

**THE
FOXHOUND
INN**



FOXY PIZZERIA

Margherita (v)(vg & lactose free upon request) - £11/£8

Tomato Sauce, Mozzarella/Cheddar, Olive Oil, Parmesan & Basil

Pepperoni (lactose free upon request)- £14/£11

Tomato Sauce, Double Mozzarella/Cheddar, Double Pepperoni

Veggie (v)(vg & lactose free upon request)- £12/£9

Tomato Sauce, Mozzarella/Cheddar, Mushrooms, Peppers, Onion, Olives, Artichoke

Hawaiian (lactose free upon request)- £12/£9

Tomato Sauce, Mozzarella/Cheddar, Ham & Pineapple

Barbecue Chicken (lactose free upon request)- £14/£11

BBQ Chicken, BBQ Sauce, Smokey Bacon, Onion, Green Peppers, Mozzarella/Smoked Cheddar

Spicy Mixed Meat (lactose free upon request)- £14/£11

Tomato Sauce, Mozzarella/Cheddar, Spicy Salami, Dried Ham, Pepperoni, Peppadew Peppers, Fresh Chilli

Caprese (v) - £12/£9

Tomato Sauce, Sun Blush Tomato, Buffalo Mozzarella, Balsamic Glaze & Basil

Pesto (v & lactose free upon request – no parmesan) - £13/£10

Pesto Sauce, Pine Nuts, Olives, Spinach, Artichoke Hearts, Mozzarella/Cheddar, Parmesan

Napoli (lactose free upon request) - £13/£10

Tomato Sauce, Mozzarella/Cheddar, Anchovies, Capers, Tomatoes, Basil, Oregano

Calzone (Folded Pizza) - £14/£11

Tomato Sauce, Mozzarella/Cheddar. Tomatoes, Dried Ham. Mushroom, Pepperoni, Ricotta

Garlic Pizza Bread - £6.00

Cheesy Garlic Pizza Bread - £8.50

v- vegetarian vg – vegan

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SIDES

Chicken Goujons (4 Strips) with Sweet Chilli Dip or Garlic Mayo	£5.50
Caprese Salad - Fresh Tomato, Buffalo Mozzarella, Fresh Basil	£5.50
Fries/Curly Fries	£3.50
Crispy Chilli Squid	£6.50
Dips - BBQ/Sweet Chilli/Garlic Mayo	£0.50

- Want it Spicier just ask for extra Chilli Flakes
- Add Extra Toppings - Meat/Cheese/Fish £1.50 or Vegetables £1.00
- Prices Based on Large (10-12") and Medium (7-9") Sized Pizzas
- Gluten Free Bases are available although these are not hand stretched - Vegan Bases please note they do contain dried yeast – Lactose Dairy Free Cheese available upon request
- At busy times our food might take a bit longer so relax with a drink.

We try to make all of our pizzas the TRADITIONAL NEAPOLITAN WAY (which we think is the best). Cooked between 400/450°C in our WOOD FIRED OVEN, the perfect Neapolitan crust will bubble up and be charred in spots, perfectly imperfect in nature. All of our pizzas are hand stretched, topped and cooked to order, so sometimes your pizzas might be delivered to your table at different times.