

STARTERS

Olives & Bread

Mixed olives (ve ng) 4.15

Focaccia (ve) 4.95
olive oil and balsamic vinegar

Mozzarella & caramelised onion garlic bread
(v veo ngo) 6.55 | 7.95

NEW Mushroom & buffalo mozzarella bruschetta
(v) 7.95 balsamic glaze, crispy shallots, mixed seeds,
rocket, grilled sourdough bread

Rosemary garlic bread
(ve ngo) 5.40 | 6.20

NEW Garlic tiger prawns (ngo) 8.95
white wine, baby plum tomatoes, tomato sauce,
parsley, chilli, grilled sourdough bread

Calamari 8.95
lightly battered squid, peri-peri mayo, spring onion, chilli

NEW Soup of the day 6.85
ask your server for today's flavour

PIZZAS

Classics

Larger thin base +£2 • Non gluten classic base +£1
Vegan cheese available

Margherita (v veo ngo) 9.75
mozzarella, basil leaves

Fiorentina (v ngo) 14.45
spinach, egg, mozzarella,
Riserva cheese, olives, garlic oil

NEW Piccante carne (ngo) 14.75
Milano salami, pepperoni, smoked cured ham,
spicy chorizo, mozzarella, harissa, thyme

Double pepperoni (ngo) 14.25
mozzarella, thyme

NEW Buffalo & prosciutto crudo (ngo) 14.55
buffalo mozzarella, baby plum tomato, rocket

Grilled courgette & goat's cheese (v ngo) 14.25
mozzarella, mushrooms, bell peppers, pesto, olives

Artisan

Large thin hand-crafted pizzas with rocket
& Riserva cheese

Calabrese (ngo) 16.75
dry-cured pork sausage, speck, Milano salami,
mozzarella, cherry bell peppers

Philly cheesesteak (ngo) 17.45
strips of marinated steak, chimichurri, Monterey Jack
cheese, mozzarella, baby plum tomatoes

Vegetable primavera (v veo ngo) 16.20
fresh mozzarella, grilled Mediterranean vegetables,
olives, pesto

Calzone

Stone-baked folded pizza served
with a mixed salad

NEW Chicken &
chorizo 16.45
chicken, chorizo, peperonata,
mozzarella, oregano

Spinach, ricotta &
mushroom (v) 16.25
ricotta, mozzarella,
cheddar, egg, nutmeg

Lighter Options

Smaller pizza & pasta, served with salad
salad dressing available on request

Pizzetta & mixed
salad 12.45

Margherita
(v veo ngo)

NEW Piccante carne
(ngo)

Pepperoni
(ngo)

Grilled courgette & goat's
cheese (v ngo)

Pasta & mixed
salad 12.45

Spaghetti pomodoro
(ve ngo)

Spaghetti carbonara
(ngo)

Spaghetti Bolognese
(ngo)

Penne alla Norma
(v veo ngo)

PASTA

Non gluten pasta available

Spaghetti pomodoro (ve ngo) 9.25
traditional tomato sauce
add chicken 2.25 / chorizo 2.25

Penne arrabbiata (ve ngo) 9.45
spicy tomato sauce
add chicken 2.25 / chorizo 2.25

NEW Seafood linguine (ngo) 16.25
mussels, squid, prawns, chilli, white wine, tomato sauce

Spaghetti carbonara (ngo) 15.25
crispy pancetta in cream, egg yolk, cheese sauce
add chicken 2.25 / chorizo 2.25

Traditional Bolognese (ngo) 14.95
spaghetti with a rich beef ragù

Oven baked chicken & mushroom penne 15.75
torn chicken breast in a creamy sauce, with three cheeses

Oven baked goat's cheese
& mushroom penne (v) 15.35
mixed peppers, spinach, three cheeses,
pesto, tomato sauce

Penne alla Norma (v veo ngo) 13.75
aubergine, ricotta cheese, tomato sauce,
chilli, garlic, basil, spinach

Peri-peri chicken penne (ngo) 15.75
spicy chicken, spinach, harissa, garlic,
baby plum tomatoes, in a rich creamy sauce

Vegan lasagne (ve) 15.25
tomato, spinach, layered pasta, topped with
a coconut béchamel and vegan cheese sauce

Classic lasagne 15.95
rich beef ragù, layered pasta, topped with
a creamy béchamel sauce and cheese

Risotto

Chicken & chorizo
(ng) 15.75
smoked ham, Riserva cheese, edamame,
garlic, harissa, white wine

NEW Butternut squash
(ve ng) 14.20
roasted butternut, flaked almonds,
pesto, rocket

GRILL

Buttermilk chicken burger 15.95
breaded chicken breast, mayo, lettuce, tomato,
in a brioche bun, served with fries or mixed salad
add crispy bacon 2.25
add Monterey Jack cheese 1.75

Classic burger 15.45
beef patty, burger sauce, lettuce, tomato,
in a brioche bun, served with fries or mixed salad
add crispy bacon 2.25
add Monterey Jack cheese 1.75

Philly cheesesteak
sandwich 17.25
succulent marinated steak strips, chimichurri dressing,
fried onions, cheese, mayo, grilled sourdough bread,
served with fries or mixed salad

NEW Baked aubergine (ve) 14.45
courgette, grains, chickpeas, broad beans,
basil dressing, vegan crème fraiche

NEW British 10oz rib-eye steak (ngo) 23.45
21-day aged cut, served with fries and rocket,
with a choice of peppercorn sauce or garlic butter

NEW Minute steak (ngo) 16.25
with garlic butter, rocket, served with fries

NEW Chicken Romana 15.25
Prosciutto crudo, Tuscan potatoes, green beans,
white wine and herb sauce

NEW Pan roasted seabass 17.25
braised lentils, roasted courgette, baby plum
tomatoes, white wine and caper sauce

SIDES

Fries (v veo ngo) 4.95
Sweet potato fries
(v) 5.25

Mixed salad (ve ng)
4.95
house dressing, mixed leaves, red onion,
baby plum tomatoes, cucumber, olives

NEW Green beans
(v veo) 4.95
butter, toasted
almond flakes

DESSERTS

Chocolate brownie (v) 7.45
honeycomb, chocolate sauce,
served warm with vanilla ice-cream

Sticky toffee pudding (v) 7.45
served warm with vanilla ice-cream

Torta della Nonna (v) 7.25
Tuscan lemon custard tart,
vanilla ice-cream, pine nuts

Tiramisu (v) 7.25
coffee-flavoured Italian dessert

Cookies & cream
cheesecake (v veo) 7.75
chocolate sauce

Ice-cream (v veo ng) 4.95
two scoops from our selection

Sorbet (ve ng) 4.65
two scoops from our selection

HOT DRINKS

Americano 3.45

Espresso 3.45 / 3.75

Cappuccino 3.75

Flat white 3.75

Latte 3.75

Selection of teas 3.25

Hot chocolate 3.75

ALLERGENS

Please scan the QR code or visit:
wildwoodrestaurants.co.uk/allergen



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

We cannot guarantee our dishes are allergen free and dish descriptions do not include all ingredients used in the recipes. For specific calorie, allergy and dietary information please follow the QR code on this menu or speak to your server. Adults need around 2000kcal a day. Dishes with fish may contain bones and some olives contain stones. Items on this menu are subject to change and availability. **An optional service charge of 10% will be added to your bill.**

SALADS

Chicken caesar salad (ngo) 14.25
grilled chicken breast, lettuce, anchovies,
croutons, Riserva cheese, Caesar dressing
add crispy bacon 2.25
add goat's cheese 3.10

Cobb salad (ng) 15.25
chicken, crispy bacon, lettuce, Cheddar cheese,
chargrilled sweetcorn, avocado, tortilla chips,
Caesar dressing

LUNCH MENU

Monday to Friday 12-5pm*
2 Courses 13.95 | 3 Courses 16.95

STARTERS

Rosemary garlic bread (ve) go large for 1.00

NEW Soup of the day ask your server for today's flavour

Pesto pomodoro bread (v) flat bread, tomato sauce, pesto, oregano go large for 1.00

Calamari lightly battered squid, peri-peri mayo, spring onion, chilli

MAINS

Ask your server for seasonal specials

Traditional Bolognese (ngo) spaghetti with a rich beef ragù

Margherita pizza (v veo ngo) mozzarella & basil leaves

Classic lasagne (veo) rich beef ragù, layered pasta, topped with a creamy béchamel sauce and cheese

Buttermilk chicken burger breaded chicken breast, mayo, lettuce, tomato, in a brioche bun, with fries

Vegan lasagne (ve) tomato, spinach, layered pasta, topped with a coconut béchamel and vegan cheese sauce

NEW Minute steak (ngo) (£2 supplement) with garlic butter, rocket, fries

Lighter Options

Smaller pizza & pasta, served with salad
salad dressing available on request

Pizzetta & mixed salad Margherita (v veo ngo) Pepperoni (ngo) Grilled courgette & goat's cheese (v ngo)	Pasta & mixed salad Spaghetti pomodoro (ve ngo) Spaghetti carbonara (ngo) Penne alla Norma (v veo ngo)
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DESSERTS

Tiramisu (v) coffee-flavoured Italian dessert

Torta della Nonna (v) Tuscan lemon custard tart, vanilla ice-cream, pine nuts

Cheesecake (v) ask your server for today's flavour

Ice-cream (v veo ng) or sorbet (ve)

20% off drinks*

Poretti	Coca Cola
House wine	Coke Zero
Sprite	Diet Coke

*Terms apply, not valid on Bank holidays

WINE

White 175ml / 250ml / bottle

Trebbiano Italy 5.95 | 7.50 | 20.45
easy drinking, crisp, apple

Chenin Blanc (ve) 6.60 | 8.30 | 22.95
South Africa
refreshing, peach

Picpoul de Pinet (ve) France 26.75
crisp, summery, lemon zest

Pinot Grigio Italy 7.80 | 9.40 | 26.50
crisp, light

Chardonnay (ve) 6.60 | 9.40 | 24.45
Chile
fruity, tropical fruits

Sauvignon Blanc 7.70 | 9.70 | 27.75
Spain
crisp, refreshing, citrus, peach

Gavi (ve) Italy 35.45
floral fragrance

Albariño (ve) Spain 27.25
fresh, peach, pear, lemon

Red 175ml / 250ml / bottle

Tempranillo 5.95 | 7.60 | 20.45
Garnacha Spain
dark berry fruits, hint of pepper

Montepulciano 6.80 | 8.55 | 23.65
D'Abruzzo Italy
red berries

Sangiovese Italy 6.70 | 8.55 | 23.95
easy drinking, cherries, summer fruits

Merlot (ve) Chile 7.20 | 8.90 | 25.65
plums, sweet spice

Malbec Argentina 8.10 | 10.20 | 29.95
plums, chocolate

Chianti (ve) Italy 26.95
cherries, plums, spices, liquorice

Shiraz Viognier (ve) Australia 26.45
full-bodied, blackberry, coffee

Rosé 175ml / 250ml / bottle

Grenache Rosé (ve) France 6.80 | 8.50 | 24.50
fresh, aromatic, raspberry, spices

Pinot Grigio Blush Italy 7.70 | 9.25 | 25.95
easy, light, red fruits

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

Sparkling 125ml / bottle

Prosecco (ve) Italy 7.25 | 29.45
fruity, pear, apple

Cuvée Rosé Sparkling (ve) Italy 29.95
easy drinking

Moët & Chandon Brut (ve) France 49.95
crisp, refreshing, stone fruit

COCKTAILS

Classics

Sex on the Beach 8.95
Archers, vodka, cranberry juice, orange juice

Classic Mojito 8.95
rum, fresh mint, lime juice

Amaretto Sour 8.75
Amaretto, lemon juice, lime juice

Long Island Iced Tea 9.50
vodka, rum, gin, tequila, lemon juice, triple sec, Coca Cola

NEW Wildwood Special 9.50
Bombay Sapphire gin, Limoncello, lemon juice, sugar syrup

Strawberry Daiquiri 9.40
Bacardi rum, Cointreau, strawberry, lemon juice

Margarita 8.75
tequila, Cointreau, lime juice

Sparkling

Strawberry Bellini 8.80
Prosecco, strawberry purée

Passion Fruit Bellini 8.80
Prosecco, passion fruit purée

Martinis

Pornstar Martini 9.25
Prosecco, passion fruit purée, vodka, Passoã

Espresso Martini 9.25
vodka, Tia Maria, Italian coffee

French Martini 9.25
vanilla vodka, Chambord, pineapple juice

Mocktails

Tropical Fruit Cooler 6.45
orange juice, passion fruit purée, grenadine

Apple & Sparkle 6.45
apple purée, lemon juice, topped with elderflower sparkle

Virgin Mojito 6.45
fresh mint, lime juice, apple juice

Passion Fruit Crush 6.45
passion fruit purée, lime juice, pineapple juice

SPIRITS & MIXERS

House 25ml 6.50 | 50ml 8.75 | add mixer £1

Premium 25ml 7.25 | 50ml 9.50 | add mixer £1

Full range of spirits available – please ask your server

BEER & CIDER

Poretti 5.10 | 6.95
330ml | 660ml

Poretti draught 4.40 | 6.95
half | pint (where available)

San Miguel 330ml 5.25

San Miguel 0.0 4.95
330ml

Shipyards American Pale Ale 500ml 6.35

Thatchers Gold Apple Cider 500ml 6.65

Magners 500ml 5.95

Magners Orchard Berries Cider 500ml 6.65

SOFT DRINKS

Appletiser 275ml 3.95

Coca-Cola 330ml 3.95

Coca-Cola zero 330ml 3.95

Diet Coke 330ml 3.95

Sprite 330ml 3.95

Orange juice 3.90

Apple juice 3.90

ACQUA PANNA 500ml still mineral water 3.95

S.PELLEGRINO 500ml sparkling mineral 3.95

Passion fruit lemonade 3.95

Strawberry lemonade 3.95

Elderflower sparkle 3.95

FOOD & DRINK

WILDWOOD
PIZZA PASTA GRILL