

Starters

Fire & Stone's own recipe pizza base fresh-baked then drizzled with any of the following (only extra virgin olive oil is used):

Garlic oil and Parmesan (v)	2.95
Basil pesto (v)	2.45
Garlic oil & mozzarella (v)	2.95
Spicy mixed roasted nuts (v)	1.95
Fire and Stone's own recipe jumbo green olives (v)	1.95
Mixed marinated olives with taramasalata, homous & Italian bread sticks	3.95
Grilled pitta bread served with Feta and red pepper dip, tzatziki and black olive tapenade (v)	4.45
Crisp fried calamari rings with Fire and Stone's tartare sauce and lemon	5.50
Crispy wonton king prawns, soy, mirin, ginger & chilli dipping sauce	5.95
Grilled chorizo, new potato and chive salad, smoked paprika oil	5.95
Bruschetta topped with caramelized onion jam, Parma ham and melted Brie dressed with Fire and Stone's basil pesto and rocket	4.95
Prawn cocktail with baby gem lettuce, Fire and Stone's cocktail sauce, lemon and smoked paprika	5.95
Beetroot and goats' cheese salad, tarragon and red wine dressing (v)	5.95
Vegetarian antipasti plate with marinated artichokes, stuffed vine leaves, Kalamata olives, semi-dried tomatoes, homous, braised butter beans & grilled pitta bread (v)	6.95
Mediterranean antipasti plate with Parma ham, Napoli salami, smoked ham, homous, taramasalata, olives, cornichons & grilled pitta bread	7.45
Buffalo mozzarella, vine tomato, freshly picked basil, roasted red peppers, balsamic dressing (v)	6.95

Salads

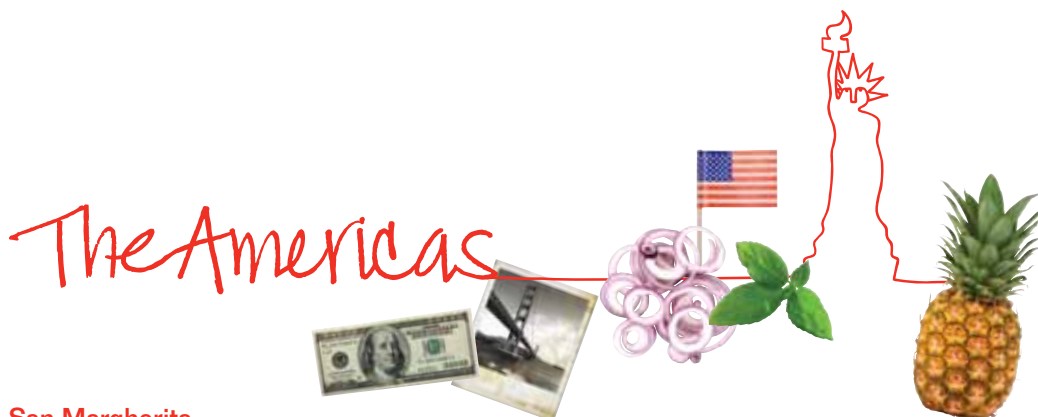
Greek salad with fresh sliced red & green peppers, red onion, cucumber, vine tomatoes, dressed with aged red wine vinegar & olive oil, topped with barrel aged Feta & fresh oregano (v)	7.45
Smoked mackerel, green bean, toasted sunflower seeds and marinated fennel salad dressed with horseradish and red wine vinaigrette	7.95
Chicken Caesar salad with Fire & Stone's Caesar dressing, roasted chicken breast, crisp cos lettuce, croutons & Parmesan cheese	8.95
Fire & Stone's Super Foods Salad, "Hot smoked salmon" organic sprouts & alfalfa, watercress, rocket, broccoli, toasted hazlenuts, green beans, citrus & olive oil dressing	8.95
Deep fried French goats' cheese, roasted red & yellow peppers, butternut squash, balsamic onions, rocket salad & Basil Pesto (v)	9.45

Side salads

Mixed leaf side salad with French dressing (v)	2.45
Greek salad dressed with aged red wine vinegar (v)	2.95
New potato salad with chives, parsley, spring onions and crispy bacon	2.45
Rocket & Parmesan with balsamic glaze (v)	3.45
Tomato, basil & red onion with balsamic dressing (v)	2.95
Caesar salad with Fire & Stone's Caesar dressing, crisp cos lettuce, croutons & Parmesan cheese	2.95

Fire & Stone brings you unique stone-baked pizzas, created from the freshest ingredients & cooked to order in our gigantic wood-fired oven. All produce is sourced from specialist & local suppliers in our relentless pursuit of authenticity & quality. Our topping combinations have been creatively designed to ensure that each pizza is delivered to perfection.

All you have to decide is which one to go for & resist the temptation to tamper. (we can remove any ingredient from your pizza but cannot unfortunately add new ones... except on the San Margherita)



San Margherita

Fire & Stone's tomato sauce, sliced vine-ripened tomato, grated mozzarella & freshly picked basil (v)

7.45

Your chance to create your own...

Kalamata olives 0.75/marinated button mushrooms 0.75
pineapple 0.95/red chilli 0.95/red onion 0.95/marinated artichokes 1.40
roast chicken breast 1.95/shaved smoked ham 1.95/pepperoni 1.95

Acapulco

Slow cooked ground chilli beef, Fire & Stone's tomato sauce, jalapenos, mozzarella, sliced red onions, topped with sour cream & guacamole

8.45

Maui

Double smoked shaved ham, Fire & Stone's tomato sauce, diced sweet pineapple, mozzarella, basil, red onion & tomato salsa

8.45

New York

Crispy oven-roasted smoked bacon, mozzarella, Fire & Stone's tomato sauce, garlic & rosemary roast potatoes, caramelized onion jam, topped with sour cream & smoked paprika

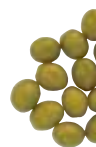
9.45

Texas

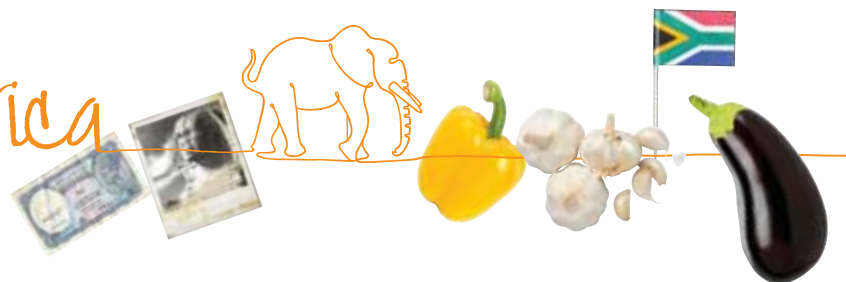
Fire and Stone's BBQ sauce, BBQ rump steak, fire roasted red onions, roasted field mushrooms, grated mozzarella and sun-dried tomato salsa

9.45

Some items may contain nuts. Please ask your waiter for details. An optional 12.5% service charge will be added to your bill. Please respect our neighbours and leave our restaurant quietly. Thank you.



Africa



Cairo

Fire roasted red & yellow peppers, courgettes, aubergines, balsamic roasted red onions, mozzarella & Fire & Stone's tomato sauce topped with crumbled goats' cheese & pine nuts (v) 7.95

Casablanca

Fire & Stone's rosemary infused mascarpone cheese sauce, wild mushrooms sautéed in garlic butter, roquefort blue cheese, grated mozzarella topped with toasted walnuts & parsley (v) 8.45

Capetown

Sliced Italian pepperoni, ground spicy beef, mozzarella, Fire & Stone's tomato sauce & green chilli, topped with fresh basil & oregano 9.45

Marrakech

Cumin spiced ground lamb, mozzarella, mint yoghurt sauce, green olives, raisins & sliced red onion drizzled with chilli oil 9.45



Australasia



Melbourne

Fire & Stone's tomato sauce with sweet roasted butternut squash, balsamic roasted red onions, sliced brie, mozzarella topped with toasted pumpkin seeds (v) 8.45

Sydney

Crisp oven-roasted smoked bacon, free range egg, shaved smoked ham, mozzarella, Fire & Stone's tomato sauce, basil & chives 9.45

Byron Bay

Basil pesto, sliced field mushrooms, cumin roasted sweet potato, cherry vine tomatoes, mozzarella, green olives, topped with crushed macadamia nuts (v) 8.45

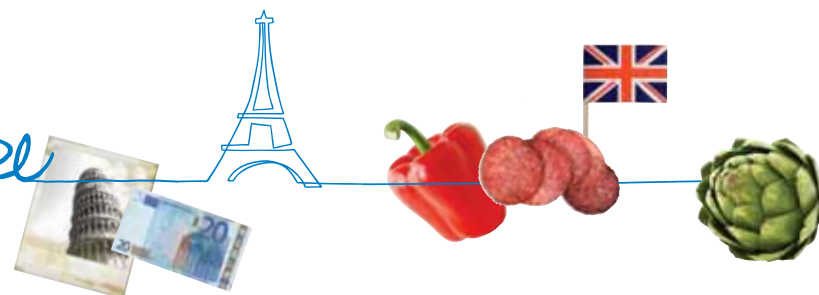
Canberra

Fire & Stone's tomato sauce, roast chicken breast, garlic & rosemary roast potatoes, mozzarella & marinated mushrooms topped with sour cream & sweet chilli sauce 9.45

Try our delicious little extras on the side, £1.00 each:
Guacamole, Parmesan Anchovies, Jalapeños, Tzatziki,
Marinated Kalamata olives, Sour cream with crispy
bacon & chives



Europe



Florence

Fire & Stone's tomato sauce, spicy smoked pepperoni, Italian garlic & fennel salami, sun blushed tomatoes, mozzarella & marinated black olives 9.45

London

Fire & Stone's tomato sauce, oven roasted crispy bacon, mozzarella, cumberland sausage, sliced black pudding, free range egg & chives 9.45

Napoli

Fire & Stone's tomato sauce covered with spicy sliced pepperoni picante, mozzarella & anchovies 8.95

San Sebastian

Fire and Stone's tomato sauce, spicy chorizo sausage, grated mozzarella, garlic and rosemary roast potatoes, fire roasted red peppers topped with aioli and chopped chives 9.45

Lombardia

Rosemary infused mascarpone cheese sauce, mozzarella, oven roasted courgettes, marinated artichokes topped with slow cooked tomato chutney (v) 8.45

Athens

Fire roasted red pepper sauce, mozzarella, sliced vine ripened tomatoes, wilted spinach, barrel-aged greek Feta cheese & pine nuts drizzled with pesto sauce (v) 8.45



Asia



Lombok

Garlic marinated prawns, Chinese Hoi Sin sauce, fire-roasted red peppers, sliced spring onions & mozzarella, drizzled with chilli oil 9.45

Bombay

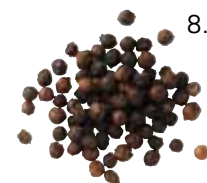
Roast tandoori marinated chicken breast, spiced tandoori yoghurt base, broccoli, sliced red onion, mozzarella, spiced mango chutney & cucumber & mint yoghurt 9.45

Peking

Chinese Hoi Sin sauce, shredded aromatic duck, mozzarella & spring onions topped with cucumber ribbons 9.45

Koh Samui

Thai yellow coconut curry sauce, roast sweet potato, crisp fried thai shallots, mozzarella, red chilli & mange tout, baby sweet corn, basil drizzled with toasted sesame seeds (v) 8.45



White Wine

	175ml glass	250ml glass	750ml bottle
Fuzion, Chenin Blanc-Torrontes, Argentina, 2008 Aromas of lime and jasmine with a zesty floral palate.	3.95	5.35	14.95
Araldica, Cortese, Italy, 2008 Fresh ripe fruit scents with citrus notes.	4.25	5.65	15.50
Alianza, Sauvignon Blanc, Chile, 2008 Ripe aromas of tropical fruit with intense citrus and gooseberry flavours.	4.65	5.95	16.95
Alianza, Chardonnay, Chile, 2008 Hints of roasted vanilla with a rich fruit palate and elegant creamy finish.	4.85	6.50	18.50
Borgo Magredo, Pinot Grigio del Friuli, Italy, 2008 Zesty citrus and pear, layers of white blossom and honey on the finish.	5.00	6.95	19.95
Caliterra, Chardonnay, Chile, 2007 Pineapple, papaya and citrus with a defined floral note and balanced acidity.			22.50
Altas Cumbres, Viognier, Argentina, 2008 Aromas of peach, apricot and wild flowers with a balanced and vibrant freshness.			24.50
Bricco de Guazzi, Gavi di Gavi, Italy, 2007 Fresh honeysuckle, apple and cedar with a youthful and vibrant sherbet finish.			28.50
La Val "Orballo", Albarino, Spain, 2008 Fragrant herbs and baked apple notes. Weighty palate of ripe fruit and balanced acidity.			29.00
Fairfields, Sauvignon Blanc, Marlborough, New Zealand, 2008 Gooseberries, lime and hints of red currants with a well balanced and persistent finish.			29.50
Louis Latour, Pouilly Vinzelles "En Paradis", France, 2006 Elegant notes of honey, stone fruits and acacia flower with a fine long finish.			31.00

Red Wine

Fuzion, Tempranillo Malbec, Argentina, 2008 Red fruit and cassis aromas. Fine ripe tannic berry fruit with a soft velvety palate.	3.95	5.35	14.95
Ca di Ponti, Nero d'Avola, Italy, 2008 Fresh and juicy ripe black cherry and plum fruit with a hint of spice and smokiness.	4.25	5.65	15.50
Emiliana Vineyards, Merlot, Chile, 2008 Packed with blackberry and plummy fruit with a hint of chocolate and roasted coffee.	4.65	5.95	16.95
Alianza, Cabernet Sauvignon, Chile, 2008 Deep violet scented aromas with silky chocolate, cassis and vanilla fruit flavours.	4.75	6.50	18.50
Broken Rock, Shiraz, South Africa, 2007 Intense black cherry fruit and spice, full bodied round tannins and a long finish.	5.00	6.95	19.95
Montepulciano d'Abruzzo, Italy, 2008 Generous aromas of plums and herbs, medium bodied palate with a mellow finish.			22.50
Artesa Estate, Rioja Crianza, Spain, 2005 Soft ripe plummy fruit complimented by vanilla and spicy oak.			24.00
Vidal-Fleury, Côtes du Ventoux, Rhone, France, 2006 Smoky flavours with a nice touch of vanilla.			24.95
Bricco dei Guazzi Barbera del Monferrato, Piedmonte, Italy, 2006 Aromas of cherry and leather. Spicy tannins with a long elegant, rounded finish.			28.00
Fairfields, Pinot Noir, New Zealand, 2006 Intense spicy earthy characteristics, a good balance of fruit and restrained smoky oak.			32.50

Rosé Wine

Sutter Home, White Zinfandel, Rose, USA, 2007 Fine notes of fresh summer fruit with a crisp finish of strawberries and ripe melon.	4.75	6.25	18.00
Pinot Grigio Romato, Italy 2008 Pale pink rose with fine acidity and crisp fresh fruit on the palate.	5.25	6.95	23.00

Champagne & Sparkling

	125ml glass	750ml bottle
Borgo Magredo Prosecco, Delicious apple and wild flowers on the nose with a clean distinctive finish.	6.25	29.00
Devaux Grande Reserve NV Delicate and floral, with hints of quince and stone fruits displaying a very fine and persistent mousse.	8.95	45.00
Devaux Cuvee "D" Brings a complex array of aromas including preserves, honey and chocolate to a rich and yet very elegant finish.		55.00
Veuve Clicquot Ponsardin Yellow Label Brut Elegant, dry, with delicious citrus fruit and creamy vanilla flavours. Superbly balanced fine mousse with great length.		60.00
Laurent Perrier Cuvee Rose Brut Luscious bramble fruit aromas, dry with refreshing acidity and excellent weight of ripemashed juicy strawberries.		75.00

Beer & Cider

	bottle
Grolsch, Coors Fine Light, Sol, Peroni, Leffe Blonde	3.50
Brothers English Cider (500ml) Apple, Pear or Strawberry	4.00

House Spirits (50ml with mixer)

Finlandia Vodka, Bombay Sapphire Gin, Grants Scotch Whisky, Courvoisier VS, Sauza Blanco Tequila, Southern Comfort, Bacardi Superior Rum, Jim Beam	5.25
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Premium Spirits (50ml with mixer)

Hendricks Gin, Makers Mark, Courvoisier VSOP, Sauza Hacienda Tequila, Grey Goose Vodka, Ketel One Vodka, Tanqueray 10 Gin, Millers Gin, Bacardi 8yr Old Rum, Woodfords Reserve, Oban, Laphroaig, Lagavulin	6.50
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Cocktails

Raspberry Bellini Peach Schnapps with raspberry puree topped up with Borgo Magredo Prosecco	7.95
Caipirinha Fresh lime wedges muddled with brown sugar, filled with crushed ice, topped with Cachaca	6.95
Chocolate Martini Vanilla Vodka shaken with Frangelico, Mozart Dark Chocolate Liqueur, fresh cream & chocolate	6.95
Long Island Iced Tea Sauza Blanco Tequila, Finlandia Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Triple Sec with fresh lime juice & topped with Coca Cola	6.95
Mojito Muddled lime, sugar & fresh mint with crushed ice topped with Bacardi Superior Rum & soda water	6.95
Raspberry Mojito Fresh raspberries mixed with lime, mint & sugar, topped with Bacardi Superior Rum & soda water	6.95
Fire & Stone's Pimms Pimms No.1 with lemonade, fresh mint leaves & fruit	6.95
Cosmopolitan Absolut Citron, Cointreau, fresh lime juice & cranberry juice	6.95
Espresso Martini Finlandia Vodka, Tia Maria and Teichenne Butterscotch Schnapps shaken with fresh Illy espresso	6.95
Lychee Martini Millers Gin and Lychee Liqueur shaken with fresh lychee juice, lemon juice and a dash of sugar syrup	6.95
Classic Martini Grey Goose Vodka or Tanqueray 10 Gin; olives or a citrus twist	7.50
Margarita Sauza Hacienda Tequila, Cointreau and freshly squeezed lime juice	6.95

Cocktail Jugs

Jugs of our freshly made cocktails served to share

Long Island Ice Tea Sauza Blanco Tequila, Finlandia Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Triple Sec with fresh lime juice & topped with Coca Cola	16.95
Fire & Stone's Pimms Pimms No.1 with lemonade, fresh mint leaves & fruit	16.95

Soft Drinks

Orange, pineapple, apple, tomato, cranberry juice	1.95
Appletiser	2.95
Fruitiser Raspberry & Pomegranate	2.95
Chegworth Valley hand selected, farm pressed juices: Cox & Bramley Apple, Apple & Raspberry, Pear	2.95
Still or sparkling English water	sml 2.00 lrg 3.50
Coke, Diet Coke, Lemonade	1.95

Smoothies & Shakes

Whole fresh fruit is blended with the finest ingredients to make a nutrient-rich & delicious treat to boost your health & vitality. Some are healthier than others - all are heavenly!

Very Berry Smoothie Fresh raspberries, strawberries, blackberries & blueberries with natural yoghurt & clear honey	4.50
Chocolate Brownie Rich chocolate brownie, chocolate ice cream & milk	4.50
Strawberries & Cream Fresh strawberries, vanilla ice cream & milk	4.50
Tropical Smoothie Fresh pineapple, banana, mango & natural yoghurt	4.50
Tutti Frutti Melon, kiwi, raspberry, peach & apple juice	4.50