

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.

✓ **Marinara** 10.00
Italian plum tomato sauce, oregano, basil and garlic

✓ **Margherita** 13.00
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,
Prosciutto £3

Nduja 16.00
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, arugula, mozzarella

✓ **Make it vegan- Swap with Vegan cheese and BBQ Jackfruit**

Pizza Amatriciana 16.00
Italian plum tomato sauce, Guanciale (cured pork), pecorino cheese, mozzarella, basil

Pizza Salsiccia e Friarielli 16.00
Italian sausage meat, broccoli, mozzarella

Pizza Prosciutto 16.00
Italian plum tomato sauce, arugula, prosciutto, Parmesan shavings, mozzarella, basil

Pizza Pepperoni 14.50
Italian plum tomato sauce, pepperoni, basil, mozzarella
Add onions: £1.00 Add garlic £1.00

✓ **Make it vegan- Swap with Vegan cheese and Vegan Pepperoni**

EXTRA TOPPINGS

Nduja 2.50
Chicken 2.50
Arugula 1.50
Pepperoni 2.00
Vegan Cheese 2.00
Grilled Eggplant 2.00
Guanciale (Pork) 3.00
Anchovies 2.00
Dip (Garlic & Herb/ Smoky Chipotle) 2.00

Friarielli (Broccoli) 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
Swap Cheese for fresh Mozzarella 2.00

SALADS

Arugula Salad 7.00
Arugula, grilled artichoke, sweet peppers, pine nuts, balsamic glaze.

Caprese 7.00
Fresh mozzarella, tomato, basil, balsamic glaze

SIDES

Marinated olives 3.50
Smoked Almonds 3.50
Garlic Bread 3.50
Add cheese £1.50

DESSERT

Tiramisu 7.00
Coffee soaked sponge layered with a whipped mascarpone filling and dusted with cocoa powder

Affogato 7.00
Vanilla Ice cream with a shot of Espresso
Panna cotta 7.00
Vanilla Panna cotta with wild berries



Black Sheep Hotels
For the Comfort of Travellers
www.blacksheephhotels.com

WHISKY

Talisker 10 yrs	8.00
Dalwhinnie 15 yrs	7.50
Oban 14 yrs	10.00

GIN

Harris	5.50
Hendricks	5.00
Tanqueray	4.50

VODKA

Absolut	4.50
Grey Goose	5.00

RUM

Bacardi Carta Blanca	4.50
Kraken Dark Spiced	5.00

LIQUEUR

Amaretto	4.50
Limoncello	4.50

BEER

Glen Spean Snowgoose Lager 330 ml ...	6.50
Glen Spean Highbridge IPA 330 ml	6.50
Peroni 330 ml	5.00
Birra Moretti 330 ml	5.00
Peroni 0.0% 330 ml	4.00

COCKTAILS

Aperol / Sarti Spritz	12.50
Mojito	9.00
Negroni	9.00
Cosmopoliton	9.00
Margarita	9.00
Espresso Martini	9.00

PROSECCO

	200ml	Bottle
Ca' di Alte, Prosecco Spumante Extra Dry, Veneto, Italy	10.00	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	Tonic Water 200 ml	3.00
Cold Coffee with Ice Cream	5.00	San Pellegrino	3.00
Coca-Cola 330 ml	3.00	Nojito	4.50
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
Fanta Orange 330 ml	3.00		

COFFEE

Single Espresso	2.50
Double Espresso	3.50
Americano	3.50

 Vegetarian Dishes
  Vegan Dishes

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

11-08-2025