

WILDWOOD

PIZZA PASTA GRILL

STARTERS

Marinated olives (ve ng) 3.50

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

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

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

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

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

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

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, served with mafalde artisan ribboned pasta or choose spaghetti

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

Salted caramel avalanche 6.95
salted caramel ice-cream in a chocolate shell, hazelnuts, berries & hot salted caramel sauce

Vanilla cheesecake 5.95
with raspberry coulis

Tiramisu (v) 5.95
coffee-flavoured Italian dessert

Sticky toffee pudding
with vanilla ice-cream (v) 5.95

Hot chocolate chip cookie dough
with vanilla ice-cream (v) 6.25

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

(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

Chenin Blanc South Africa	4.95 / 6.60 / 17.90
Trebbiano Italy	4.40 / 5.90 / 15.95
Picpoul de Pinet France (ve)	21.50
Pinot Grigio Italy	5.70 / 7.65 / 20.95
Chardonnay Chile	5.45 / 7.30 / 19.95
Sauvignon Blanc New Zealand	6.40 / 8.25 / 23.45
Gavi Italy (ve)	27.45

ROSÉ

Grenache Rosé France	5.05 / 6.70 / 18.25
Pinot Grigio Blush Italy	5.45 / 7.30 / 19.95

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

RED WINE

175ml/250ml/750ml
glass / glass / bottle

Montepulciano D'Abruzzo Italy	4.90 / 6.60 / 17.95
Grenache France	4.40 / 5.90 / 15.95
Sangiovese Italy	5.25 / 7.00 / 19.10
Merlot Chile (ve)	5.45 / 7.30 / 19.95
Malbec Argentina	6.20 / 7.85 / 22.45
Rioja Tinto Spain (ve)	21.95
Chianti Italy (ve)	22.95
Shiraz Viognier Australia	22.25

SPARKLING

Prosecco Italy (ve)	5.95 / 25.95
Cuvée Rosé Sparkling Italy (ve)	25.95
Veuve Clicquot France (ve)	49.00

BEERS

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

SOFTS

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

HOT DRINKS

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

FULL COCKTAIL LIST
AVAILABLE ON REQUEST

KIDS MENU

—
**2 COURSES
& A DRINK
£6.75**

MINI MAINS

Sausage & chips
with peas

Penne pasta
with tomato, bolognese
or meatballs

Margherita pizza
with pepperoni, chicken
or mushroom (v)

Breaded chicken
with chips & peas

Mini calzone
with pepperoni, chicken
or mushroom (v)

Mini burger w/ fries

MINI DESSERTS

Hot chocolate orange brownie
Real fruit lolly
Ice cream

DRINKS

Passion fruit lemonade
Raspberry lemonade
Orange squash
Blackcurrant squash
Chocolate Milk
Strawberry Milk
Banana Milk

