

WHAT'S SO GOOD ABOUT OUR

FRESH DOUGH

Pizza

We serve the traditional "Napoletana" pizza crafted with hand stretched dough that is fermented for a minimum of 48 hours giving it a unique flavour. Our pizzas feature a thin base and a light airy crust, made without

any preservatives using only the finest quality ingredients. Our special home-made sauce along with a selection of carefully chosen toppings makes for a perfect balance of tradition and deliciousness.

STARTERS

- Tarallini 3.00
Savoury ring shaped Italian snack
- Marinated Olives 3.50
- Smoked Almonds 3.50
- Garlic Bread 3.50
Add cheese £1.50
- Trio of Nibbles 9.00
Olives, almonds and tarallini
- Antipasti Platter 11.00
Italian cured meats, fresh mozzarella, mixed Peppers, marinated artichoke, olives and rocket salad

SALADS

- Arugula Salad 7.00
Arugula, grilled artichoke, sweet peppers, pine nuts, balsamic glaze.
- Caprese 7.00
Fresh mozzarella, tomato, basil, balsamic glaze
- Spinach Artichoke and
Parmesan Salad 9.00
Spinach, artichoke, cherry tomatoes, parmesan, peppers with Dijon lemon dressing
Add chicken £3.
- Burnt Courgette, Burrata and
Artichoke Salad 9.00
Warm grilled confit vegetables with torn burrata, rocket, spinach and pomegranate molasses.
Add chicken £3.

PIZZA

- ✓ **Marinara** 10.00
Traditional dairy free pizza with Italian plum tomato sauce, oregano, basil and garlic
- ✓ **Margherita** 12.00
Italian plum tomato sauce, basil, mozzarella.
Add anchovies £2.
- ✓ **Make it vegan- Swap with vegan cheese**
- ✓ **Pizza Parmigiana** 15.00
Italian plum tomato sauce, grilled eggplant, mozzarella, basil, courgette
- ✓ **Make it vegan- Swap with vegan cheese**
- ✓ **Funghi e Tartufo** 15.00
Truffle pesto, mozzarella, porcini & button mushroom
Add Nduja £2.50 Add Prosciutto £3
- Nduja** 15.00
Italian plum tomato sauce, nduja (spicy pork sausage) red onion, basil, jalapeno, mozzarella
- BBQ Chicken** 15.00
Italian plum tomato sauce, BBQ chicken, sweet peppers, red onions, mozzarella
- ✓ **Make it vegan- Swap with vegan cheese and BBQ jackfruit**
- Pizza Amatriciana** 14.00
Italian plum tomato sauce, guanciale (cured pork), pecorino cheese, mozzarella, basil
- Pizza Salsiccia e Friarielli** 15.00
Italian sausage meat, broccoli, mozzarella
- Pizza Prosciutto** 15.00
Italian plum tomato sauce, arugula, prosciutto, parmesan shavings, mozzarella, basil
- Pizza Pepperoni** 14.00
Italian plum tomato sauce, pepperoni, basil, mozzarella
- ✓ **Make it vegan- Swap with vegan cheese and vegan Pepperoni**
- Pizza Capricciosa** 16.00
Italian plum tomato sauce, honey roast ham, earthy mushrooms, marinated artichokes, mozzarella and leccino olives
- Pizza Napoli** 15.00
Italian Plum tomato sauce, cetera anchovies, capers, mozzarella, garlic, and leccino olives
- Mortadella e Pistacchio** 16.00
Mozzarella, Mortadella, stracciatella and pistachio

SWAP CHEESE FOR FRESH MOZZARELLA ... 2.00

EXTRA TOPPINGS

- Nduja 2.50
- Garlic & Herb Chicken 2.50
- Arugula 1.50
- Pepperoni 2.00
- Vegan Cheese 2.00
- Grilled Eggplant 2.00
- Guanciale (Pork) ... 3.00
- Anchovies 2.50
- Friarielli 2.00
- Red Onion 1.00
- Sweet peppers 2.00
- Porcini / Button
Mushroom 2.50
- Italian Sausage 2.50
- Prosciutto 3.00
- Vegan Pepperoni ... 2.50
- Artichoke 2.00
- Burrata 3.00
- Dip**
- Garlic & Herb 2.00
- Smoky Chipotle ... 2.00

✓ Vegetarian Dishes ✓ Vegan Dishes

DESSERT

Tiramisu 7.00 Coffee soaked sponge layered with a whipped mascarpone filling and dusted with cocoa powder	Panna cotta 7.00 Vanilla Panna cotta with wild berries
Affogato 7.00 Vanilla Ice cream with a shot of Espresso	Old Fashioned Chocolate cake with vanilla ice cream 8.00

WHISKY

Talisker 10 yrs 7.50
Dalwhinnie 15 yrs 7.50
Oban 14 yrs 9.00

GIN

Harris 5.00
Hendricks 5.00
Tanqueray 4.00

VODKA

Absolut 4.00
Grey Goose 5.00

RUM

Bacardi Carta Blanca ... 4.00
Kraken Dark Spiced ... 5.00

LIQUEUR

Amaretto 50 ml 4.50
Limoncello 50 ml 4.50

BEER ON TAP

Full pint 6.50
Half Pint 3.95

BOTTLED BEER AND CIDER

Glen Spean Snowgoose Lager 330 ml ... 5.50
Peroni 330 ml 5.00
Birra Moretti 330 ml 5.00
Peroni 0.0% 330 ml 4.00
Magners Cider 440 ml 5.50

PROSECCO

	200ml	Bottle
Ca' di Alte, Prosecco Spumante Extra Dry, Veneto, Italy 7.50		28.00

WHITE WINE

	125ml	250ml	Bottle
Ca' di Alte, Sauvignon Blanc, Veneto, Italy 6.00		11.00	30.00
Monopolio, Pinot Grigio, Cantina di Gambellara, Veneto, Italy 7.00		12.00	33.00

RED WINE

	125ml	250ml	Bottle
Ca' di Alte, Merlot, Veneto, Italy 6.00		11.00	30.00
Valpolicella, Alpha Zeta, 'V', Veneto, Italy 7.00		12.00	33.00

SOFT BEVERAGES

Milkshake (Vanilla/Chocolate) 5.00	Fanta Orange 330 ml 3.00
Cold Coffee with Ice Cream 5.00	Tonic Water 200 ml 2.00
Nojito 4.50	Ginger Ale 2.00
Coca-Cola 330 ml 3.00	Lemonade 2.00
Diet Coke 330 ml 3.00	Old Jamaica Ginger Beer 330 ml 3.00
Coke Zero 330 ml 3.00	Frobishers Orange Juice 250ml 3.50
Sprite 330 ml 3.00	Frobishers Apple Juice 250ml 3.50
Irn Bru 330 ml 3.00	Bottled Water Still / Sparkling 500 ml ... 2.50

TEA AND COFFEE

Single Espresso 2.50	Breakfast Tea 3.50
Double Espresso 3.50	Green Tea 3.50
Americano 3.50	Chamomile 3.50
Cappuccino 3.95	Hot Chocolate 4.00
Latte 3.95	Add Marshmallows £0.50
Mocha 3.95	

FOOD ALLERGIES AND INTOLERANCES: All our dishes are prepared in kitchens where nuts, flour etc. are commonly used, so unfortunately we cannot guarantee that our dishes will be free of traces of these products. Olives may contain stones. Fish and meat dishes may contain bones, and all dishes may contain items not mentioned in the menu descriptions. Before you order your food and drinks, please speak to our staff if you want to know about our ingredients.

Prices include VAT. A discretionary 7% service charge will be added to your bill. All spirits served in 25ml measure.



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