

SHARERS

POT OF GOLD 12.50

a dipping pot of West Country cider, melted cheese, rosemary and garlic, served with sliced sourdough



GARLIC BREAD 4.50

sourdough pizza base, garlic butter and chopped parsley
Add mozzarella for 50p

STIX & DIP 3.50

garlic aioli with Sourdough Stix for dipping
Add another dip for 1.00

NEED MORE VEGAN CHOICES?

We've got this - check out our Vegan Menu

SIDES

HOUSE SALAD 3.50

ROSEMARY & THYME POTATO WEDGES 3.50

PIES

served with rosemary and thyme potato wedges, salad and spiced tomato chutney

THE STEAK OUT 10.50

steak, mushroom, ale pie

THE WILD ROOSTER 10.50

chicken, ham hock and leek pie

THE SQUISH SQUASH 10.50

curried sweet potato and butternut squash pie

EYES ON THE PIES



Dog friendly

★ PIZZA ★

Beginning with our own sourdough starter, we use the best organic flour to make our signature bases here daily. We roll each pizza to order, layer it with our homemade tomato sauce and then throw away the rulebook and top it with the most delicious things we can think of.

MARGHERITA 8.50

tomato sauce, fresh basil and mozzarella

BILLY THE KID 12.50

rosary goats' cheese, spinach, field mushrooms, caramelised onion and hazelnuts

THE BLAZING JACK 12.50

rapscallion BBQ jackfruit with roasted peppers, caramelised onion and vegan mozzarella, finished with jalapeños and butterbean aioli

HAWAIIAN FIVE-OH 11.50

pulled ham hock, mozzarella and fresh pineapple with fresh red chilli and pineapple chilli sauce

HAZELNUTTER 11.00

spinach, field mushrooms, caramelised onion, green beans and vegan cheese, topped with hazelnuts

SRIRACHA STATE OF MIND 11.00

sriracha chicken, honey roasted onions, fresh green chilli, mozzarella, topped with sriracha mayo

KING CANUTES CATCH 12.00

hot smoked salmon, tenderstem broccoli, spinach, crushed potato, mozzarella and a free-range egg, topped with a wedge of lemon

THE BLAZING SADDLE 13.50

slow roasted pulled beef, smoked streaky bacon, caramelised onion, roasted peppers and mozzarella, topped with garlic aioli and jalapeños

DIPS

Leave no crust behind with our delicious choice of dips. 1.00 each

GARLIC & HERB AIOLI  | NAGA HARISSA SOUR CREAM     | BUTTERBEAN AIOLI  | RAPSCALLION BBQ  | SRIRACHA MAYO   | NAGA CHILLI HUMMUS   

LONGHORN JIM 13.50

marinated Longhorn ground beef, chorizo, field mushrooms, mozzarella and red onion topped with pulled ham hock

LAMB ROAST 13.00

pulled, slow-roasted lamb shoulder, sweet potato, red onion, Rosary goats' cheese and mozzarella, served with a side of mint sauce

HEY HOT STUFF, CAN YOU HANDLE IT?!

GREEN DRAGON 11.00

spinach, tenderstem broccoli, pesto, leeks, chilli flakes and fresh chilli

VEGAN PIZZA

We've created a separate selection of carefully constructed animal-free dishes. However, if you'd like us to adapt something from our main menu, just ask!

VEGAN MARGHERITA 8.50

tomato sauce, fresh basil and vegan mozzarella

THE BLAZING JACK 12.50

rapscallion BBQ jackfruit with roasted peppers, caramelised onion and vegan mozzarella, finished with jalapeños and butterbean aioli

HAZELNUTTER 11.00

spinach, field mushrooms, caramelised onion, green beans and vegan cheese, topped with hazelnuts

GREEN DRAGON 11.00

spinach, tenderstem broccoli, pesto, leeks, chilli flakes and fresh chilli

WANT NON-GLUTEN PIZZA?

Let a Stablehand know & we'll swap it for free!

SALADS

PESTO PECKER 10.00

chicken thigh, pesto, heritage tomato, green leaves, cucumber and green onion, topped with garlic croutons and fresh chilli

GIDDIUP SALMON 11.00

flaked hot smoked salmon, new potatoes, radish, baby gem and cucumber with horseradish dressing and fresh horseradish

THYME OF YOUR LIFE 9.50

sweet potato purée, couscous, tenderstem broccoli, beetroot, cauliflower, sweet potato, fennel, chilli and thyme dressing

**FANCY A PUDDING?
WE'VE GOT YOU COVERED.**



JERRY

BUBBLY, HARDWORKING AND NATURALLY YEASTY, **JERRY** IS THE LONGEST STANDING MEMBER OF OUR CREW. HE'S OUR **SOUSDOUGH STARTER** AND GOES INTO ALL THE DOUGH WE MAKE. HE CAN BE A LITTLE CRUSTY AND SMELLS LIKE OLD BEER, BUT HE'S GOT SENIORITY AND OUR **FULL RESPECT**

PIZZA DOUGH

ORGANIC FLOUR, WATER, SALT, **SOUSDOUGH STARTER** AND SOME ELBOW GREASE - IT'S A COMBINATION OF SIMPLE THINGS THAT **ROCKS OUR WORLD**. OUR DOUGH IS **HANDMADE ON SITE EVERY DAY** AND OUR BASES ARE HAND-STRETCHED TO ORDER. **THEY'RE SO GOOD** YOU WON'T BE LEAVING YOUR CRUSTS.

TOMATO BASE

DRIVING THE RHYTHM OF ALMOST ALL OF OUR PIZZAS IS OUR FRESH TOMATO SAUCE. **MADE IN-HOUSE** WITH SWEET RED ONION, FRESH HERBS, GARLIC, SEASONING AND **WHOLE LOT OF LOVE**. IT'S OUR FAVOURITE JAM. PLAYED WITH OUR UNIQUE TOPPING COMBINATIONS, IT'S MUSIC TO OUR EARS. **BASE AND BASS - COINCIDENCE?**

PLEASE LET A STABLEHAND KNOW IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS - WE'LL BE HAPPY TO HELP

 VEGETARIAN  VEGAN  BIT OF A TINGLE  NICE & SPICY  FLAMIN' HOT  MOUTH MELTER FEELING BRAVE? ASK FOR MORE CHILLIES

@THESOUTHAMPTONSTABLE   