

A red square outline containing the text "PIZZA ON THE SQUARE". The word "PIZZA" is in white with the "Z"s in red. "ON THE" and "SQUARE" are in white.

**PIZZA  
ON THE  
SQUARE**

**FOOD & DRINK MENU**

**KITCHEN HOURS**

**MONDAY - SATURDAY | 12PM - 9PM**

**SUNDAY | 12PM - 7PM**

# Pizza ■

You can't have great pizza without first starting with a great dough. We make our trademark sourdough in-house every day and allow it to proof for a minimum 48 hours before it reaches your table. Using only the best and freshest ingredients, its surely an experience you'll not forget!

<b>MARINARA (VE)</b>	Homemade tomato sauce, fresh oregano, garlic, extra virgin olive oil	<b>£7.50</b>
<b>MARGHERITA (V)</b>	Homemade tomato sauce, fresh basil, mozzarella, parmesan, extra virgin olive oil	<b>£8.50</b>
<b>PEPPERONI</b>	Homemade tomato sauce, fresh oregano, mozzarella, pepperoni	<b>£12.00</b>
<b>NAPOLITANA</b>	Homemade tomato sauce, fresh oregano, garlic, mozzarella, anchovy, basil, kalamata olives	<b>£11.50</b>
<b>N'DUJA</b>	Homemade tomato sauce, fresh oregano, mozzarella, n'duja, chilli, honey	<b>£12.50</b>
<b>PROSCIUTTO TARTUFA</b>	Confit garlic puree, mozzarella, mushroom, ham, rosemary, truffle oil	<b>£13.00</b>
<b>POLLO PICCANTE</b>	Confit garlic puree, mozzarella, smoked chicken, n'duja, chives, red onion, honey	<b>£13.50</b>
<b>QUATTRO FORMAGGI (V)</b>	Mozzarella, stilton, wensleydale, parmesan, chilli flakes, honey	<b>£13.00</b>
<b>ZUCCA (V)</b>	Homemade tomato sauce, mozzarella, roast butternut squash, sage, goats cheese, chilli	<b>£12.00</b>
<b>MELENZANE PARMIGIANA (V)</b>	Homemade tomato sauce, fresh oregano, garlic, mozzarella, roast aubergine, sun-dried tomato, parmesan, basil	<b>£10.50</b>
<b>GARLIC BREAD (V)</b>	Confit garlic puree, mozzarella, chives	<b>£7.00</b>
<b>TRUFFLE GARLIC BREAD (V)</b>	Confit garlic puree, mozzarella, rosemary, truffle oil	<b>£8.00</b>

# Kids Pizza ■

<b>MARGHERITA (V)</b>	<b>£6.00</b>	<b>PEPPERONI</b>	<b>£7.00</b>
<b>HAM</b>	<b>£6.50</b>		

# Sandwiches ■

Served on a YO Bakehouse Ciabatta with fries and a rocket salad on the side.

Available Monday - Sunday, 12pm - 3pm

<b>THE PLOUGHMANS (V)</b>	Extra mature cheddar, chutney, roasted apple	<b>£8.50</b>
<b>THE DELI</b>	Pastrami, Emmental, gherkins, sauerkraut, Dijon mayo	<b>£9.00</b>
<b>THE RAINBOW (VE)</b>	Beetroot hummus, marinated roast peppers, rocket	<b>£8.00</b>
<b>THE CLUB</b>	Smoked chicken breast, pancetta, avocado, cos lettuce, confit garlic mayo	<b>£9.50</b>
<b>THE ANGLER</b>	Smoked salmon, cream cheese, rocket, lemon juice, freshly cracked black pepper	<b>£9.00</b>
<b>THE TRICOLORE (V)</b>	Pesto Genovese, buffalo mozzarella, heritage tomato	<b>£8.00</b>

# Sides ■

<b>NOCELLARA OLIVES (VE)</b>	Served with smoked almonds	<b>£4.00</b>
<b>FRIES (VE)</b>	Perfectly salted	<b>£3.50</b>
<b>TRUFFLE PARMESAN FRIES (V)</b>	Rosemary salt, truffle oil, parmesan	<b>£4.50</b>
<b>TABLE GREENS (V)</b>	Rocket, charred lemon dressing, parmesan, toasted pine nuts	<b>£4.00</b>
<b>BEER BATTERED</b>	Homemade SALT Huckaback beer batter,	
<b>ONION RINGS (V)</b>	Served with chipotle mayo	<b>£4.50</b>

# Sweet Treats ■

<b>BROWNIES</b>	Ask a member of staff about the brownie of the day, provided by The Original Baker.	<b>£3.50</b>
<b>ICE CREAM</b>	Premium award winning ice cream made fresh on the Yorvale family farm for over 30 years. Choose from: <b>DOUBLE CHOCOLATE CHIP</b> <b>SALTED CARAMEL</b> <b>RASPBERRY SORBET</b> <b>MANGO &amp; COCONUT (DF)</b>	<b>£3.95</b>

# Hot Drinks ■

<b>LATTE</b>	<b>£3.00</b>	<b>HOT CHOCOLATE</b>	<b>£3.00</b>
<b>FLAT WHITE</b>	<b>£3.00</b>	<b>SELECTION OF TEAS</b>	<b>£2.50</b>
<b>CAPPUCCINO</b>	<b>£3.00</b>	<b>ESPRESSO</b>	<b>£2.50</b>
<b>AMERICANO</b>	<b>£3.00</b>		

# Spritz ■

**2 for £12, all day every day**

## **TANQUERAY FLOR DE SEVILLA SPRITZ**

Tanqueray Flor De Sevilla, Prosecco and soda water garnished with fresh orange.

## **APEROL SPRITZ**

Aperol, Prosecco and soda water make up this Italian classic, garnished with fresh orange.

## **RASPBERRY CRUSH SPRITZ**

Smirnoff raspberry crush, Prosecco and soda water, garnished with fresh raspberries.

# Cocktails ■

**2 for £14, all day every day**

## **APPLE OF MY EYE**

Riverbank Distillery gin, apple, raspberry and lemon.

## **BRAMBLE**

Riverbank Distillery gin, British blackberries and lemon.

## **COSMOPOLITAN**

Riverbank Distillery vodka, triple sec, fresh cranberries and lime leaves.

## **ESPRESSO MARTINI**

Espresso cold brew and Riverbank Distillery vanilla vodka.

## **PASSIONFRUIT MARTINI**

Passionfruit, Riverbank Distillery vodka, vanilla and citrus.

## **SOLERO COLADA**

Coconut, tangy pineapple and Riverbank Distillery vanilla vodka.

## **ZOMBIE**

Three craft Riverbank Distillery rums, tropical fruits and citrus.

# Gin ■

## **TANQUERAY 43.1%**

The same recipe used from 1830, a fantastic all-rounder heavy on juniper, coriander, Angelica and liquorice.

## **TANQUERAY NO.10 47.3%**

Distilled four times with the classic gin botanicals juniper, coriander, angelica and sweet liquorice. Fresh whole citrus fruits and chamomile flowers are then added to create an exceptional taste.

## **TANQUERAY RANGPUR 41.3%**

The exotic Rangpur lime, ginger and bay leaves are added to Tanqueray's base resulting in an easy-drinking gin with a citrus twist.

## **TANQUERAY SEVILLA 41.3%**

A zesty, fruitful gin offering a bold and bittersweet taste of the sun-soaked Mediterranean. Sevilla oranges are distilled with orange blossom and the four botanicals of their classic gin.

## **TANQUERAY BLACKCURRANT ROYALE 41.3%**

Fresh blackcurrants and subtle notes of vanilla deliver a rich and fruity gin with subtle sweetness, balanced with the four classic London Dry botanicals.

## **CHASE PINK GRAPEFRUIT & POMELO 40%**

Fresh tropical fruit notes sit up front, with plenty of enjoyable citrus acidity at its core. Juniper notes act as a spicy foil to the full-bodied sweetness.

## **CHASE RHUBARB & BRAMLEY APPLE 40%**

Classic gin botanicals are distilled with flavours of tart rhubarb, tangy apples and hints of juniper to create a crisp, zingy flavour profile.

## **CHASE SEVILLE MARMALADE 40%**

A combination of juniper and other classic gin botanicals with an abundance of orange peels to create a wonderfully zingy and sweet taste profile, with bursts of fresh orange and zesty citrus flavours.

## **GORDON'S PINK 37.5%**

Crafted to balance the classic juniper-led taste of Gordon's with the sweetness of raspberries and strawberries with the tang of redcurrant.

## **MASONS FRUITS OF THE TROPICS 38%**

A London Dry gin, bursting with fresh tropical fruits. Bringing the essence of bright sun, white sands and clear blue sea to a glass of gin and tonic.

## **MASONS PEAR & PINK PEPPERCORN 42%**

Uniting sweet, crisp conference pear with the gentle warming spice of pink peppercorns for a delicate, aromatic flavour.

## **MASONS PINK GRAPEFRUIT & CUCUMBER 42%**

An exceptionally refreshing gin with notes of crisp, pink grapefruit citrus combining with juniper to balance the smooth cooling cucumber.

## **MASONS ORANGE & LIME LEAF 42%**

Juniper, orange and kaffir lime leaf are perfectly balanced for a punchy and fragrant gin with a long, dry finish.

## **STONEWALL RASPBERRY 37.5%**

Exquisite raspberry extract is mingled into the liquid over a period of time to create a fruity gin with a sophisticated back taste from the juniper.

## **STONEWALL PASSIONFRUIT & MANGO 37.5%**

Lovingly crafted using a clutch of awesome botanicals from around the world along with dollops of passionfruit and mango to create a tangy and fruity gin.

## **STONEWALL PINK RHUBARB 40%**

Taking you back to the rhubarb and custard sweets of your childhood, leading into notes of lightly spiced rhubarb crumble, tropical fruit, pine forest and a lemon peel tang on the finish.

# Wine ■

## White

### **CHARDONNAY**

AUSTRALIA

Pale lemon in colour with aromas of pineapple, melons and white peaches. Crisp and clean on the palate with fresh juicy tropical fruit flavours.

### **PINOT GRIGIO**

ITALY

This delicately refreshing dry white is lemon yellow in colour. On the palate flavours of fresh green apple and citrus are balanced well by aromas of stone fruit.

### **SAUVIGNON BLANC**

FRANCE

The nose is elegant and fruity. It reveals vegetal aromas such as boxwood or blackcurrant bud, but also more fruity citrus notes. Very fresh, lively and full, the palate is explosive, complex and fruity.

### **SAUVIGNON BLANC**

NEW ZEALAND

Attractively green fruited and lively, with gooseberry and lime plus elderflower and candy notes.

## **By the Bottle**

### **SOAVE MONTE CERIANI**

ITALY

Straw yellow in colour with greenish reflections. Aromas are lead by citrus, especially grapefruit. The palate is fresh and long-lasting finished with a delicate hint of bitter almond, typical of Soave.

## Rose

### **ZINFANDEL ROSE**

CALIFORNIA

This sweet wine exhibits bright aromas of strawberry and watermelon on the palate. It is flavoursome and well-balanced with a refreshing mouth feel and a light crispness on its lingering finish.

### **PINOT GRIGIO ROSE**

ITALY

Fruit and deliciously delicate. Crisp and refreshing flavours of soft red fruits are complemented by subtle floral aromas.

# Wine ■

## Red

### **SHIRAZ**

AUSTRALIA

This blend of Shiraz and Cabernet Sauvignon is packed with dark berry aromas, sweet vanilla oak and hints of stewed plums. On the palate brooding flavours of blackcurrants, raisins and mocha emerge.

### **MERLOT**

FRANCE

The nose is profound and intense, showing notes of black fruits, sweet spices and liquorice. On the palate, this wine is medium-bodied with intense notes of blackberries, candied liquorice and cinnamon.

### **MALBEC**

ARGENTINA

A very quaffable, easy-drinking wine with copious amounts of blackberry, plum and cherry. Rounded tannins make this soft on the palate with a fresh finish that makes you reach for another glass.

## **By the Bottle**

### **RIOJA**

SPAIN

Cherry-red in colour with violet-hued rims. To the nose, plant aromas prevail and the presence of red fruit and liquorice are strongly noted. In the mouth, it is well structured and fresh with a very fruity finish.

### **PRIMITIVO**

ITALY

Bright ruby red with touches of purple. The bouquet is pronounced, with notes of violets, sour cherries, blackberries and some spices. On the palate it is enveloping and velvety, with pleasant touches of red and black cherries, and an excellent balance.

### **MONTEPULCIANO D'ABRUZZO**

ITALY

An intense ruby red colour with violet undertones. Intense bouquet of ripe red fruit. Rich in fruit, lively and elegantly framed by oak spices.


## Sparkling

### **PROSECCO**

ITALY

Fragrant and fruity on the nose, with a palate that doles out green apple, nectarine and pear flavours with an undertone of fresh earth. It has a crisp acidity and finishes with a creamy texture.



  @pizzaonthesquaremalton

Old Town Hall, Market Place, Malton, YO17 7LW