



SOURDOUGH PIZZA



CLASSIC

9-

Our own recipe marinara tomato sauce, Brue Farm mozzarella, fresh basil (v)

MICHELANGELO

11.5

Spicy chorizo, marinara tomato sauce, fresh chillies, Brue Farm mozzarella

BOTTICELLI

11.5

Prosciutto ham, black olives, roasted garlic, fresh rosemary, marinara tomato sauce, Brue Farm mozzarella

LEONARDO

11.5

Wood fired barbeque pulled pork, roasted red peppers, red onion, marinara tomato sauce, Brue Farm mozzarella

UCELLO

11.5

Gorgonzola, Westcombe ricotta, runny honey, thyme, crispy prosciutto

DONATELLO (Bianco)

11.5

Garlic mushrooms, fresh thyme, rocket, mozzarella, prosciutto and gorgonzola

UFFIZI

11.5

Fennel salami, Westcombe ricotta, marinara tomato sauce, Brue Farm mozzarella and wild rocket

AL PACINO

12.5

Our folded calzone pizza filled with barbeque pulled pork, salami, mushrooms, fresh chillies, marinara tomato sauce and Brue Farm mozzarella

CANALETTO

11.5

Anchovies, marinara tomato sauce, capers, cherry tomatoes, black olives, Brue Farm mozzarella, oregano

QUATRO FORMAGGIO

11.5

Four cheese classic - gorgonzola, parmesan, Brue Farm mozzarella and Westcombe ricotta (v)

GIOTTO

11.5

Goats cheese, toasted pine nuts, marinara tomato sauce, Brue Farm mozzarella, spinach (v)

BERNINI

11.5

Spinach, soft egg, Brue Farm mozzarella, marinara tomato sauce, parmesan shavings (v)

RAPHAEL

10-

Marinara tomato sauce, cherry tomatoes, roasted red peppers, fresh basil, Brue Farm mozzarella and green pesto (v)

EXTRA TOPPINGS

CHERRY TOMATOES, BLACK OLIVES, CAPERS, ANCHOVIES, CHILLIES, RED PEPPERS, RED ONION, WILD ROCKET
£1

PROSCIUTTO HAM, SPICY CHORIZO, SALAMI, BARBEQUE PULLED PORK
£2



ALL OUR PIZZAS ARE WOOD FIRED AND ALSO AVAILABLE TO TAKE AWAY



HAND MADE BURGERS

The Gallery Chilli Burger

12-

8 oz steak burger, fresh chillis, mayo, hot Sriracha Sauce, baby gem, coleslaw, skinny fries

The Gallery Lamb Burger

12-

8 oz Andrew Barclay lamb mince burger with tzatziki, harissa mayo, baby gem, tomato, coleslaw and skinny fries

The Gallery Steak Burger

12-

8 oz Andrew Barclay steak burger, tomato and onion chutney, mayo, baby gem lettuce, coleslaw and skinny fries

The Gallery Spicy Bean Burger

11-

8 oz bean burger, tomato and onion chutney, mayo, baby gem, tomato, coleslaw and skinny fries (v, vgo if mayo excluded)

EXTRA TOPPINGS - CHEESE / BACON / FRESH CHILLIES (£1)

EXTRA SAUCES - HARRISA MAYO, TZATZIKI, SRIRACH SAUCE (30P)

PIZZA & BURGERS



EVENING MENU



NIBBLES

Warm artisan bread
with balsamic dipping oil

5-

add olives 2.5



Tisbury deli olives

3.5



Boquerones
white cured anchovies

4.5



Red and green chillies
stuffed with soft cheese

4.5



Wood fired garlic & rosemary bread

5

add mozzarella 1-

STARTERS

Honey baked feta
with lavender and thyme
sourdough crisps (gfo, v)

6.5

**Severn & Wye smoked salmon
carpaccio**
with pickled beets, radishes &
horseradish cream (gf)

8-

Chilled Gazpacho
basil granita (gf, vg)

5-

Mediterranean spiced hummus
Homemade with toasted almonds
& flat bread (gfo, vg)

6-

**Yuzu citrus & ginger griddled
calamari**
with roast red peppers & rocket (gf)

7-

Charcuterie board
Italian cured meats, mixed olives,
bread and balsamic dipping oil
Sharing board

6.5

11-

SALADS

ORDER SALAD AS STARTER £6



Sweet chilli and sesame pulled pork salad

Mixed local leaves, slow cooked woodfired pulled pork, cherry tomatoes, roasted red peppers, carrots, radishes, sesame seeds and our Asian sweet chilli dressing (gf)

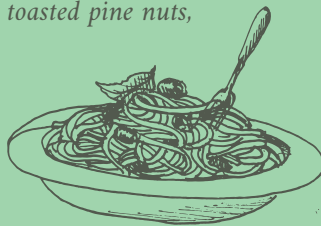
11-

Warm goats cheese salad

Mixed local leaves, pickled beets, cherry tomatoes, toasted pine nuts, croutons, balsamic dressing (v, gfo)

11-

MAINS



Japanese carbonara

Wafu (Japanese style) pasta, shitake mushrooms, sake, lemon, sesame seeds, miso, dashi, shredded nori, parmesan (v,gfo) 7/13

Homemade 'walled garden' herb pesto linguini

with yellow courgette, fresh basil, lemon, sourdough & roasted tomato crumb and Westcombe ricotta (v, gfo) 6/12

Spaghetti alla Puttanesca

Capers, black olives, chilli, garlic, woodfired slow roast tomatoes, garlic croutons, anchovies (option) (vo, gfo) 6/12

SIDES



Wild rocket
with parmesan shavings
and balsamic dressing

4-

Mixed green local leaves
with balsamic dressing

3.5

Wood fired garlic & rosemary bread
add cheese

5-

1-

Bowl of skinny fries

3.5

Rack of Wood fired smoked pork ribs

with Bourbon and Somerset apple glaze, skinny fries and homemade coleslaw (gfo)

14-

Joni's Kitchen Famous Homemade Pie of the day

garden minted peas or mixed salad and mustard mash or skinny fries

11.5

Add extra side

2-

PASTAS AVAILABLE AS STARTER OR MAIN

V-VEGGIE, VG-VEGAN, GF-GLUTEN FREE, O-OPTION

EVENING