PICTURE HOUSE ORIGINALS

SALTED CARAMEL ESPRESSO MARTINI – £9.5

Ketel One, Kahlua, Salted Caramel, Espresso Sweet 'n' salted, get one in your mouth.

Pineapple Negroni - £9

Tanqueray 10, Campari, Cocchi di Torino, Caribbean Pineapple, Orange Bitters A Negroni... with pineapple in it.

S8 HOLD UP - £9.50

Tanqueray, Aperol, Pineapple, Grapefruit, Lime, Fraise Stay local.

L-O-L-A - £11.50

Ketel One Citroen, Amaro Montenegro, Belsazar Rose, Lemon, Cherry, Bitters, Prosecco Tastes just like Cherry Cola.

SWEET BELLA'S APPLE PIE - £9.5

Old J, Ketel One, Cloudy Apple, Lemon, Honey Like dessert but you can drink it.

ELECTRIC DREAMS - £10

Cazcabel Blanco, Watermelon Liqueur, Lime, Fraise Do androids dream of... oh never mind.

RED 'N' BERRIED - £9.5

Appleton Estate Signature, Velvet Falernum, Red Berry Tea, Orgeat, Cinnamon, Lime

Tiki time!

GOT ANY PINK GIN? - £9

Tanqueray, Fraise et Bois Liqueur, Rhubarb, Lemon, Soda One up on your standard pink gin + lemo

BULLEITPROOF - £10.5

Bulleit Bourbon, Fresh Blackberries, Honey, Lemon, Ginger Beer "This time baby, I'll be..."

0114 – £10

Tanqueray, Fresh Grapefruit, Lime, Mint, Soda Hot take on a Mojito from the south side of Sheffield.

MINT THAT! - £10

Buffalo Trace Bourbon, lemon, house punch mix, mint.

Reyt Good Drink

SHAUN OF THE DEAD - £12

Secret Rum Blend, Pineapple, Orange, Passionfruit, Lime, Wray and Nephews, Fire

Goes down WAY too easily. Often described as "silly juice".

PHS ARCHIVES:

VANILLA FRENCH -£9

Ketel One, Chambord, Vanilla, Pineapple

Ooh la la!

CHERRY MAI TAI -£9

Ron Santiago de Cuba Carta Blanca, Orgeat, Lime, Triple Sec, Cherry Gabe's ride or die cocktail. If you know, you know.

FIRE IN THE BOOTH -£10

Ron Santiago de Cuba 8yr, Ancho Reyes, Coconut, Pineapple, Lime, Chilli "That's hot".

YORKSHIRE HIGHBALL -£10.5

Johnnie Walker Black Label, Rhubarb, Yorkshire Tea, Peach Bitters

Get it dahn yasen.

COCONUT DAQUIRI -£9

Ron Santiago de Cuba Blanca, Malibu, Coconut, Lime *This would be our Desert Island drink.*

IF YOU WANT TO GO OFF MENU OR FANCY A CLASSIC COCKTAIL PLEASE ASK YOUR BARTENDER!

WINES:

Unless stated otherwise our wines are served in 125ml, 175ml, 250ml or by the bottle.

WHITE:

Soroca Pinot Grigio - £4.25/5.75/7.5/22 Bushranger Chardonnay - £4.5/6/7.75/24 Van Zijl Sauvingon Blanc - £5/7/9.25/27

ROSE:

Terra Molino Tempranillo Rose – £4.5/5.5/7.5/22

RED:

Terra Molino Tempranillo - £4/5.5/7/22 Primitivo di Puglia - £5/7/9.25/27

SPARKLING:

Orobella Spumante - £5/-/-/25



EST 2014

Our dough is made in house and slowly proved to bring you absolutely banging 'Za. Toppings and sides wise, you'll find some old faves and some slightly different stuff from your classic Italian pizzeria. We recommend lashings of our homemade sauces to go with... well, everything. Ideally our pizzas are best eaten with your hands, folding the slices so you can gerrem in ya mush.

PRIMO PIZZAS - 11"

A little bit bigger a whole lot more flavour!
All with mozzarella and San Marzano tomato base unless otherwise stated (can be made with vegan cheese on request)

MEAT BEAST -£12.5

Bacon, pepperoni, fennel sausage, nduja, red onion w/ garlic & herb drizzle

VEG OUT -£11.5

Mushrooms, roast peppers, black olives, red onion w/ garlic & herb drizzle (V or VG)

CRUCIFEROUS B.I.G. -£12

White base, fennel sausage, broccoli rabe, nduja, red onion, truffle oil & chilli flakes

CRUCIFEROUS V.E.G. -£12.5

White base, artichoke, broccoli rabe, sun dried tomato, red onion, truffle oil & chilli flakes (V or VG) **HOT HONEY** -£11.5

Pepperoni, nduja, red onion, basil, chilli flakes & hot honey

JON BON IV -£11

Anchovies, black olives, capers & salsa verde

FOUR CHEESE -£12

Mozzarella, Yorkshire blue cheese, goats cheese & parmesan (V)

G.O.A.T -£12.5

Goats cheese, olive, artichoke, sun dried tomato w/ salsa verde & aioli drizzle (V)

(50p from every pizza sold goes to the Children's Hospital Charity)

GARETH -£11.5

Ground beef, pepperoni, pickled jalapenos & chilli aioli

BUFFALO 66' -£12

Buffalo chicken, pickled red onion, blue cheese ranch sauce & parlsey

FUNGHI FEST -£11.5

Mushrooms, tarragon, yorkshire blue cheese & truffle aioli (V or VG)

HOUSE PIZZAS & SIDES Simple classics - 10"

All made with mozzarella and San Marzano tomatoes (can be made with vegan cheese on request)

CLASSIC MARGHERITA -£8PEPPERONI -£8.5MUSHROOM -£8.5OLIVE & ROAST PEPPER -£9NDUJA & FENNEL SAUSAGE -£9.5

FRIES OR TATER TOTS WITH...

SECRET SALT(VG)(NCGI) -£4
TRUFFLE & PARMESAN (V)(NCGI) -£6
KATSU & PICKLED CABBAGE (VG)(NCGI) -£5.5
CHEESE SAUCE (V)(NCGI) -£5.5
POUTINE (V or VG) -£5

ARANCINI ask for flavour (*V*, *NCGI*) -£5.5 **HENDOS GARLIC BREAD** (*V*) -£4

HOMEMADE SAUCES £0.50 Each or 3 for £1.-Choose from...

CHEEKY STE'S CHILLI SAUCE (VG)(NCGI)
"GERONIMO'S"
GARLIC & HERB DIP (V)(NCGI)
BBQ SAUCE (VG)
KETCHUP (VG)(NCGI)
VEGAN AIOLI (VG)(NCGI)
CHILLI AIOLI (V)(NCGI)

PIZZA OF THE WEEK! ASK OUR STAFF ABOUT THE PIZZA OF THE WEEK. A WEEKLY SPECIAL THAT'S ALWAYS A BIT DIFFERENT

NO NUTS ARE PRESENT IN THE KITCHEN AT ANY TIME. FOR FULL ALLERGEN INFORMATION PLEASE SEE A MEMBER OF STAFF! ALL PIZZAS ARE AVAILABLE ON A NGCI BASE (FOR A SUB CHARGE OF £1.50) SUITABLE FOR THOSE WITH GLUTEN INTOLERANCE BUT OUR KITCHEN IS NOT COELIAC FRIENDLY.