

@bryerseastleake

## Takeaway Pizza

*Marinara: tomato | oregano | garlic | rocket £6.5*

*Margherita: tomato | buffalo mozzarella | Old Winchester | basil £7.5*

*Mushroom bianca: Sharpham Rustic | thyme | spring onion | Old Winchester £9*

*Spiced aubergine: tomato | fried onion | almonds | pomegranate | rocket £9  
+ Goats' curd £1.5*

*Sobrasada: tomato | salami | red pepper | buffalo mozzarella | chilli £11*

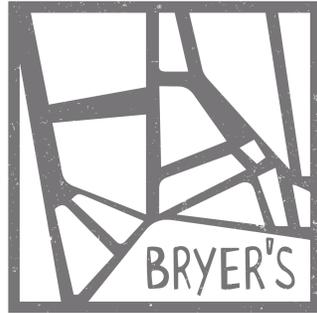
*Smoked cured ham: smoked pancetta | tomato | Old Winchester | buffalo mozzarella £12*

*Smoked anchovy: tomato | gordal olives | Old Winchester | rocket £9*

*Blue cheese bianca: Sharpham rustic | walnuts | apple | rocket £11*

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*Please note that all of our products are prepared in a kitchen where allergens are present throughout. We therefore cannot guarantee that any dish or drink will be free from trace ingredients. We understand the dangers to those with severe allergies, please speak to your server before ordering if you have any allergies or intolerances.*



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*We are constantly striving towards a more sustainable way of working; we use recycled materials and recycle where possible; we have replaced all of our lighting with low energy LEDs; our heating is via modern energy efficient air conditioning units; the briquettes we use for our wood fired oven are sustainably sourced and more efficient than kiln dried wood.*

*In addition we aim to avoid unnecessary food miles; working with British suppliers, wherever possible, who have a similar ethos to ourselves:*

**FLOUR:** *all the flour in our pizza dough, bread & cakes comes from the amazing and forward looking team at WILDFARMED - they believe 'Nature Farms Best' and use simple regenerative farming practices that harness science and work with nature to cultivate high quality grains without chemicals.*

**CURED MEATS:** *from the award winning TREALY FARM CHARCUTERIE who combine innovative & traditional artisan methods, the finest quality ingredients & ethically sourced British meats to create something exceptional!*

**CHEESE:** *we have always been passionate about cheese here at BRYER'S and our pizza menu reflects this. You might not recognise some of the names on the menu, so here is a little information about them:*

- **BUFFALO MOZZARELLA [Hampshire]:** *Asian water buffalo, that graze freely on the organic pastures, create the amazing milk used in our mozzarella*
  - **GOATS' CURD [Somerset]:** *soft & creamy with a complex, tangy flavour*
- **OLD WINCHESTER [Hampshire]:** *aged for 18 months to create a full flavour, with underlying sweetness and a wonderful crunchy finish. We use this cheese as an English alternative to Parmesan*
- **SHARPHAM RUSTIC [Devon]:** *a rich & buttery cheese with a fresh finish - lovely caramelise notes when cooked*
  - **PERL LAS [Carmartheshire]:** *a delicate and lusciously creamy blue cheese.*