



MENU

Marinara – simplicity itself and naturally vegan. San Manzano Tomatoes, Garlic, Fresh Basil, Fresh Oregano and splash of Organic Extra Virgin Olive Oil. **£7.50**

Margherita – the classic. San Manzano Tomatoes, Fior Di Latte or Vegan Mozzarella and Fresh Basil. **£8.50**

Madarch – earthy. San Manzano Tomatoes, Fio Di Latte or Vegan Mozzarella, Mushrooms, Hint of Garlic and Fresh Parsley. **£9.00**

Pedwar Caws – cheesy. San Manzano Tomatoes, Fio Di Latte, Perl Las (distinctly creamy Welsh blue), Green Thunder (mature cheddar with garlic and herbs) and Heritage Teifi (strong, nutty with a Parmesan like texture). **£9.50**

Hawaiin – tropical. Inhouse roasted ham, pineapple and Roquito Sweet Chilli peppers (if you don't fancy the chillies please make it clear when ordering – thank you). **£10.00**

Porc Sbeislyd – soch soch! San Manzano Tomatoes, Fio Di Latte, Red Onions, Nduja (spicy, spreadable Italian pork sausage) and Roquito Sweet Chilli Peppers. **£10.00**

Fegan Sbeislyd – meat free. San Manzano Tomatoes, Vegan Mozzarella, Red Onions, Spicy Seitan Pepperoni and Roquito Sweet Chilli Peppers. **£10.00**

Yr Afr – goaty. San Manzano Tomatoes, Pant-Ys-Gawn Soft Goats Cheese, Caramelised Red Onions, Balsamic Reduction and Baby Spinach Leaves. **£9.50**