

HOPS + DOUGH

DOUGH

= 00 CAPUTO FLOUR
ANY PIZZA CAN COME ON A 10" GLUTEN
FREE BASE +/- OR VEGAN CHEESE

POMODORO = MUTTI TOMATO SAUCE

NO.1	BUFALA NATURALE + MOZZARELLA + POMODORO + FRESH BASIL ▲	9.00
NO.2	BURRATA PUGLIA 100 GRAMS + ROCKET + MOZZARELLA + POMODORO ▲	12.00
NO.3	POMODORO + GARLIC OIL + OREGANO (VE) ▲	6.00
NO.4	ANCHOVY + CAPERS + MOZZARELLA + OREGANO + POMODORO ▲	10.00
NO.5	SMOKED PROSCIUTTO + GORGONZOLA + MASCARPONE + MOZZARELLA + POMODORO	11.00
NO.6	COTTO HAM + WILD MUSHROOM + MOZZARELLA + POMODORO	11.00
NO.7	SMOKED CHICKEN + AVOCADO + SCAMORZA + FRESH CHILLI + MOZZARELLA + POMODORO	10.00
NO.8	FENNEL SAUSAGE + CARAMELISED RED ONION + SPINACH + MOZZARELLA + POMODORO	11.00
NO.9	N'DUJA + ROASTED FENNEL + ROCKET + MOZZARELLA + POMODORO	11.00
NO.10	PEPPERONI + CARAMELISED RED ONION + MOZZARELLA + POMODORO	11.00
NO.11	AUBERGINE + SCAMORZA + RED PEPPER + CRUSHED KALAMATA OLIVE + MOZZARELLA + POMODORO + FRESH BASIL ▲	9.50
NO.12	WILD MUSHROOM (WHITE BASE) + MASCARPONE + CARAMELISED RED ONION + ROCKET + MOZZARELLA (V) ▲	10.50
NO.13	SPINACH + PECORINO + ROASTED PINE NUTS + COURGETTE + MOZZARELLA + POMODORO ▲	10.00

▲ MEAT FREE

ALL/ANY CHEESES CAN BE SUBSTITUTED WITH VEGAN CHEESE

DOUGH-DEAL ALL PIZZAS OR HOUSE SALAD £6 - THURSDAY + FRIDAY, TIL 3PM

BUILD YOUR OWN PIZZA

ALL 11.50, WITH ANY 4 TOPPINGS, TUESDAY TO FRIDAY EVENINGS + WEEKENDS
MORE THAN 4, 1.50 PER ADDED TOPPING!

STEP 1. CHOOSE YOUR DOUGH
00 CAPUTO FLOUR OR GLUTEN FREE

STEP 2. RED OR WHITE BASE

STEP 3. MOZZARELLA OR VEGAN CHEESE

STEP 4. ADD 2 TOPPINGS FROM
PEPPERONI, COTTO HAM, N'DUJA, SMOKED CHICKEN, FENNEL SAUSAGE, ANCHOVY
+ ANY 2 OF THESE
ROASTED RED ONION, SPINACH, OLIVES, COURGETTE, AVOCADO, FENNEL, MASCARPONE, WILD MUSHROOM, AUBERGINE

PIZZA POTS - PIZZA DIPPING SAUCES
GARLIC MAYONNAISE/HUMMUS/GUACAMOLE/BABA GANOUSH 1.50

WHAT'S ON

EVERYDAY - FLIGHT OF OUR FANCY.
A DAILY SELECTION OF 3 X THIRD PINTS
- £4.50 HANDPICKED BY THE TEAM

DOUGH DEAL ALL PIZZAS OR HOUSE SALAD £6 -
AVAILABLE AT LUNCHTIMES

SPORT - ALL THE BIG GAMES
+ ALL THE TV SPORT THAT'S WORTH WATCHING!

MONDAY - TWO FOR ONE PIZZA (NOT BYO)
CHEAPEST ONE COMES FREE AFTER 5PM

THURSDAY - BOARD GAMES & LEGO CHALLENGE

SUNDAY NIGHTS - QUIZ

HOPS + DOUGH CLUB

BUY 9 PINTS + GET A FREE
PINT OF BEER ON US!

BUY 9 PIZZAS, GET 1 PIZZA ON US

ASK THE TEAM FOR A HOPS + DOUGH CLUB
CARD TO GET YOU STARTED.

NOT VALID ON A MONDAY,
IT'S 2-4-1 ANYWAY.

HOUSE SALAD

ROCKET + SPINACH + CRUSHED KALAMATA OLIVE + AUBERGINE + RED PEPPER
+ COURGETTE + ROAST RED ONION + PINE NUTS + LEMON DRESSING 7.00

+ ADD TO THE BASE SALAD

AVOCADO £2.00, BURRATA £4.00, CHICKEN £2.50 OR COTTO HAM £3.00

BUFFALO MOZZARELLA - CAMPANIA REGION, STRETCHED CURD,
LOCAL BUFFALO MILK, SMALL BATCH, TRADITIONAL METHOD

BURRATA - PUGLIA, SOFT CREAMY TEXTURE, ENCLOSED IN
A MOZZARELLA POUCH, HINT OF SWEETNESS

MASCARPONE - LOMBARDY REGION, IN THE NORTH OF ITALY,
SOFT CHEESE, FRESH CREAM SEPARATED FROM THE MILK

PECORINO ROMANO - ANCIENT HARD CHEESE, WHOLE SHEEP MILK
MATURED FOR 8 TO 12 MONTHS. ORIGINATED IN THE AREA AROUND ROME,
NOW PRODUCED IN SARDEGNA

SCAMORZA - PUGLIA, SMOKED COWS MILK

GORGONZOLA - LOMBARDY, NEAR MILAN, BLUE-VEINED MADE FROM
WHOLE UNPASTEURISED COWS MILK, NATURAL GREENISH-BLUE MOULD

OUR ITALIAN CHEESES CONTAIN ANIMAL RENNET, AN ENZYME TO SEPARATE CURD + WHEY

SHARERS [for 2/3]

GARLIC FLAT BREAD 3.50

BAR BOARD

GARLIC FLAT BREAD + HUMMUS + GUACAMOLE + BABA GANOUSH 8.00

KIDS COMBO (V)

MARGHERITA, STRAIGHT UP TOMATO AND MOZZARELLA +
JUICE + MELTED NUTELLA DOUGHNUT OR ICE CREAM TUB 8.00

SWEET-TINGS

MINI DOUGHNUT BALLS + MELTED NUTELLA (TO SHARE) 4.50

DOUGHNUT + MELTED NUTELLA 2.00

ICE CREAM TUBS - IL GELATO DI ARIELA 2.75

WINES

WHITE	175ML	250ML	BOTTLE
AUROSIA VINO BIANCO D'ITALIA 2018	4.70	6.70	19.00
TIERRA ANTICA, SAUVIGNON BLANC, CHILE 2018	5.70	7.80	23.00
VIOGNIER, PAYS D'OC, TOURNÉE DU SUD 2017	5.70	7.80	23.00
NOVITÀ, PINOT GRIGIO, ITALY 2018	5.90	8.50	24.00
FAULTLINE, SAUVIGNON BLANC, NEW ZEALAND 2016	7.50	10.20	30.00

ROSÉ

AUROSIA VINO ROSATO D'ITALIA 2018	4.70	6.70	19.00
CHATEAU L'AUMERADE COTES DE PROVENCE 2017	7.50	10.20	30.00

RED

AUROSIA VINO ROSSO D'ITALIA 2018	4.70	6.70	19.00
TERRE DU SOLEIL, VIN DE PAYS D'OC, MERLOT, FRANCE 2017	5.70	7.80	23.00
VINA EDMARA, PINOT NOIR, CHILE 2017	5.90	8.50	24.00
RIOJA TINTO 'RIVALLANA' ONDARRE 2017	6.10	8.80	25.00
SIERRA LOS ANDES, MALBEC, ARGENTINA 2018	6.60	9.00	27.00

SPARKLING WINES

	125ML	BOTTLE
PROSECCO EXTRA DRY, AMATA	5.80	27.00

ALL WINES BY THE GLASS SERVED IN 125ML ON REQUEST