

# Wood-Fired Pizza Menu

## To start with

- Ember-warmed green olives in garlic & lemon oil 4 gf vg
- Silver anchovies, Madeira vinaigrette 4 gf
- Baked garlic doughballs, olive oil, cherry balsamic 8

## Sourdough Pizza

All our pizzas start with the best sourdough bases topped with our homemade tomato sauce.  
Gluten free bases available on request.

**Margherita-** tomato sauce, mozzarella, basil, olive oil 13 vg\*

**The Chapel House-** tomato sauce, brie, honey, oregano 14 v

**Barbecue Chicken-** spicy tomato sauce, barbecue chicken, sticky onions, red peppers, mozzarella 15 \*

**A Carnivore's Dreams-** tomato sauce, chorizo, salami, pepperoni, mozzarella 16

**Pizza Blanca-** mature cheddar sauce, courgettes, onions, thyme, feta 13 v

**Hawaiian-** tomato sauce, pineapple, smoked ham, mozzarella, oregano 15

## Sides

- Dressed salad leaves 4 gf vg
- Koffmann fries, rosemary salt 4 gf vg

## Dips

Chapel House Estate Bloody Mary ketchup 2 gf vg

Chipotle mayonnaise 2 gf vg

Chef's barbecue sauce 2 gf vg

Chapel House Estate hot honey 2

## Desserts

Chapelbocker Glory- vanilla gelato, cherry compote, kirsch jelly, amaretto cream 9 v

Tiramisu, vanilla sponge, coffee, mascarpone 9 gf\*

vg – vegan   v – vegetarian   gf – gluten free   \* available upon request

Please speak to your server prior to ordering if you have any dietary requirements or allergies.