

THE SQUARE ORANGE -CAFE BAR- -PIZZA-

-Margherita-

(Tomato, Basil & Fresh Mozzarella)

- No.1 Margherita Basic (v)**.....£9.35
- No.2 Margherita (v)**
Mushrooms & Olives.....£10.35
- No.3 Margherita**
Mushrooms & Hot Salami.....£10.65
- No.4 Margherita**
Anchovies, Olives, Capers & Chilli.....£10.95
- No.5 Margherita**
Parma Ham & Artichokes.....£10.95

Calzone

Have any of our pizzas as a 'Calzone' (Folded Pizza) for an extra
£1.00 supplement

Served with a mixed leaf side salad

-Marinara-

(Tomato, Garlic, Oregano & Basil)

- No.6 Marinara Basic (vg)**.....£8.85
- No.7 Marinara**
Anchovies.....£9.60
- No. 8 Marinara**
Chilli, Olives, Mozzarella & Hot Salami.....£10.95
- No.9 Marinara (v)**
Asparagus, Roasted Red Peppers,
Mozzarella & Olives.....£11.50
- No.10 Marinara**
Tuna.....£10.60
- No. 11 Marinara (Veg Florentine)**
Spinach, Egg, & Mozzarella (v).....£10.95
- No. 12 Marinara (Meat Florentine)**
Spinach, Tuscan Sausage & Mozzarella.....£10.95

-Garlic Pizzabread-

- Roasted Garlic, Oregano (vg)**.....£4.75
-Add Mozzarella (v).....60p

-Nachos-

A hearty bowl of nachos layered with melted cheese,
topped with tangy salsa, sour cream,
guacamole & jalapenos

- Regular (gf)**.....£7.35
- Add BBQ Pulled Pork (gf).....+£2.50
- Add Homemade Chilli (vg).....+£2.50

-TAPAS-

£5.25 or any 4 for £18.95

All tapas accompanied with crusty bread
(Extra Bread £1.20)

Red Peppers

Stuffed with feta cheese (v,gf)

Manchego Cheese

Drizzled with honey, served with oil & balsamic (gf)

Chorizo

Cooked in a sweet red wine reduction (gf)

Truffle Oil Garlic Mushrooms

Roasted button mushrooms in garlic & truffle oil (gf, vg)

Burrata

With a soft creamy centre, served with green pesto & sun blushed tomatoes (gf)

Salt Cod

Salt Cod with a rich milk base served with butterbeans (gf)

Cantabrian Anchovies

Anchovies served with a fresh tomato sauce & kalamata olives (gf)

Padron Peppers

Green Spanish peppers roasted in olive oil & sea salt (vg, gf)

Patatas Bravas

Crispy Potatoes with a spicy tomato sauce & aioli (v)

Whole Baked Camembert (+£2.00 Supplement)

With garlic & oregano (gf)

Homemade Meatballs

In a spicy tomato sauce (gf)

Piri Piri King Prawns

Juicy king prawns marinated in lemon, lime, chilli & garlic (gf)

Morbier Tartiflette

A gratin of sliced potatoes, onion and smoked pancetta cooked in a creamy white wine and morbier cheese sauce (gf)

CHRISTMAS SPECIAL!

Pigs in Blankets

Homemade sausages wrapped in bacon and served with a mulled wine reduction (gf)



-Nibbles & Extras-

Mixed Leaf Side Salad (vg, gf).....	£2.95
Crusty bread with Balsamic Glaze & Oil (vg).....	£2.75
Green Jumbo Olives (vg, gf).....	£3.75
Mixed Sicilian Olives (vg, gf).....	£3.75
Fried Corn (vg, gf).....	£3.25
Fried Pork & Peanut Mix.....	£3.25
Wasabi Peas (vg, gf).....	£3.25

V=Vegetarian Vg=Vegan Gf=Gluten Free

-Cheese-

Our Sharing Cheese Board Includes:

Black Dub Blue

Made by Appleby Creamery in Westmorland, using locally sourced milk. A medium soft, blue veined cheese with a creamy texture and a tangy aftertaste.

Smoked Applewood Cheddar

Softer and creamier than most cheddars, Applewood Smoked is a semi hard cheese with a yummy smoky, tangy flavour. It's dusted with paprika which enhances the smokiness, adds a touch of sweetness and gives the cheese a wonderful golden glow

Lake District Mature Cheddar

Lake District Mature Cheddar is a cow's milk cheese made by the Lake District Cheese Co. This crumbly textured cheese has a delicious, sweet and savoury taste.

Served with seeded crackers, crusty bread,
Hawkshead Red Onion Marmalade &
Mr Vikkis Tomato & Nigella Chutney.

£12.50

-Desserts-

We regularly change our desserts so please ask to see our desserts board for the day.

Desserts start from £3.95