



WELCOME

We want you to be able to relax and enjoy good food, drink and company in a unique setting.

When considering your order please be advised that everything is prepared & freshly cooked to order so there may be delay between servings. If in a large group we advise sharing! Whilst we do not have a specific children's menu, we are talking pizza and there aren't many kids who will leave any pizza on the plate!

We can cater for almost any dietary requirement. The majority of vegetarian options are also vegan and we have gluten free pizza bases and vegan cheese. Please ask for details and availability.

A 12% Service charge is included in all tables of 5+

All prices include VAT at the standard rate.

SIDE DISHES, SNACKS AND STARTERS

Olives	5.00
Nuts	3.50
Hummus & Breadsticks (Freshly made)	5.50
Tortillas with smoked cheese	7.00
Bread (Extra portion)	3.00
Snack Board Fresh bread, olives, nuts, olive oil, balsamic & butter	7.50
Garlic Bread Freshly made pizza style	9.00
Garlic Bread with cheese Parmesan, smoked or mozzarella	10.00

TAPAS

Padron Peppers V GF VG	8.00
Padron Peppers cooked with olive oil and seasoned before roasting in our wood fired oven	
Jamón serano sobre pan tostado	8.50
Toasted bread (4) with garlic butter, serrano ham topped with rocket	
Chorizo al la Sidra	9.00
Spanish Chorizo cooked in cider to our own special recipe and served with crusty bread	
Gambas al Ajillo GF	9.00
6 Tiger prawns cooked in garlic butter with fresh chilli served sizzling in a traditional terracotta pot	

Please talk to a member of staff if you have any allergies

WOODFIRED PIZZA 12"

Your pizza starts it's life some time before you order when we make the fresh dough!

Margherita V 14.00

Mozzarella with our own tomato base, fresh basil and a drizzle of olive oil

Margherita Plus V

Mozzarella with our own tomato sauce base, fresh tomatoes, freshly grated parmesan, fresh basil and a drizzle of olive oil 15.50

Chestnut Mushroom & Parmesan V 15.00

Chestnut mushrooms with parmesan cheese, served with a topping of rocket and drizzle of olive oil

Chestnut Mushroom, Parmesan & Parma Ham 17.00

A variation of above but topped with Spanish ham

Ham & Pineapple 16.00

Mozzarella cheese topped with chunky ham and fresh pineapple

Chorizo & Smoked Cheese 16.50

Delicately sliced Spanish chorizo with smoked cheese topped with extra chunky fresh chorizo pieces

4 Cheese V 16.00

Mozzarella, smoked cheddar, parmesan and stilton

Pear & Stilton V 17.00

Freshly sliced pear and stilton cheese

Veggie Feast V 17.00

Smoked cheddar topped with mushrooms, peppers, caramelised onion and red onion

BBQ Chicken, Peppers & Sweetcorn 17.50

Freshly cooked chicken with peppers and sweetcorn served with a topping of cheddar cheese

The OFS Hot (Old Fire Station) 17.00

Spanish chorizo slices, hot chilli sauce, fresh chilli's, Jalapeño's and a topping of cheddar cheese & chunks of chorizo

The OFS Extra Hot ! As above, but a little hotter! 17.00

The OFS Veggie Hot ! V As veggie feast with hot base, chilli's and jalapeno's! 17.00

Meat Feast (Nothing green!) 18.00

Chicken, fresh chunky chorizo, ham & sausage topped with cheddar cheese

Extra toppings are available for all pizza, **£1.50 per topping**

BBQ Sauce, Peppers, chillies, chicken, sweetcorn, ham, pineapple, olives, mushroom, anchovies, jalapenos & red onion as well as our selection of cheeses.

Gluten free bases are available but are not made in house.

A few varieties of vegan cheese are always an alternative with any pizza.

Please talk to a member of staff if you have any allergies

NOT JUST PIZZA!

It's not just all about pizza! Our sharing boards are a fantastic way to involve everybody, although they can equally serve as a main meal for one!

SHARING BOARDS

Spanish Meat Grazing Board GF* 18.00

A delicious selection of Chorizo, Lomo, Salchichon & Jamon & Manchego cheese served with bread, olive oil & balsamic dipping oil, olives and leafy greens**

Veggie Grazing Platter 20.00

Olives, Balsamic Onions, Pepparabica Peppers, Tomorosso Tomatoes, Leafy Greens, Hummus, Bread, Olive & Balsamic dressing. Please note that all items are subject to availability and may be replaced by an alternative.*

Sausage Board 16.00

Supplied from our local butchers, a selection of 3 different sausages served with chilli jam, sour cream and bread. The curly sausage is hot!

Chilli Beef & Tortilla GF 15.00

Chilli beef with chorizo, accompanied by a separate dish of tortilla crisps with melted smoked cheese and served with sour cream.

Veggie Chilli & Tortilla V GF VG 15.00

Vegetable chilli accompanied by a separate dish of tortilla crisps with melted smoked or vegan cheese and served with sour cream or vegan mayo.

*Please advise us if you are GF or Vegan as some ingredients may not be suitable.

** Some items listed may not be available, in which case a substitute will be made.

Tomahawk Steak GF 85.00

A fabulous 32oz steak to carve and share. Fired in our oven, well done on the outside to rare on the bone. Served with salad & potato wedges.
An inclusive meal for 2 or 3 persons.

Please Note - must be ordered at least 24hrs in advance and is subject to availability

SALAD

Greek Salad 8.50

Cucumber, tomatoes, red onion, mixed peppers, olives and Greek feta topped with olive oil and a sprinkle of oregano

Mixed Green Leaf Salad 7.00

A mixed leaf salad served with tomatoes and cucumber

"Larger portions are available for sharing"

*The sharing of food
is the basis of social life.*

-Laurie Colwin

Please talk to a member of staff if you have any allergies

DESSERTS

Nutella Pizza

Caramelized and topped with 3 scoops of ice cream and multi-coloured baby marshmallows 15 .00

Ice Cream *(Please ask for flavours)*

1 Scoop 2.50

2 Scoops 4.00

3 Scoops 5.50

Milkshake *(Strawberry/Chocolate/Vanila)* 6.00

Cake of the Day *(usually chocolate)*

Served with a pot of fresh cream 7.50

Served with 2 scoops of ice cream 9.50

Cheese Board *(Subject to availability)*

A selection of cheeses served with a variety of savoury biscuits, chutney and grapes	For 1	8.00
	For 2	14.00

Affogato

A generous scoop of vanilla ice cream on a bed of crushed lotus biscuit served with a double shot of espresso 6.50

PX Shot

Vanilla ice cream served with shot of traditional Spanish sherry 6.50

THANK YOU FOR VISITING THE OLD FIRE STATION

We occasionally open earlier in the evening to accommodate larger group bookings.

Our totally unique setting allows us to offer private bookings with a difference. Whether a special occasion, business gathering, or pizza making party, we can cater both within or out with normal hours.

Exclusive use is available within working hours subject to a minimum number of 40 persons.

To enquire, email info@theoldfirestation1905.co.uk

Call 01985 213170

or Message via Facebook



tripadvisor

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