Welcome to The Old Market Assembly

Kitchen hours: Mon - Fri 5-10pm / Sat 12-3pm & 5-10pm / Sun 12-7pm

Nibbles

Marinated Queen Olives (vg, gf) 4.5 Focaccia w/ olive oil & balsamic (vg) 5.5

All our tasty pizzas are available to order on **Eats**

Sharing Plates - available Weds - Sat

Fried Aubergines & Salmorejo 6.5

w/ Serrano and pomegranate molasses (vgo)

Charred Hispi cabagge 6.5

w/ confit garlic hummus & watercress mojo (vg, gf)

Patatas Bravas 7

Crispy potatoes in house-made spiced tomato sauce w/ aioli (vg, gf)

Courgette Risotto 8

w/ watercress and lemon pangratatto (vg, gfo)

Chorizo a la Sidra 9

Spicy chorizo cooked on North St Cider, w/ piquillo peppers and house focaccia (gfo)

Grilled Flank Steak 10

w/ creamy polenta and chimichurri (gf)

Cod Ensaladilla Malaguena 11

Confit Cod, orange and kalamatas potato salad, poached egg

Sharing Boards

Charcuterie 16

a selection of cured continental meats, baked provolone, confit garlic hummus, pickles & flatbread

Vegan 14

Confit garlic hummus, Ensaladfa Malagena, Salmorejo, basil pesto, pickles & flatbread

Burrata Pugliese 11

served w/ unfiltered extra vigin olive oil and house focaccia

Pizzas - available Monday - Saturday

Made fresh in-house, hand-stretched & freshly baked Neapolitan style bases. All with our house-made marinara sauce and grated mozzarella. All pizza bases can be made gluten free

Marinara (vg) 10.5

House-made marinara sauce, with basil, fresh garlic & kalamata olives. Add grated mozzarella + 1.5

Queen Margherita (vgo) 12.5

Buffalo mozzarella, grated pecorino & fresh basil

Pepperoni 13.5

Salsiccia piccante ricotta & hot honey

Ortolana (v, vgo) 13.5

Aubergine, courgette, fresh onions & basil

Puttanesca 14.5

Anchovies, olives, capers & fresh chilli

Burrata 14.5

whole burrata, pesto base, grated parmesan & semidried tomatoes

Salame 14.5

Fennel salami, sweet piquillo peppers & smoked provolone

The Wardrobe* (v) 14.5

White and portobello mushrooms, pickled oyster mushrooms & truffle oil

*£1 from every pizza goes to support The Wardrobe Theatre