

ALL OUR SANDWICHES AND WRAPS ARE SERVED WITH
OVEN ROAST POTATO WEDGES & AIOLI OR SOUP OF THE DAY
GLUTEN FREE & VEGAN BRIOCHE STYLE BUN AVAILABLE FOR SANDWICHES AND BURGERS (EXC. WRAPS)

SANDWICHES

London smoked salmon & cream cheese bagel with rocket & lemon wedge 10.25 / 13.25

Soft goat's cheese & roasted veggies in focaccia roll with sun blushed tomato pesto 10.25 / 13.25 (V)

Chicken & smashed avocado ciabatta with bacon, cream cheese, baby leaves & tomato 10.25 / 13.25

WRAPS

Hot falafel wrap spinach, hummus, tomato & red pepper salsa (*swap falafel for halloumi*) 10.25 / 12.75 (VE)

Chicken Caesar wrap classic Caesar salad, roasted chicken and parmesan 10.25 / 12.75

BURGERS

ALL OUR BURGERS ARE SERVED WITH OVEN ROAST POTATO WEDGES & AIOLI
+ applewood cheddar 2.00 + back bacon 2.00

The Cafe Piazza beef burger in a pretzel bun homemade prime Aberdeen Angus beef burger, oak leaves, tomato, caramelised red onion & mayonnaise 13.00

Chicken schnitzel burger in a pretzel bun grilled chicken breast with applewood cheddar and coleslaw 13.00

Pulled pork burger in a pretzel bun slow-cooked pulled pork followed our unique recipe with mature cheddar, wild rocket & aioli 12.50

Moving "Mountain" vegan cheeseburger with smashed avocado, BBQ sauce, lettuce, tomatoes 12.50(VE)

What's great about this not so regular veggie burger? The simple and main ingredients are a base of antioxidant-rich Coconut Oil which provides a fatty satisfying consistency, Beetroot Juice which allows a juicy 'bleed' at the center of the patty, and Plant-Proteins and Mushrooms that provide a succulent texture akin to the bite of meat. Loaded with Herbs, Spices and packed with Vitamin B12 for extra nutrients you'll surely enjoy this juicy and tasty alternative to the British Beef Burger with all the benefits.

HOMEMADE PIZZAS

Margherita tomato sauce, mozzarella, fresh basil & extra virgin olive oil 10.00 + pepperoni 2.00 (V)

Bolognese Bolognese sauce, mozzarella, truffle oil & parmesan 12.50

Pizza Calzone black olives, roast vegetables, goats cheese, red pesto & mozzarella 12.95 + roast chicken 3.50

Tuna and black olive tuna, black olives, red onion, tomato sauce, mozzarella & basil oil 12.50

ALL DAY BRUNCH

Poached eggs on sourdough toast 6.00

Sweet potato toast with 2 poached eggs, smashed avocado, crumbled feta & a drizzle of a chilli oil 8.95 (GF)

Smashed avocado, 2 poached eggs and back bacon on sourdough toast 8.95

DAILY SPECIALS

Shepherd's pie served with honey roast winter vegetables 13.50 (GF)

Posh spiced lamb kebab slow cooked lamb shoulder, shredded red cabbage, red onion & coriander salad with tzatziki in a folded flat bread served with potato wedges and aioli 12.50

Medium rare open steak sandwich aioli, wild rocket, caramelised red onion & oven roasted sweet potato fries & aioli 12.95

Jacket potatoes all served with side of a mixed salad (GF)

- Cajun dusted chicken, sour cream, sprinkle of mature cheddar and chives 7.95
- baked beans with mature cheddar & Red Leicester 7.95
- with tuna & sweet corn mayo 7.50
- with mature cheddar & Red Leicester 7.50
- with chilli con carne and sour cream 7.50

TURN OVER FOR STARTERS, MAIN COURSES, SALADS, HOMEMADE PASTAS, SHARING PLATES AND SIDES

Allergen advice available separately. (GF) - gluten free. (V) - vegetarian. (VE) - vegan.
12.5% discretionary gratuity will be added to your bill for the serving staff. Thank you.

STARTERS

Homemade soup of the day served with sour dough toast & butter 5.95 (V)

Warm Goats' cheese caramelized pear, honey glazed walnuts, chicory & balsamic vinegar reduction 7.25 (GF)

Rosemary lamb koftas with a dollop of sour cream (*available as main course*) 6.50 / 12.50 (GF)
on traditional Greek salad and pomegranate molasses dressing

Smoked salmon and king prawn pot smoked salmon, dill & cream cheese pate topped with king prawns,
served with sourdough toast 7.25

Parma ham & chestnut on beetroot, apple, lamb's lettuce & croutons salad with walnut oil, red wine,
Dijon mustard & red onion dressing (*available as main course*) 7.50 / 13.50

MAIN COURSES / SALADS

Roast salmon fillet on sweet potato puree, stem broccoli, confit baby tomatoes and lemon oil 14.25 (GF)

Cottage pie beef ragu topped with mash potato, served with honey roast winter vegetables 12.50 (GF)

Homemade fishcakes served on buttery crushed new potatoes, green pea & edamame beans velouté
with the side of green garden peas 13.25 (GF)

Slow-roasted pork belly marinated in ale and black mustard seeds served with crackling on buttery
crushed new potatoes, side of braised savoy cabbage and bacon lardons with veal & cider jus 13.25

Classic Caesar salad with a twist kale, cos lettuce, croutons, boiled hen egg, shaved parmesan
and classic Caesar dressing 8.50
+ roast chicken 3.50 + roast salmon 4.50 + grilled halloumi 4.00

Warm Goats' cheese salad on roasted new potatoes, confit baby tomatoes, roasted courgette & red pepper,
oakleaf lettuce with extra virgin olive oil & balsamic vinegar dressing 12.95 (GF)

Portobello mushroom, sweet potato & stout open tart served with honey roasted
winter vegetables 12.75 (GF) (VE)

HANDMADE PASTAS

King prawn & chorizo linguine with creamy white wine sauce, tomatoes, garlic and chilli 13.50

Tomato & olive penne with olive oil, fresh basil and parmesan 10.50 (V)

Beef lasagne served with the side of mixed salad 10.95

Our famous "MEATBALL PENNE PASTA" in tomato and basil sauce topped with rocket & parmesan 11.95

Baked macaroni, roasted vegetables & chilli, macaroni, vegetables, tomato & chilli sauce,
mozzarella style grated cheese 10.25 (VE)

SHARING PLATES

Meat platter BBQ chicken wings, mustard and honey cocktail sausages, rosemary lamb koftas
with red salsa, sour cream, BBQ sauce dips and grilled pitta bread 15.00

Homemade guacamole & salsa nachos tortilla chips, melted mixed cheese, red salsa,
homemade guacamole, sour cream & jalapeno pepper (*available as main course*) 8.50 / 12.00 (GF) (V)

Veggie board grilled Halloumi, Greek Feta cheese, roast red peppers, hummus, sun blushed tomatoes
& homemade guacamole served with red onion jam & grilled pitta bread 12.50 (V)

BBQ pulled pork Cafe Piazza's very famous BBQ pulled pork on oven roast potato wedges
topped with mature cheddar, sour cream and chives 13.50 (GF)

SIDES

Oven roasted potato wedges 3.95 +cheese 2.00

Garlic bread 3.95 +cheese 2.00

Mixed salad with honey & mustard dressing 3.95

Tomato and red onion salad with balsamic reduction 4.50

Stem broccoli 4.25

Green garden peas & mint 3.25

Buttered New Jersey royals 3.50

Rocket & Parmesan salad 4.25

TURN OVER FOR SANDWICHES, BURGERS, PIZZA'S, DAILY SPECIALS

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