

THE
CLAREMONT

GRAZING

- Dipping pigs, served with BBQ sauce (gf) 4.25
Breads & Oils Warm bread with olive oil and balsamic glaze (V) 3.95
Stuffed Olives Green olives with pimento paste (V) 2.95
Garlic bread, Italian bread drizzled with garlic infused olive oil 4.75
Garlic mozzarella, topped with Fior di Latte mozzarella and balsamic glaze 5.75

SHARING PLATTER

- Claremont platter, Buffalo mozzarella with speck ham, napoli salami, rocket, olives, ciabatta roll, butter, olive oil, balsamic glaze and sundried tomatoes 12.95
Mediterranean Platter, Sweet peppadew peppers with veggie tots, beetroot, rocket, olives, ciabatta roll, olive oil, balsamic glaze with sundried tomatoes (Ve) 11.45

WINTER WARMER

- Soup of the day 4.70
Yorkshire Pudding Wrap 11.95
Slow cooked pulled & pressed beef brisket, topped with caramelised onion in a Yorkshire pudding wrapped with creamy horseradish, mashed potato, sweet red cabbage, served with roast potatoes & gravy.

STONE BAKED PIZZAS

Our range of thin and crispy stone baked pizzas, made the traditional way using fresh, authentic Italian ingredients.

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| Rustic classic (V), rustic combination of tangy Barrel & Stone tomato sauce and creamy Fior di Latte mozzarella | 12" / 8"
9.00 / 6.50 |
| Simply salami , delicious cured Italian Napoli salami with tangy Barrel & Stone tomato sauce and Fior di Latte mozzarella | 11.00 / 7.50 |
| The works , smoked speck ham, cured Italian Napoli salami, black pepper and fennel sausage, Barrel & Stone tomato sauce and Fior di Latte mozzarella | 12.50 / 8.50 |
| Sweet tangy , tangy goat's cheese, sweet peppadew peppers, pesto and Barrel & Stone tomato sauce (V) | 11.00 / 7.50 |
| Nice spicy , spicy calabrian Nduja sausage laced with chilli spread over the pizza base, topped with Barrel & Stone tomato sauce, Fior di Latte mozzarella, sweet peppadew peppers, fiery salami and chilli peppers | 11.00 / 7.50 |
| Rock the parma , barrel & stone tomato sauce, Fior di Latte mozzarella, wild rocket, Parmigiano Reggiano and 18 month dry cured Parma ham full of intense and sweet flavours, topped with a dash of balsamic glaze | 12.00 / 8.50 |
| Chicken pesto (N), a base of nutty green pesto stacked with crushed garlic, creamy Fior di Latte mozzarella, seared chicken breast, capers, courgettes and pine nuts | 12.50 / 8.50 |
| The garden club , a vegetarian celebration with tangy Barrel & Stone tomato sauce, crushed garlic, Fior di Latte mozzarella, sweet red onions, soft roasted courgettes, peppadew peppers and finished with fresh wild rocket (V) | 11.50 / 8.00 |
| Smoky chilli chicken , a smoky paprika covered pizza base, topped with Barrel & Stone tomato sauce, Fior di Latte mozzarella, seared chicken breast and finished with some cheeky red chillis | 12.50 / 8.00 |

BRUSCHETTA MENU

- Tomato Bruschetta (V) 2.95
Mozzarella Bruschetta (V) 3.25
Prosciutto Bruschetta 3.45
Salami Bruschetta 3.25
Salami Picante Bruschetta 3.45

PIADINA ALL 6.95

- Speck ham, buffalo mozzarella & rocket
Red pesto, buffalo mozzarella, sun dried tomatoes & rocket (V)
Tuna & mayo, sun dried tomatoes, shaved Parmesan & rocket
Beetroot, goat's cheese & rocket (V)

GLUTEN FREE PIZZAS

- Rustic Classic GF 10.00
Simply Salami Gf 12.00
The Works GF 13.50
Sweet and Tangy GF 12.00
Nice and Spicy GF 12.50
Rock The Parma GF 13.00
The Garden Club GF 12.50
Chicken, Pesto & Mozzarella GF 13.50
Smoky Chilli Chicken GF 13.00

EXTRAS A little bit on the side

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| Peppadew peppers 1.00 | Salame Napoli 1.50 |
| Sliced chili 1.00 | Speck Ham 1.50 |
| Mushrooms 1.00 | Fennel sausage 1.50 |
| Olives 1.00 | Spicy Nduja 1.50 |
| Courgette 1.00 | Chorizo 1.50 |
| Red onions 1.00 | Parma ham 1.50 |
| Pine nuts 1.00 | Chicken 1.50 |
| | Mozzarella 1.50 |

SIDE DISH

- Sea Salt & back Pepper Roast potatoes 2.00
Garlic & Rosemary Roast Potatoes 2.00

SWEET TREAT ALL AT 5.00

- Chocolate Brownie Sundae
Sticky Toffee Pudding
Ultimate Brownie Fudge Cake
Chocolate Profiteroles
KIDS ICE CREAM 1.00
Jude's vanilla ice cream served with chocolate sauce