



Starters & Sides

- Marinated Olives (v) 3.10**
Green pitted olives, marinated with pink peppercorns and garlic
- Dough Balls (v) 4.15**
With garlic butter
- Garlic Bread Mozzarella (v) 5.20**
With garlic butter, mozzarella, red onion chutney and fresh parsley
- New Calamari 6.95**
Lightly crumbed calamari with house dip, lemon and parsley
- New Chipotle Chicken Wings 6.65**
Chilli & garlic chicken wings, parsley and chipotle dip
- Bruschetta (v) 6.25**
Our dough brushed with garlic butter topped with tomato, red onion, garlic, and basil & pine kernel pesto
- New Halloumi Bites (v) 5.20**
Crispy coated halloumi with tomato & chilli dip and parsley
- Polenta Chips (v) 5.20**
Oven-baked rosemary polenta chips with tomato & harissa dip
- Caesar Salad 5.20**
White anchovies, croutons, Gran Milano cheese and Cos lettuce with Caesar dressing
- House Salad (v) 4.85**
Seasonal mixed leaves, vine tomatoes, cucumber, roasted mixed peppers and red onions with our house dressing
- New Dips – Perfect for your crusts 0.50 each**
Choose from:
Tomato & Chilli Dip (v)
Basil & Pine Kernel Pesto Dip (v)
Spicy 'Nduja Sausage Dip
Chipotle Salsa Dip (v)

Salads

- Warm Chicken, Bacon & Avocado 12.95**
Warm chicken and bacon with avocado, seasonal mixed leaves, vine tomatoes, garlic, red onion, fresh basil and balsamic glaze
- Niçoise 12.95**
Tuna, white anchovies, capers, olives, free-range egg, seasonal mixed leaves, roasted mixed peppers and cucumber with our house dressing
- Chicken Caesar 12.95**
Chicken, white anchovies, croutons, shaved Gran Milano cheese and Cos lettuce with Caesar dressing

Al Forno

- New Melanzane (v) 12.85**
Grilled aubergine, Italian tomato sauce, hint of chilli, garlic, mozzarella and Gran Milano cheese
- Pollo Pesto 13.45**
Penne pasta with chicken, mushrooms, basil & pine kernel pesto, mozzarella and red onion in a béchamel sauce and topped with Gran Milano cheese
- Bolognese 13.95**
Beef bolognese ragù with penne pasta, garlic, fennel seeds, parsley and Gran Milano cheese
- Lasagne 12.85**
Layers of pasta with a beef & tomato ragù, béchamel and Gran Milano cheese

Pizza

- New Hot Honey 13.60**
Calabrese and pepperoni sausage, Roquito peppers, tomato, mozzarella, basil, honey and Gran Milano cheese
- New Frank's RedHot® Pollo 13.05**
Chicken marinated in Frank's RedHot® Sauce with red onion, mozzarella and tomato, topped with rocket, Caesar dressing and even more Franks RedHot® Sauce
- New Mushroom & Pine Nut (v) 12.85**
Our new vegan bianca pizza. Our dough seasoned with oregano, black pepper and garlic oil, topped with chestnut mushrooms, vegan mozzarella alternative, pine kernels, and fresh rosemary, finished with fresh parsley
- Prosciutto 12.15**
Prosciutto crudo ham, black olives, mozzarella and tomato passata topped with fresh rocket and shaved Gran Milano cheese
- Quattro Formaggi 11.50**
Gorgonzola DOP, mozzarella, goat's cheese and Gran Milano cheese on a tomato passata base
- American 11.50**
Pepperoni, tomato passata and mozzarella
- Cotto e Funghi 12.55**
Ham, chestnut & cup mushrooms, black olives, tomato passata and mozzarella
- Hawaiian 12.55**
Ham, fresh pineapple, red chillies, basil, garlic oil, tomato passata and mozzarella
- Tonno 12.55**
Tuna, anchovies, red onion, capers, black olives, tomato passata and mozzarella
- Verdure (v) 12.85**
Grilled aubergines and courgettes, roasted peppers, red onion chutney, tomato passata, goat's cheese and mozzarella
- New Recipe Manzo 13.60**
Spicy beef, pepperoni, roasted mixed red & yellow peppers, red onion, red chillies, tomato passata and mozzarella
- New Recipe Pollo Cajun 13.05**
Cajun chicken, bacon, sweet red peppers, goat's cheese, tomato passata and mozzarella
- Trifolata (v) 12.55**
Mixed chestnut & cup mushrooms on a béchamel sauce base with mozzarella and finished with black truffle oil
- Giardiniera (v) 12.85**
Spinach, artichoke, olives, roasted red & yellow peppers, garlic oil, tomato passata and mozzarella
- Tropean Hot 13.60**
Hot 'nduja sausage, Calabrian spiced sausage, pepperoni, roasted red & yellow peppers, Roquito chilli peppers, red onion, tomato passata and mozzarella
- Margherita (v) 9.25**
Mozzarella and tomato passata

Create your own Masterpiece!

Add extra topping

- Red Onion, Black Olives, Aubergine, Fresh Red Chilli, Capers, Sweet Red Peppers, Courgette, Baby Plum Tomatoes **0.75 each**
- Roquito Chilli Peppers, Red Onion Chutney, Roasted Red & Yellow Peppers, Mix of Chestnut & Cup Mushroom, Artichokes, Baby Spinach **1.50 each**
- Chicken, Diced Mozzarella, Goat's Cheese, Egg, Pepperoni, Ham, Rocket **2.25 each**

Tag us on instagram with your creation (and of course its Italian name!) for a chance to win a meal for two! (T's and C's apply)

@GourmetPizzaCo

Dietary Requirements

(v) Suitable for vegetarians. Please let the team know if you have any allergen or dietary requirements, including nuts, and scan the QR code for our allergen information.

As our dishes are handmade in our busy kitchen, unfortunately we cannot guarantee that they are 100% free from allergen or contaminants.

All pizzas can be made with vegan mozzarella alternative on request, at no extra cost.



Cocktails

Aperol Spritz		7.75
Aperol (11%), Prosecco, soda and orange		
Chambord Royale		7.00
Prosecco, Chambord raspberry liqueur and a fresh raspberry		
Hugo St-Germain		7.25
St-Germain elderflower liqueur with Prosecco, lemon and mint		
Espresso Martini	125ml	7.25
Espresso, vodka, coffee liqueur and vanilla (ABV 15%)		

Gin & Tonic

New Classic G&T		6.50
Sipsmith London Dry Gin (ABV 41.6%), Fever-Tree Refreshingly Light Mediterranean Tonic and lemon		
New Pink G&T		6.70
Sipsmith London Dry Gin (ABV 41.6%), Fever-Tree Refreshingly Light 'Pink' Aromatic Tonic and a fresh strawberry		

Bubbles

	125ml	750ml
Prosecco, Veneto, Italy (ABV 11%)	5.75	27.25
Light, dry fizz		
Champagne Brut, Linard Gontier, Champagne, France (ABV 12.5%)		49.95
Crisp acidity with a mix of white fruits and floral notes		
Spumante Rosé, Veneto, Italy (ABV 12%)		28.30
Fruity fizz with hints of wild flowers and red berries		

Beer & Cider

Peroni Nastro Azzurro (ABV 5.1%)	660ml	7.30	330ml	4.95
Peroni Libera (ABV 0%)			330ml	4.95
The crisp, refreshing taste of Peroni, without the alcohol				
New Meantime Anytime IPA (ABV 4.7%)			330ml	4.95
New Cornish Orchards Gold Cider (ABV 5%)			500ml	6.25

Soft Drinks

Coca-Cola		2.95		
Coke Zero / Diet Coke / Fanta / Sprite		2.85		
Sicilian Still Lemonade		2.95		
Cranberry Juice		2.85		
New Belvoir Sparkling Raspberry Lemonade		3.30		
New Belvoir Sparkling Elderflower Pressé		3.30		
San Pellegrino Limonata / Aranciata Rossa		2.85		
San Pellegrino Sparkling Water	1ltr	4.95	500ml	2.95
Acqua Panna Still Water	1ltr	4.95	500ml	2.95
Schweppes Soda Water or Lemonade		1.95		
Fever-Tree Refreshingly Light Tonic:		2.35		
Mediterranean or 'Pink' Aromatic				

Please watch out for stray olive stones and bones.

All our prices include VAT.

We accept all major credit cards including contactless (for transactions under £45) and Apple pay. An optional 12.5% service charge will be added to parties of 7 or more adults when dining with us.

The ABV% on alcoholic drinks are correct at the time of printing this menu, however may be subject to change. Please speak to your waiter for more details.
125ml glasses of wine and prices are available on request.

At Gourmet Pizza Co we care about your experience and our teams. If you want to thank our teams for your experience today, rest assured cash tips go directly to your waiter. All electronic card transactions are shared between the waiter and all the other team members who helped create your experience with no deductions made by the business.

Head Office: Gourmet Pizza Company, Hunton House, Highbridge Estate, Oxford Road, Uxbridge, UB8 1LX

White Wine

	175ml	250ml	750ml
Chardonnay, South Australia (ABV 13.5%)	6.25	7.60	20.95
Fresh, unoaked and crisp			
Soave, Veneto, Italy (ABV 12%)	6.45	8.35	23.05
Light and delicate			
Pinot Grigio, Veneto, Italy (ABV 12%)	6.90	8.55	25.15
Crisp and vibrant			
Sauvignon Blanc, Marlborough, NZ (ABV 12.5%)	7.60	9.40	27.25
Bright citrus flavours			
Chablis A.O.C, Burgundy, France (ABV 13%)			31.45
Well-balanced with fruit filled intensity			

Rosé Wine

	175ml	250ml	750ml
Pinot Grigio Blush, Veneto, Italy (ABV 12%)	6.90	8.55	25.15
Crushed summer fruit			
New Provence Rosé, Provence, France (ABV 13%)	7.95	9.95	28.25
Utterly delightful, dry & elegant			

Red Wine

	175ml	250ml	750ml
Nero d'Avola Shiraz, Sicily, Italy (ABV 13%)	6.25	7.60	20.95
Soft and medium bodied			
Montepulciano d'Abruzzo, Abruzzo, Italy (ABV 12.5%)	6.45	8.35	23.05
Lashings of cherries			
Chianti Riserva D.O.C.G, Tuscany, Italy (ABV 12.5%)	6.90	8.55	25.15
Ripe fruit with a hint of spice			
Malbec, Mendoza, Argentina (ABV 13%)	7.60	9.40	27.25
Flavours of black & red berries			
Pinot Noir, Burgundy, France (ABV 12.5%)	7.95	9.95	28.25
Light and elegant			

Spirits & Liqueurs

(25ml unless otherwise stated)

Bacardi Rum (ABV 37.5%), Jack Daniel's (ABV 40%), Jameson Irish Whiskey (ABV 40%), Limoncello (ABV 25%)		3.75
Grappa (ABV 41%), Amaretto (ABV 28%), Tia Maria (ABV 20%), Campari 50ml (ABV 25%), Baileys 50ml (ABV 17%), Pimms 50ml (ABV 25%)		
Glenfiddich 12 Scotch Whisky (ABV 40%)		4.25
Ketel One Vodka (ABV 40%)		

Follow us on Instagram and Facebook for upcoming events and offers!

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