

You asked for more pizza! So, before the weather turns.... Please email or call by Thursday 12th September to confirm....

When? Tom will be firing the oven from 6 o'clock onwards.

Eat in or take away? You are welcome to stay and enjoy your pizza. Drinks available from the Five Bar. Please come dressed for the weather!

Which pizza?

Margherita - tomato, mozzarella, basil

Salsiccia al finnochio - fennel sausage, kale, pecorino, mozzarella

Diavola - salami, olives, chilli, mozzarella

Pizza Mediterranea (V) – fire roasted peppers, onion, olives, sundried tomatoes, chargrilled artichokes, mozzarella

Please let us know if you have any special dietary requirements - we can prepare gluten free pizza bases and/or a vegan Pizza Mediterranea. Please note vegetarian / vegan / gluten free pizzas will be prepared separately but will be cooked in the same oven as all pizzas

Dessert

Norwegian apple cake and vanilla ice cream Damson ice cream and meringue

Pizza £12 Pizza and Dessert £16 Pizza, dessert, bottle of wine £25

Cash or contactless card payment

Why a pop up pizza night?

Tom is raising funds towards his World Challenge in summer 2025. Any donations for Tom's Pop Up Pizzas will be very gratefully received. World Challenge is designed with a focus towards leadership, resilience, teamwork, conservation and sustainability. Students walk away from these experiences with an enriched view of self and a new found confidence to take on the world. They experience a range of challenges, undertaking all project planning and budgeting and contributing positively towards inspiring community-led initiatives that support the UN Sustainable Development Goals.