

## STARTERS/SIDES

<b>NOCELLARA OLIVES (VE/GF)</b>	4
<b>DOUGH STRIPS (VE)</b>	4
<b>FOCACCIA (VE)</b> Our homemade focaccia bread, served with extra virgin olive oil & Balsamic vinegar	4.5
<b>BRUSCHETTA (V)</b> Our homemade bread topped with fresh tomatoes and roasted red peppers/ goats cheese and caramelised onions	6.5
<b>BURRATA SALAD (V/GF)</b> A whole creamy burrata, served with vine ripe tomatoes, fresh pesto and extra virgin olive oil	10
<b>MAC AND CHEESE (V)</b> Made with extra mature British cheddar	8.5
<b>GARLIC PIZZA BREAD (VE)</b>	5.5
<b>CHEESY GARLIC PIZZA BREAD (V)</b>	7.5
<b>ROCKET AND PARMESAN SALAD</b>	5
<b>SIDE SALAD (VE)</b>	4
<b>GOATS CHEESE SALAD (V)</b> 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

All of our pizzas are available with a base made with gluten free flour (+2.5), or a lower-carb Romana style pizza base.

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

## PASTA

<b>PENNE PUTTANESCA (VE)</b> VPK tomato sauce, garlic, black Kalamata olives and capers, served with penne pasta <i>Add anchovies +2.5</i>	12.5
<b>PENNE ARRABBIATA (VE)</b> A tomato pasta with a kick! 🌶️🌶️ Made with Lemon Habanero chilli's especially grown for us in Ashurst	12.5
<b>PESTO GNOCCHI (V)</b> Potato Gnocchi served with a creamy fresh pesto sauce & Parmesan	13.5
<b>SPAGHETTI WITH MEATBALLS</b> Homemade with Sussex beef & pork, served with VPK tomato sauce	14.5
<b>SPAGHETTI CARBONARA</b> Made in the traditional way with guanciale, egg, Parmesan, Pecorino and black pepper	14.5
<b>TAGLIATELLE RAGÙ</b> A traditional slow-cooked ragù made with locally-reared Sussex beef	14.5
<b>LASAGNA</b> Made with our beef ragù and lashings of Cheddar cheese sauce, finished with Somerset Fior di latte and Parmesan	15.5
<b>AUBERGINE PARMIGIANA (V)</b> Roasted aubergine, VPK tomato sauce, Somerset Fior di latte and Parmesan	12.5

*Please ask us about our gluten free pasta options*

## PIZZA TOPPINGS

<b>CHEESE</b>	Sussex Chilli Marble Cheese ..... 3	Parma ham ..... 3.5	<b>VEGETABLES</b>	Jalapenos ..... 1.5
Balcombe Dairy Blue Clouds ..... 3	Vegan cheese ..... 2.5	Pepperoni ..... 2.5	Artichokes ..... 1.5	Mushrooms ..... 1.5
Buffalo mozzarella ..... 3		Roasted ham ..... 2.5	Black Kalamata olives ..... 1.5	Pineapple ..... 1.5
Burrata ..... 4.5	<b>MEAT, FISH AND EGG</b>	Anchovies ..... 2.5	Caramelised red onions ..... 1.5	Roasted garlic ..... 1.5
Goats cheese ..... 3.5	Sussex Chorizo ..... 3	Tuna ..... 3	Capers ..... 1.5	Roasted red peppers ..... 1.5
Somerset Fior di latte ..... 2.5	Salami ..... 3	Free range egg ..... 1.5	Crispy kale ..... 1.5	Rocket ..... 1.5
Sussex Charmer ..... 3	Meatballs made with Sussex beef & pork) ..... 3		Fresh pesto ..... 2	Sunblushed tomatoes ..... 1.5
	Nduja ..... 2.5		Green peppers ..... 1.5	Sweetcorn ..... 1.5
				Truffle oil ..... 2.5

<b>DIPS</b>	2.5
Black garlic mayo (V)	
Garlic and herb mayo (V)	
Chilli jam (VE)	
BeSaucy Black Truffle (VE)	
BeSaucy Smoked Chipotle (VE)	

## KIDS MENU

CHOOSE A MAIN AND A PUDDING 10

### MAINS

9" Kids pizza - Margherita / Pepperoni / Ham

Mac & Cheese (V)

Pasta Bolognese

Pasta with tomato sauce (VE)

### PUDDINGS

Warm brownie served with ice cream (V/GF)

Triple chocolate cookie (V)

Mini Ponuts served with Nutella (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

Oat milk is available on request (+0.50)



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

Please make us aware of any allergies when placing your order. We offer a range of options without gluten, however please be advised that we cannot guarantee any of our dishes are gluten free. We use vegetarian Parmesan in our vegetarian dishes.

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## SOFT DRINKS

CLOUDY APPLE JUICE 250ml	3
FOLKINGTONS ORANGE JUICE 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 A crisp Italian-style lager brewed with Saaz Hops & Pilsner Malt. Brewed in Hurstpierpoint. 440ml, 4.5%	6
MORETTI LAGER 4.5 330ml, 4.6%	4.5
HOP TUB HOUSE HAZY 6 Citra, Galaxy & Mosaic hops. Pale & light crystal malt. Brewed in Hurstpierpoint. 440ml, 5.0%	6
HOP TUB AMERICAN PALE 6.5 Columbus & Cascade hops. Pale, light Munich & Caramalt. Brewed in Hurstpierpoint. 440ml, 4.3%	6.5
ERDINGER WEISSBIER 5.5 Spicy malt aromas blend with mildly bitter hops for the classic wheat beer. 500ml, 5.3%	5.5
GUINNESS 5.5 558ml, 4.2%	5.5
GUN BREWERY LIMBERTWIG DRY CIDER 5 Crisp, refreshing, juicy and perfectly balanced. 330ml, 4.6%	5

### LOW / NO ALCOHOL BEERS

ONLY WITH LOVE EASY AF IPA 6 Alcohol free. Made in Uckfield with Nectarone & Idaho 7 Hops.	6
ERDINGER WEISSBIER LOW ALCOHOL WHEAT BEER 5.25 500ml, 0.5%	5.25
MORETTI AF 4.5 Alcohol free, 330ml, 0.0%	4.5
GUINNESS AF 4.75 558ml, 0.0%	4.75
CONCEITO 10 YEARS OLD TAWNY PORT 4.5 Dried fruits dominated by orange peel, dried figs, walnuts and roasted almonds. 75ml	4.5
CHATEAU VIOLET SAUTERNES 5 Abundant floral aromas followed by honey, lime and mango with hints of ginger. 75ml	5

## PUDDINGS

PONUTS (VE) 4.5  
Mini donughts made with our signature pizza dough, served with cinnamon sugar. Add Nutella or Biscoff +2

AFFOGATO (V) 5  
Caroline's Dairy Bourbon Vanilla ice cream, topped with espresso made with Brighton's White Clouds coffee

ICE CREAM & SORBET (V) 2.5  
A choice of Caroline's Dairy Bourbon Vanilla, Belgian Chocolate, Strawberries and Cream Passion Fruit Sorbet (VE)

price is per scoop

CHOCOLATE BROWNIE (V) 6.5  
Our original chocolate brownie made with Belgian chocolate & gluten free flour, served warm with vanilla ice cream.

LEMON POSSET (V) 6.5  
A light fresh citrus dessert, served with a side of shortbread

TIRAMISU (V) 6.5  
A traditional coffee-based Italian dessert made using Simonetta's Nonna's recipe!

BLACKFOREST BROWNIE (V) 7.5  
Our take on a Black Forest gateaux, with our homemade brownie base, Fabbri Amerona cherries, cherry syrup and fresh whipped cream

CAFÉ GOURMAND (V) 9  
A trio of our most popular desserts in miniature, served with an espresso on the side

Please speak with us to find out more about our private / corporate event catering options and our wholesale / food service products.

155 High St, Hurstpierpoint,  
West Sussex, BN6 9PX  
T: 01273 833322  
E: hello@villagepizzakitchen.co.uk  
W: villagepizzakitchen.co.uk