roasted peppers courgette caramelised red onion basil pesto	20

Artisanal Stone Baked Pizza

Alle Zucchine Courgette rocket cherry tomato parmesan	20
Salmone Affumicato Crème fraîche John Ross smoked salmon aruga caviar	27
Salsicca Piccante Garlic butter mozzarella spicy chorizo 'nduja truffle mayonnaise	25
Pollo e Funghi Corn-fed chicken portobello mushroom harissa crème fraîche mozzarella	25
Algio e Gamberoni Atlantic black tiger prawns garlic Espelette pepper lemon zest	27

Dolci

Classic Tiramisù	9	Salted Caramel & Pecan Brownie	7
Affogato	8	Gelato & Sorbet Tub	7

Every care is taken to avoid any cross contamination from allergens during preparation. We do, however, work in a kitchen that processes allergenic ingredients and we do not have a specific allergen free zone or dedicated fryers. We are not a nut free establishment and nuts form part of our menus and are offered freely throughout the restaurant and bars. If you have any specific allergies or concerns, please let us know and we'll do our best to help. VAT is included at current rate. A discretionary 13.5% service charge will be added to your bill. We are very grateful for any feedback.