

STARTERS/SIDES

NOCELLARA OLIVES <i>(VE/GF)</i>	4
DOUGH STRIPS <i>(V)</i>	4
BRUSCHETTA <i>(V)</i> Our homemade bread topped with fresh tomatoes and roasted red peppers/ goats cheese and caramalised onions	6
BURRATA SALAD <i>(V/GF)</i> A whole creamy burrata, served with vine ripe tomatoes, fresh pesto and extra virgin olive oil	10
AUBERGINE PARMIGIANA <i>(V/GF)</i> Roasted aubergine, VPK tomato sauce, Somerset Fior di latte and Parmesan	10.5
MEATBALLS Homemade with Calcot Farm beef and pork, served with VPK tomato sauce, Somerset Fior di latte and our homemade bread	11
GARLIC PIZZA BREAD <i>(VE)</i>	5.5
CHEESY GARLIC PIZZA BREAD <i>(V)</i>	7.5
ROCKET AND PARMESAN SALAD <i>(VE)</i>	5
SIDE SALAD <i>(VE)</i>	4
GOATS CHEESE SALAD <i>(V)</i> Mixed leaves, goats cheese, artichoke hearts, black Kalamata olives, sunblushed tomatoes and fresh pesto	12



We’re passionate about showcasing amazing British produce and supporting local producers, which is reflected in many of our pizzas, pasta dishes and puddings. Our biga pizza dough is made using a blend of British stoneground wholegrain and 00 flours.

Please make us aware of any allergies when placing your order. We use vegetarian Parmesan in our vegetarian dishes.

PIZZA

CLASSIC <i>(VE)</i> VPK tomato sauce, fresh basil, extra virgin olive oil	9.5	MAMMA MIA <i>(V)</i> VPK tomato, Somerset Fior di latte, artichokes, roasted aubergine, mushrooms, black Kalamata olives and fresh basil	15
MARGHERITA <i>(V)</i> VPK tomato sauce, Somerset Fior di latte, Parmesan and fresh basil	12	TOO HOT TO HANDLE 🌶️🌶️ VPK tomato, Somerset Fior di latte, pepperoni, Sussex Marble Chilli Cheese, nduja and jalapenos	15
WITH KALE AND I <i>(VE)</i> VPK tomato sauce, crispy kale, mushrooms and sunblushed tomatoes. <i>Add somerset Fior di latte +2</i>	12.5	CHEESY ON THE EYES <i>(V)</i> VPK tomato sauce, Sussex Charmer (Rudgwick), Blue Clouds (Balcombe), Mayfield (Mayfield), Golden Cross goats cheese (Lewes)	15.5
PEPPERONI VPK tomato sauce, Somerset Fior di latte, pepperoni	13	THREE LITTLE PIGS 🐷 VPK tomato sauce, somerset Fior di latte, Calcot Farm chorizo, fennel salami and nduja.	15.5
SOFISHTICATED VPK tomato sauce, Somerset Fior di latte, tuna, caramelised red onion and black Kalamata olives	13.5	JUST GOAT SERIOUS <i>(V)</i> VPK tomato sauce, Somerset Fior di latte, fresh pesto, caramelised red onions and multi award-winning Golden Cross goats cheese	15.5
PORKYPINE VPK tomato sauce, Somerset Fior di latte, pineapple and roasted ham	13.5	THE PRAWN STAR VPK tomato sauce, Somerset Fior di latte, king prawns, roquito peppers and little gem lettuce sautéed in garlic butter	17.5
BUFFALO MARGHERITA <i>(V)</i> VPK tomato sauce, buffalo mozzarella, fresh basil and olive oil	14.5		
THE ROX STAR VPK tomato sauce, Somerset Fior di latte, our house meatballs made with Calcot Farm beef and pork, green peppers, black Kalamata olives and Parmesan	15		

PASTA

PENNE PUTTANESCA <i>(VE)</i> VPK tomato sauce, garlic, black Kalamata olives and capers, served with penne pasta <i>Add anchovies +2.5</i>	12.5
PENNE ARRABBIATA <i>(VE)</i> 🌶️🌶️ A tomato pasta with a kick! Made with Lemon Habanero chilli’s especially grown for us in Ashurst	12.5
PESTO GNOCCHI <i>(V)</i> Potato gnocchi served with a creamy fresh pesto sauce	12.5
MAC AND CHEESE <i>(V)</i> A VPK favourite with kids and adults alike! Made with extra mature British cheddar	13
SPAGHETTI CARBONARA Made in the traditional way with guanciale, egg, Parmesan, Pecorino and black pepper	14.5
TAGLIATELLE BOLOGNAISE A traditional slow-cooked ragu made with locally-reared Ashurst beef	14.5
LASAGNA Made with our beef ragu and lashings of Cheddar cheese sauce, finished with Somerset Fior di latte and Parmesan	15.5

Please ask us about our gluten free pasta options

PIZZA TOPPINGS

CHEESE Balcombe Blue Clouds3 Buffalo mozzarella3 Burrata4.5 Lewes Golden Cross goats cheese3.5 Somerset Fior di latte2.5 Sussex Charmer3	Sussex Chilli Marble Cheese3 Vegan cheese2.5 MEAT, FISH AND EGG Barbecue Hurst Butchers chicken3 Calcot Farm Chorizo3 Fennel salami3 Meatballs (Calcot Farm beef & pork)3	Nduja2.5 Parma ham3 Pepperoni2.5 Roasted ham2.5 Anchovies2.5 Tuna3 Free range egg1.5	VEGETABLES Artichokes1.5 Black Kalamata olives1.5 Caramalised red onions1.5 Capers1.5 Crispy kale1.5 Fresh pesto2 Green peppers1.5 Jalapenos1.5	Mushrooms1.5 Pineapple1.5 Roasted garlic1.5 Roasted red peppers1.5 Rocket1.5 Sunblushed tomatoes1.5 Sweetcorn1.5 Truffle oil2.5 Hot Honey1.5
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DIPS	2
Black garlic mayo <i>(V/GF)</i>	
Garlic and herb mayo <i>(V/GF)</i>	
Chilli jam <i>(VE/GF)</i>	
Roasted red pepper <i>(VE/GF)</i>	

KIDS MENU

CHOOSE A MAIN
AND A PUDDING 10

- MAINS
- 9” Kids pizza - Margherita / Pepperoni / Ham
- Mac and Cheese (V)
- Pasta Bolognaise
- Pasta with tomato sauce (VE)

- PUDDINGS
- Warm brownie served with ice cream (V/GF)
- Triple chocolate cookie (V)
- Mini Nutella Ponuts (V)

HOT DRINKS

- ESPRESSO 2.5
- AMERICANO 3
- MACCHIATO 2.8
- LATTE 3.5
- CAPPUCCINO 3.5
- FLAT WHITE 3.8
- ENGLISH
BREAKFAST TEA 3
- EARL GREY TEA 3
- MINT TEA 3
- HOT CHOCOLATE 3.5

PIZZA, PASTA & ITALIAN
ASSOCIATION AWARDS

UK’S BEST INDEPENDENT
PIZZA TAKEAWAY &
DELIVERY STORE

2023 & 2024



We have a fantastic range of wines and spirits available.
Please ask for our bar list to see our full range of drinks.

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SOFT DRINKS

- FOLKINGTONS
CLOUDY APPLE 250ml 3
- FOLKINGTONS
ORANGE 250ml 3
- FENTIMANS
GINGER BEER 275ml 3.5
- FENTIMANS
VICTORIAN LEMONADE 275ml 3.5
- FENTIMANS
CHERRY COLA 275ml 3.5
- COCA COLA 330ml 3
- COKE ZERO 330ml 3
- DIET COKE 330ml 3
- SOUTH DOWNS SPARKLING
WATER Small 330ml/Large, 750ml 2/4
- SOUTH DOWNS STILL
WATER Small 330ml/Large, 750ml 2/4

BEER, CIDER AND AFTER DINNER DRINKS

- HOP TUB HOPERONI LAGER 6
Brewed in Hurstpierpoint, 440ml, 4.5%
- SILVER ROCKET LAGER LORD 6
Aromatic and authentic Pilsner lager. 440ml, 5.1%
- MORETTI LAGER 4.5
330ml, 4.6%
- SILVER ROCKET HAZY PAVING 5.5
Soft and juicy East Coast IPA. 440ml, 4.7%
- HOP TUB AMERICAN PALE 6.5
Brewed in Hurstpierpoint, 440ml, 4.3%
- ERDINGER WEISSBIER 5.5
Spicy malt aromas blend with mildly bitter hops
for the classic wheat beer. 500ml, 5.3%
- GUINNESS 5.5
558ml, 4.2%
- GUN BREWERY
LIMBERTWIG DRY CIDER 5

Crisp, refreshing, juicy and perfectly balanced.
330ml, 4.6%

- ALCOHOL FREE BEERS
- SILVER ROCKET TWO STATES 5
Alcohol free, 440ml, 0.0%
- MORETTI AF 4.5
Alcohol free, 330ml, 0.0%
- GUINNESS AF 4.75
558ml, 0.0%
- CONCEITO 10 YEARS OLD
TAWNY PORT 4.5
Dried fruits dominated by orange peel, dried figs,
walnuts and roasted almonds. 75ml
- CHATEAU VIOLET
SAUTERNES 5
Abundant floral aromas followed by honey, lime and
mango with hints of ginger. 75ml

PUDDINGS

- PONUTS (VE) 4.5
Mini donughts made with our signature
pizza dough, served with cinnamon sugar.
Add Nutella or Biscoff +2
- AFFOGATO (V/GF) 5
Caroline’s Dairy Bourbon Vanilla
ice cream, topped with espresso made
with Brighton’s White Clouds coffee
- ICE CREAM (V/GF) 5
A choice of Caroline’s Dairy
Bourbon Vanilla,
Belgian Chocolate,
Strawberries and Cream
- SORBET (VE) 5
Passion Fruit Sorbet
- CHOCOLATE
BROWNIE (V/GF) 6
Our original brownie made with
Belgian chocolate, served warm
with vanilla ice cream
- LEMON POSSET (V) 6
A light fresh citrus dessert, served
with a side of shortbread
- TIRAMISU (V) 6
A traditional coffee-based Italian dessert
made using Simonetta’s Nonna’s recipe!
- BLACKFOREST
BROWNIE (V/GF) 7
Our take on a Black Forest gateaux,
with our homemade brownie base,
Fabbri Amerona cherries, cherry syrup
and fresh whipped cream
- GRAND FINNALE (V) 7
Our 9” pizza dough baked with custard
and Nutella. Add salted caramel, Biscoff or
mini marshmallows: +2 per item
- Please speak with us to find out
more about our private/corporate
event catering options.
155 High St, Hurstpierpoint,
West Sussex, BN6 9PX
T: 01273 833322
E: hello@villagepizzakitchen.co.uk
W: villagepizzakitchen.co.uk