

PLATFORM PIZZERIA

GF variants and VEGAN options available please ask your host



PIZZAS

Level 1 VE 6.5

Perfect for those still practising

Tomato, Garlic, Oregano, Olive Oil, Basil

NES Classic V 8

No Extra stuff - May take 8-bits to eat

Fior Di Latte Mozzarella, Tomato, Basil

Super Mario 9.25

Italian based and better with a mushroom

Italian Loin Ham, Mixed Mushroom, Olives, Fontina Cheese, Fior Di Latte Mozzarella, Tomato, Basil

Hadouken 9.5

A little hit of fire

Spicy Salami, Nduja, Harissa Pesto, Fresh Chillies, Buffalo Mozzarella, Parmesan, Basil

Final Fromagerie V 9.9

One of the best gaming franchises meets one of the greatest pizza toppings

Stilton, Fontina Cheese, Parmesan, Brie, Fior Di Latte Mozzarella and Basil

GTA: Slice City V 9.9

Great Tasting Aubergine

Marinated Aubergine, Sundried Tomato Pesto, Basil Pesto, Buffalo Mozzarella – contains nuts

Pork of Duty: Modern Boarfare 10.95

The perfect FPS (Fresh Pork Slicer)

Truffle Sausage, Mixed Mushroom, Fontina Cheese, Rocket, Tomato, Fior Di Latte Mozzarella

Duke Nduja-em 9.5

For lovers of harissa and extreme violence

Harissa Base, Nduja, Stilton, Buffalo Mozzarella, Rocket, Parmesan

FESTIVE SPECIALS

GTA: Santa Andreas 9.5

The Festive Rockstar of pizzas

Loin of Ham, Brie, Sausage, Sage & Onion stuffing, Fior De latte Mozzarella & Cranberry dressing

Mario Party: Christmas V 9.5

Mushrooms everywhere

Mushroom, Brie, Sage and Onion stuffing, Fior De latte Mozzarella & Cranberry dressing



TREATS

Mince Pies + Brandy Cream 4.5

Hackney Gelato 5.5

ask your hosts for this week's flavours



EXTRA TOPPINGS

Level 1 1 each

Rocket, Chilli, Olives, Sundried Tomato Pesto, Basil Pesto, Harrisa

Level 2 1.5 each

Mixed Wild Mushroom, Stilton, Parmesan, Brie, Fontina, Fior Di Latte Mozzarella

Level 3 2 each

Ventricina Salami, Loin of Ham, Nduja, Truffle Sausage, Buffalo Mozzarella

COLD BITES

Buffalo Cheese on Bruschetta 6.5
Served with Sundried Tomato

Buffalo Tomato on Bruschetta 4.5
Served with Garlic and Basil

SIDES

Rocket Salad & Parmesan 3.5
Mixed Leaf salad 3.5
Garlic Bread 3.5
Garlic Bread with Cheese 4
Dish of Mixed Olives 3

DIPS

2 each

- Harissa
- Basil Pesto
- Five Cheese
- Aubergine & Sundried Tomato

SWAP

Swap out for vegan cheese 1
Swap for gluten free base 2.5

Homemade Bread with all Four Dips 7



>> PLEASE SPEAK TO A MEMBER OF THE TEAM IF YOU HAVE **ANY** ALLERGIES OR INTOLERANCES
>> PLEASE FOLLOW OUR COVID-19 GUIDELINES ON EATING FOOD IN THE VENUE - ON THE REVERSE

DRINKS MENU

COCKTAILS

EACH 9

RAINBOW ROAD

The taste of sweet, sweet victory

Vodka - Blue Curacao - Orange - Grenadine

BLOODY MARIO

Say 'it's a me' three times in the mirror, and you're drunk

Vodka - Lemon - Henderson's Relish - Jalapeños - Basil - Tabasco

*8

APEROL SPRITZ

Aperol - Soda - Orange Slice

GOLDSTAR MARTINI

The delectable collectable

Vodka - Vanilla - Pineapple -
Passionfruit - Lemon

RED HEAD REDEMPTION

It's got a killer twist

Kraken - Orgeat - Ginger - Lime - Apple -
Cardamom Bitters

GIRL'S GOT GAME

A palatable Old Fashioned

Whiskey - Figue - Angostura - Scotch Spray

CRYSTAL COCONUT

Not to be confused with meth

Vodka - Espresso - Coconut Milk -
Cream of Coconut



WINTER COCKTAILS

THE MERRY BERRY

Sugar, ice and all things nice
Raspberry Sorbet - Elderflower -
Fizz - Gin

MULLED WINE

Platform's secret recipe

WINTER BREW

Ginger Brew with some
winter spice

Ginger - Gin - Lemon - Pale Ale



POWER-UP POTION

A cheeky little boost. New potions daily ask our team what's in the mix today

DRINKS MENU



BEER & CIDER

DRAUGHT

Camden Hells – 4.6%  5.6
Camden Pale Ale – 4% 5.6

CANS

Beavertown Neck Oil – 4.3% (Session IPA) 330ML  5.1
Beavertown Gamma Ray – 5.4% (APA) 330ML 5.4
Pressure Drop Pale Fire – 4.8% (Pale Ale) 440ML 6.2
Camden Hells – 4.6% 330ML 4.5
Camden Pale Ale – 4.6% 330ML 4.5
Estrella Damm Daura – 5.4% 330ML 4.8
*GLUTEN FREE
Red Stripe – 4.7% 440ML 4.5

BOTTLES

Estrella Damm – 4.6% 330ML 4.8
Hawkes Urban Orchard Cider – 4.5% 500ML 5

WINE & PROSECCO

175ML / 250ML / BOTTLE

WHITE

De Gras Viognier *Reserva* 2018, Chile 5.5 / 7.1 / 20
Ochoa Calendas White Viura *Chardonnay* 2018, Spain 24
Cantarutti *Pinot Grigio* Friuli 2018, Italy 30

RED

Carelli 34 *Malbec* 2018, Argentina 5.5 / 7.1 / 20
Austral *Tempranillo* – *Garnacha Rioja* 2017, Spain 26
Vignobles Berthier VDF *Pinot Noir* 'L'Instant' 2018, France 30

ROSÉ

Nature de Petit Roubiè *Rosè*
IGP Pays d'Oc *Organic* 2017, France 5.5 / 7.1 / 20

FIZZ

Gran Cuvee Extra Dry *Prosecco* 7.2 (125ML) / 26
Veuve Clicquot *Champagne* Brut 80

SPIRITS / THE HARD STUFF

Tovarich! *Vodka* – 38% 4.6
Beefeater *Gin* – 40% 4.6
Barcelo *White Rum* – 37.5%  4.7
Whiskey Thief *Bourbon* – 40% 4.8
East London Liquor co. *Gin* – 40% 5.2
East London Liquor co. *Vodka* – 40% 5.2

+ Mixer 1.3
Tonic/Soda/Lemonade/Coke/Diet Coke/
Orange Juice/Ginger Ale
Double +3



>> PLEASE SPEAK TO A MEMBER OF THE TEAM IF YOU HAVE **ANY** ALLERGIES OR INTOLERANCES
>> PLEASE FOLLOW OUR COVID-19 GUIDELINES ON EATING FOOD IN THE VENUE – ON THE REVERSE

DRINKS MENU



COFFEE & TEA

HAND ROASTED UNION COFFEE

Americano	2.9
Flat White	3
Latte	3
Cappuccino	3
Espresso	2.5
Macchiato	2.8

Extra Shot of fuel	1.1
Add Minor Figures Oat Milk	0.5

GOOD & PROPER TEA

Breakfast	2.5
*Our Breakfast Tea is and always will be Yorkshire ;)	
Earl Grey	2.6
Green	2.6
Peppermint	2.6
Hibiscus	2.6
Lemongrass	2.6

SOFTS (CANS)

Lemony Lemonade		2.5
Orangeade		2.5
Gingerella Ginger Ale		2.5
Coca Cola		2
Something & Nothing Cucumber Seltzer		3
Something & Nothing Hibiscus & Rose Seltzer		3
Fountain of Youth Coconut Water <i>(Potion for Eternal Youth)</i>		4.5
Still / Sparkling Water Bottle		2.2

