

# WILDWOOD

PIZZA PASTA GRILL

## STARTERS

**Garlic bread (v) 4.50**

**Tomato & pesto garlic bread (v) 6.45**  
sun-blushed tomatoes & green pesto

**Freshly baked ciabatta loaf (ve) 4.95**  
with red pepper tapenade, olive oil & balsamic vinegar

**Mozzarella garlic bread (v) 6.45**  
baked with caramelised onions

**Calamari 7.10**  
crispy squid, Cajun mayo dipping sauce

**Mushroom arancini (v) 6.50**  
hand rolled creamy mushroom risotto balls with rocket, cheese & marinara sauce

**Baked baby camembert (v ngo) 7.95**  
rosemary & garlic with toasted sourdough

**Garlic tiger prawns 7.75**  
garlic butter, chilli, lemon juice, coriander on toasted sourdough

**Baked mushrooms (ve) 6.25**  
chestnut mushrooms & vegan nut pesto with toasted sourdough

## PIZZA

ADD £2 TO GO LARGE ON PIZZA

**Margherita (v veo ngo) 8.95**  
with basil leaves

**Double pepperoni (ngo) 11.15**  
with thyme

**Piccante carne (ngo) 11.90**  
Milano salami, pepperoni, Italian smoked ham, chorizo, harissa, thyme

**Hoi Sin duck 11.55**  
spring onions, cucumber, coriander

**Italian smoked ham & rocket (ngo) 11.45**  
caramelised onions, Riserva cheese

**Grilled courgette & goat's cheese (v veo ngo) 10.65**  
portobello mushrooms, cherry bell peppers, green pesto, olives, toasted pine nuts

## SALADS

**Grilled goat's cheese & portobello mushroom salad (veo) 11.95**  
**chicken 13.95 / salmon 15.50**  
grilled red & yellow peppers, courgettes, caramelised onions, roasted hazelnuts, garlic, croutons, balsamic dressing

**Cobb salad (ng) 11.75**  
oven roasted chicken, crispy bacon, lettuce, Cheddar cheese, char-grilled sweetcorn, green beans, tortilla chips, Caesar dressing

**Superfood salad (v) 11.15**  
**chicken 12.95 / salmon 15.25 / halloumi (v) 12.20**  
Italian-infused pesto grains, grilled marinated artichokes, rocket, edamame beans, chickpeas, puffed pumpkin seeds, pomegranate, fresh mint, green pesto, cucumber, cherry tomatoes

## CALZONE

**Chicken & meatballs 12.95**  
portobello mushrooms, red chilli, rich beef ragù

**Sausage, pepperoni & chicken 12.95**  
caramelised onions, portobello mushrooms, thyme

## ARTISAN PIZZA

**Meat fest (ngo) 12.75**  
pepperoni, chicken, chorizo, pancetta, ground beef, thyme

**Primavera (v veo ngo) 11.95**  
aubergine, grilled artichokes, cherry bell peppers, tapenade, olives, pesto, topped with rocket

## RISOTTO

**Funghi risotto (v veo ng) 11.95**  
chestnut, shiitake & oyster mushrooms, thyme, truffle oil, Riserva cheese shavings, white wine  
add chicken 2.00

**Seafood risotto (ng) 13.25**  
calamari, prawns, mussels, baby spinach, grilled courgette, chilli, white wine

**Chicken & chorizo risotto (ng) 12.95**  
crispy Italian smoked ham, Riserva cheese, edamame beans, garlic, harissa, white wine

## GRILL

SERVED WITH YOUR CHOICE OF FRIES OR MIXED SALAD

**Classic cheeseburger 11.95**  
7oz beef patty, Monterey Jack cheese, burger sauce, lettuce, beef tomato  
add crispy bacon 1.25

**Buttermilk chicken burger 11.85**  
breaded chicken breast, crispy Italian smoked ham, lettuce, beef tomato, mayo  
add Monterey Jack cheese 1.25

**Peri-peri chicken burger 13.65**  
char-grilled marinated boneless chicken, lettuce, beef tomato, Cajun mayo

**'Beyond Meat' vegan burger (ve) 12.50**  
vegan cheese, mayo & brioche bun, lettuce, beef tomato, red onion

**Philly steak & cheese sandwich 13.95**  
succulent steak strips, Monterey Jack cheese, chimichurri sauce, lettuce, fried onions, mayo, toasted sourdough

**Peri-peri chicken (ngo) 13.95**  
char-grilled marinated boneless chicken, with Cajun mayo

**Rack of baby back ribs (ngo) 17.15**  
marinated in barbecue sauce

**10 oz sirloin steak (ngo) 18.95**  
herb butter, triple-cooked chunky chips, peppercorn sauce  
add grilled portobello mushroom 1.25

## PASTA

NON GLUTEN & ORGANIC WHOLEWHEAT PASTA AVAILABLE

**Classic pomodoro (ve ngo) 8.95**  
traditional tomato sauce, choose spaghetti or mafalde artisan ribboned pasta

**Traditional Bolognese (ngo) 11.10**  
rich beef ragù, choose spaghetti or mafalde artisan ribboned pasta

**Spaghetti chorizo carbonara (ngo) 11.95**  
mixed mushrooms, creamy carbonara sauce

**Spicy prawn spaghetti (ngo) 13.25**  
chilli, garlic, tomato, harissa, spring onion, basil, white wine, in a creamy sauce

**Oven baked chicken penne 12.65**  
in a rich creamy mushroom sauce, topped with cheese

**Spaghetti polpette 12.75**  
beef meatballs, rich red wine tomato sauce with caramelised onions, rosemary, chilli & garlic

**Peri-peri chicken penne (ngo) 11.95**  
spicy chicken, baby spinach, harissa, garlic, cherry tomatoes, in a rich creamy sauce

**Penne arrabbiata (ve ngo) 8.95**  
spicy tomato sauce

**Oven baked lasagne 11.95**  
traditional rich beef ragù, layered pasta, topped with a creamy béchamel sauce & cheese

**Penne alla Norma (v veo ngo) 9.95**  
southern Italian dish with tomato sauce, chilli, garlic, aubergine, baby spinach, Riserva cheese shavings, basil

## SIDES

**Mixed salad (ve) 3.95**  
mixed leaves, cherry tomatoes, cucumber, red onion, olives

**Sweet potato fries (v) 4.25**  
rosemary salt

**Fries (v) 3.95**  
rosemary salt

**Crispy halloumi fries (v) 5.75**  
Cajun mayo dip

**Triple cooked chunky chips (v) 4.15**  
rosemary salt

## DESSERT

**Hot chocolate chip cookie dough (v) 6.25**  
straight out of the oven, served with vanilla ice-cream

**Hot chocolate**  
orange brownie (v) 5.95  
vanilla ice-cream

**Tiramisu (v) 5.95**  
coffee-flavoured Italian dessert

(v) vegetarian | (ve) vegan | (veo) vegan option available | (ng) non gluten | (ngo) non gluten option available.

We cannot guarantee our dishes are allergen free, for specific allergy & dietary information please speak to your server.

Dishes with fish may contain bones & some olives may have stones. An optional service charge of 10% will be added to tables of seven or more.

# DRINKS

## WHITE WINE

	175ml/250ml/750ml glass / glass / bottle
<b>Chenin Blanc</b> Western Cape, South Africa	<b>4.95 / 6.60 / 17.90</b>
<b>Trebbiano</b> Puglia, Italy	<b>4.40 / 5.90 / 15.95</b>
<b>Picpoul de Pinet (ve)</b> Languedoc-Roussillon, France	<b>21.50</b>
<b>Pinot Grigio</b> Veneto, Italy	<b>5.70 / 7.65 / 20.95</b>
<b>Chardonnay</b> Maule Valley, Chile	<b>5.45 / 7.30 / 19.95</b>
<b>Sauvignon Blanc</b> Marlborough, New Zealand	<b>6.40 / 8.25 / 23.45</b>
<b>Gavi (ve)</b> Piedmont, Italy	<b>27.45</b>

## ROSÉ

<b>Grenache Rosé</b> Languedoc-Roussillon, France	<b>5.05 / 6.70 / 18.25</b>
<b>Pinot Grigio Blush</b> Veneto, Italy	<b>5.45 / 7.30 / 19.95</b>

All wines available by the glass are also available in 125ml serving

## RED WINE

	175ml/250ml/750ml glass / glass / bottle
<b>Montepulciano D'Abruzzo</b> Abruzzo, Italy	<b>4.90 / 6.60 / 17.95</b>
<b>Grenache</b> Languedoc-Roussillon, France	<b>4.40 / 5.90 / 15.95</b>
<b>Sangiovese</b> Emilia-Romagna, Italy	<b>5.25 / 7.00 / 19.10</b>
<b>Merlot (ve)</b> Aconcagua Valley, Chile	<b>5.45 / 7.30 / 19.95</b>
<b>Malbec</b> Mendoza, Argentina	<b>6.20 / 7.85 / 22.45</b>
<b>Rioja Tinto (ve)</b> Rioja, Spain	<b>21.95</b>
<b>Chianti (ve)</b> Tuscany, Italy	<b>22.95</b>
<b>Shiraz Viognier</b> New South Wales, Australia	<b>22.25</b>

## SPARKLING

<b>Prosecco Veneto, Italy (ve)</b>	<b>5.95 / 25.95</b>
<b>Cuvée Rosé Sparkling</b> Veneto, Italy (ve)	<b>25.95</b>
<b>Veuve Clicquot</b> Champagne, France (ve)	<b>49.00</b>

# BEERS

<b>Birra Moretti</b> 330ml / 660ml	<b>4.60 / 6.95</b>
<b>Tiger</b> 330ml	<b>4.35</b>
<b>Sol</b> 330ml	<b>4.35</b>
<b>Camden Hells Lager</b> 330ml	<b>4.60</b>
<b>Lagunitas Daytime Pale Ale</b> 355ml	<b>4.95</b>
<b>Deuchars IPA</b> 500ml	<b>5.30</b>
<b>Leffe Blonde</b> 330ml	<b>4.45</b>
<b>Heineken 0%</b> 330ml	<b>3.65</b>
<b>Wyldwood Cider</b> 500ml	<b>5.00</b>
<b>Bulmers Original</b> 500ml	<b>5.20</b>
<b>Old Mout Berries &amp; Cherries</b> 500ml	<b>5.95</b>

## HOT DRINKS

<b>Americano</b> 2.40	<b>Cappuccino</b> 2.80
<b>Single Espresso</b> 2.40	<b>Latte</b> 2.80
<b>Double Espresso</b> 2.60	<b>Selection of teas</b> 2.30
	<b>Hot chocolate</b> 2.75

# SOFTS

<b>Lemonade</b>	<b>2.35</b>
<b>Passion fruit lemonade</b>	<b>2.75</b>
<b>Raspberry lemonade</b>	<b>2.75</b>
<b>Elderflower sparkle</b>	<b>2.95</b>
<b>Still Mineral water</b> 500ml	<b>2.95</b>
<b>Sparkling Mineral water</b> 500ml	<b>2.95</b>
<b>Appletiser</b>	<b>2.95</b>
<b>Orange juice / Cloudy apple juice</b>	<b>2.65</b>
<b>Coca-cola</b> 330ml	<b>3.05</b>
<b>Coke Zero</b> 330ml	<b>2.95</b>
<b>Diet Coke</b> 330ml	<b>2.95</b>

FULL COCKTAIL LIST  
AVAILABLE ON REQUEST