Merry Christmas

Main menu



PROVEN®

Appetisers

Marinated Olives (Ve) (GF) **£4.50**

NEW **Gordal Picante Olives (Ve) (GF)** **£4.95**

PROVEN Sourdough Bread (Ve) **£4.50**
Homemade sourdough bread baked in our pizza oven daily. Served with extra virgin olive oil and balsamic vinegar

PROVEN Sourdough & Dips (Ve) **£5.50**
Sourdough bread with houmous, olive oil & balsamic vinegar and roasted aubergine dip

Padron Peppers (Ve) (GF) **£4.95**
Fire blistered Padron peppers with a hint of garlic and Maldon sea salt

Starters

Dough Balls (V) (VO) **£5.95**
Served with garlic butter or vegan garlic butter

XMAS **Garlic Bread With Brie (V)** **£7.95**
With fresh oregano and spicy honey

Garlic & Parmesan Dough Balls **£6.95**
8 dough balls drizzled in garlic infused olive oil and melted garlic butter. Finished with freshly grated Parmesan

Garlic Bread With Cheese (V) (VO) **£7.45**

Large Garlic Bread With Cheese (V) (VO) (GFO) **£12.45**

Bruschetta (Ve) **£7.45**
Toasted sourdough bread topped with tomato, red onion, basil, garlic oil

Flatbread & Dip (V) (VO) (GFO) **£7.95**
Homemade houmous or baba ganoush dip. With pomegranate seeds and garlic flatbread

XMAS **Baked Camembert With Toasted Sourdough (V)** **£10.95**
With homemade fig & onion chutney or spicy honey. Perfect for sharing

XMAS **Nell'Impasto (V)** **£10.95**
Camembert baked inside our Neapolitan dough. Served with homemade fig & onion chutney or spicy honey. Perfect for sharing

Burrata Caprese Salad (V) (GF) **£8.95**
Red & yellow cherry tomatoes, basil, olive oil and creamy Burrata

Goats Cheese & Fig Salad (V) (GF) **£7.45**
Baked goats' cheese with fresh fig, rocket and a honey balsamic dressing

Halloumi (V) (GF) **£7.45**
Oven baked Halloumi strips served with our spicy honey dip

Jalapeño Poppers (V) (GF) **£6.95**
Wood-fired fresh Jalapeños filled with cream cheese and chives. With a spicy honey drizzle

Chicken Wings (GF) **£8.45**
Coated in hot sauce and served with our blue cheese dip

XMAS **Pigs In Blankets (GF)** **£7.95**
With spicy Calabrian dip

PROVEN Antipasti (Small/Sharing) **£9.95/£17.95**
Salami Milano, fennel & garlic salami, Prosciutto di Parma, olives, slow roasted tomatoes, buffalo mozzarella, balsamic onions and sourdough bread

Veg Sharing Antipasti (V) (VO) **£16.95**
Burrata or vegan stracciatella, marinated olives, slow roasted tomatoes, artichokes, fresh fig, rocket, balsamic onions, olive oil & balsamic vinegar and sourdough bread

NEW **Wild Boar & Plum Pâté** **£7.95**
Served with toasted sourdough bread, salted butter and fig & onion chutney

Creamy Garlic Mushrooms (V) (VO) **£7.45**
With homemade sourdough bread

Garlic Prawns **£8.45**
With homemade sourdough bread

Pan fried Gnocchi

Pesto (V) **£15.45**
Fresh homemade pesto, spinach, red onion, cherry tomatoes and roasted peppers **(Add chicken £2.20)**

Creamy Chicken & Mushroom **£15.95**
Creamy béchamel with Parmesan, black pepper and parsley

NEW **Spinach & Artichoke (V)** **£15.95**
Butter and cream sauce with garlic. Served with a wedge of lemon

Salads & sides

	SIDE	MAIN
Chicken Caesar Salad Wood-fired chicken, romaine lettuce, crispy smoked pancetta, sourdough croutons, shaved Parmesan cheese and our creamy anchovy Caesar dressing **(Add anchovy £2.20)**	-	£14.95
Feta, Fig & Pomegranate Salad (V) (VO) (GF) Baby Spinach, lollo rosso lettuce, fresh fig, vinaigrette, feta, pomegranate seeds and balsamic glaze (Or swap feta for vegan stracciatella)	£7.25	£14.50
Greek Salad (V) (GF) Baby Spinach, mixed leaves, cherry tomatoes, feta, kalamata olives, red onion, cucumber, balsamic vinaigrette	£7.25	£14.50
House Salad (Ve) (GF) Rocket, mixed leaves, cherry tomatoes, cucumber, fresh peppers, red onion and vinaigrette	£5.50	-
Rocket & Parmesan Salad (GF) Rocket, balsamic vinaigrette, shaved Parmesan and balsamic glaze	£4.95	-
Homemade Coleslaw (V) (GF)	£4.25	-
Padron Peppers (Ve) (GF) Fire blistered Padron peppers with a hint of garlic and Maldon sea salt	£4.95	-
Herby Potatoes (Ve) (GF) Baby potatoes oven baked with garlic and rosemary	£5.45	-
Jalapeño Poppers (V) (GF) Wood-fired fresh jalapeños filled with cream cheese and chives. Drizzled with spicy honey	£6.95	-
Sweet Potato Fries (Ve) (GF) Oven baked and sprinkled with Maldon sea salt	£4.95	-

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Neapolitan wood-fired pizzeria. PROVEN®

At **PROVEN** we are proud to use a range of meats from Cobble Lane. Founded in 2013 in London, **Cobble Lane Cured** is a leading producer of award-winning British charcuterie. Using **responsibly sourced meat and traditional curing methods** to craft premium cured meats.

Cobble Lane CURED

FREE WiFi

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PROVEN®

Our pizza sauce is made with San Marzano tomatoes which are famous for their sweetness, quality and intense flavour. All of our pizzas are topped with Fior Di Latte mozzarella unless otherwise stated.

Classic Neapolitan pizza

Margherita (V) (VO) (GFO) **£12.95**
San Marzano, Fior Di Latte, basil and olive oil

Pizza Napoli (GFO) **£14.95**
San Marzano, anchovies, capers and Kalamata olives with fresh parsley

Carne (GFO) **£16.95**
San Marzano, salami Milano, Cobble Lane pepperoni and fennel & garlic salami **(Add 'Nduja or pancetta £2.20)**

Capricciosa (GFO) **£16.45**
San Marzano, ham, mushrooms, artichokes and Kalamata olives

Prosciutto di Parma (GFO) **£16.45**
San Marzano, Prosciutto di Parma and garlic oil. Finished with rocket and freshly grated Parmesan **(Add fresh figs £1.50)**

Premium Neapolitan pizza

Black Stag (GFO) **£18.95**
San Marzano, Venison with sloe berry salami and red onion. Finished with black garlic dressing and micro garlic chives

Mushroom & Truffle (GFO) **£18.95**
Double cream, Parmesan, Gorgonzola and Portobello mushrooms. Finished with truffle oil, micro garlic chives and a whole Burrata (No Fior Di Latte)

The Ploughman's (GFO) **£18.95**
Double cream, roasted apple purée, Buxton Blue, balsamic onions, Parmesan, bacon and honey

Quattro Formaggi (GFO) **£18.95**
San Marzano, Fior Di Latte, Buxton Blue and honey. Finished with Parmesan crisps and a whole Burrata

NEW **The Forager** **£18.95**
San Marzano, wild boar & plum pâté, pulled shiitake mushrooms marinated in red wine, red onion and micro garlic chives

Add to your pizza

Add extra meat, cheese, fish or plant based meat	**£2.20**
Add extra vegetables, chutney or fresh pineapple (Ve)	**£1.50**
Whole Burrata (V) or Vegan Stracciatella (Ve)	**£3.95**
Garlic Parmesan crust	**£1.50**



Signature Neapolitan pizza

XMAS **Rocket Around the Christmas Tree (GFO)** **£16.45**
San Marzano, Brie, bacon and cranberry sauce. Finished with rocket

XMAS **Pigs & Blankets** **£16.75**
San Marzano, Italian sausage, bacon and homemade stuffing. Finished with parsley

XMAS **Chestnuts Roasting (GFO)** **£16.45**
Double cream, Gorgonzola, chestnuts, Portobello mushrooms, red onion and oregano. Finished with balsamic glaze

XMAS **Drunken Christmas (V) (VO)** **£16.95**
Roasted butternut squash & garlic purée, pulled shiitake mushrooms marinated in red wine, chestnuts, diced roasted potatoes, pan fried sprouts, homemade stuffing and cranberry sauce

XMAS **Winner Winner** **£17.45**
Roasted butternut squash & garlic purée, chicken, diced roasted potatoes, pan fried sprouts, pancetta and homemade stuffing. Finished with chicken gravy mayo

Earth Mother (V) (VO) (GFO) **£16.95**
San Marzano, Portobello mushrooms, artichoke, Kalamata olives, baby leeks, slow roasted tomatoes, fresh oregano and garlic oil

PROVEN Hot (GFO) **£16.45**
San Marzano, fresh chilli, hot Peppadew peppers, 'Nduja and Cobble Lane pepperoni

Portobello Blue (GFO) **£15.95**
Double cream, Gorgonzola, Portobello mushrooms and smoked pancetta. Finished with parsley and balsamic glaze

Pesto Chicken (GFO) **£16.75**
Homemade pesto, chicken, red & yellow cherry tomatoes and red onion. Finished with grated Parmesan

Tonno (GFO) **£16.45**
San Marzano, tuna fillet, wilted spinach, red onion, capers and garlic oil. Served with a wedge of lemon **(Add prawns or anchovies £2.20)**

Pep Talk (GFO) **£16.45**
San Marzano and two types of pepperoni. Finished with spicy honey drizzle

Angry Italian (GFO) **£16.45**
San Marzano, Italian sausage and 'Nduja. Finished with cool, creamy buffalo mozzarella and spicy honey (No Fior Di Latte)

BBQ Chicken & Pancetta (GFO) (VGO) (VO) **£16.75**
Smokey BBQ sauce, chicken, pancetta, mixed peppers and corn

Hawaiian (GFO) **£15.50**
San Marzano, fresh oregano, fresh pineapple and finished with Prosciutto di Parma **(Add 'Nduja or pancetta £2.20)**

From The Garden (V) (VO) (GFO) **£15.75**
San Marzano, wilted spinach, mixed peppers, red onion, Portobello mushrooms, oregano and garlic oil

Goatfather (V) (GFO) **£16.75**
San Marzano, goats' cheese, fresh beetroot, red onion and caramelised onion chutney. Finished with rocket

PROVEN homemade dips (GF)

Each £2.00
3 for £4.50

Pesto (V)	**Garlic & Herb (V)**
Spicy Honey (V)	**Smokey BBQ (Ve)**
Vegan Garlic & Herb (Ve)	**Garlic Butter (V) (VO)**
Caesar	**Blue Cheese**
Spicy Calabrian Tomato	**Chicken Gravy Mayo**

WHITE WINE

	175ml	250ml	Bottle
Pinot Grigio (Ve) Bella Modella, Chieti, Italy ABV 11% Crisp apple and citrus fruit	£6.30	£8.30	£22.95
Chardonnay (Ve) Costa Vera. Casablanca, Chile ABV 12% Delicate tropical fruits including peach and guava	£6.50	£8.65	£23.95
Picpoul de Pinet (Ve) Petite Ronde. ABV 12% Refreshing dry white displays lovely citrus aromas on the nose. Well-balanced acidity and zesty finish	£7.20	£9.65	£26.95
Rioja Blanco (Ve) Fincas de Azabache, Spain ABV 12% A blend of Viura and Tempranillo Blanco fermented in new oak barrels. Flavours of lemon, green apple, peach and vanilla	£7.45	£9.95	£27.95
New Zealand Sauvignon Blanc (V) Dashwood, Marlborough. ABV 13% Zesty grapefruit, lime and Meyer lemon with mid-palate flavours of pear and passionfruit	£7.70	£10.30	£28.95
Gavi di Gavi (Ve) Toledana, Domini Villa Lanata. ABV 13.5% Piemonte's most celebrated unoaked, fresh and minerally white wine	-	-	£34.00

RED WINE

	175ml	250ml	Bottle
Merlot (Ve) Granfort, Pays d'Oc. ABV 13.5% Medium bodied with full plummy fruit and soft rounded tannins	£6.30	£8.30	£22.95
Malbec (Ve) Luna del Sur, San Juan. ABV 13% Flavours of ripe berries, spice, cinnamon and vanilla	£6.75	£9.00	£24.95
Montepulciano D'Abruzzo Terrabuona, Italy. ABV 12.5% Delicate aromas of small red berry fruits, wild cherry and a hint of spice	£7.20	£9.65	£26.95
Primitivo (Ve) Doppio Passo. Puglia, Italy ABV 13% Rich dark berries, plum and chocolate notes	£7.70	£10.30	£28.95

ROSÉ WINE

	175ml	250ml	Bottle
Pinot Grigio Rosé (Ve) Bella Modella. Chieti, Italy ABV 11% Rich and fruity, light aromatics and notes of wildflower	£6.30	£8.30	£22.95
White Zinfandel (Ve) Headlands Cove. California, USA ABV 8% Berries, white melon and sweet spice	£6.75	£9.00	£24.95
Provence Rosé (Ve) Estandon Reflet, France ABV 12.5% Bright, shiny pale pink hue. With notes of citrus, and pink grapefruit flesh	£7.45	£10.00	£27.95

PROSECCO

	125ml	175ml	Bottle
Vitelli Prosecco (Ve) Fruity and fragrant with clean notes of citrus fruit, pear and apple, along with subtle floral aromas ABV 10.5%	£6.50	£8.30	£28.00
Codorníu Zero (Ve) Alcohol Free Sparkling Wine. A de-alcoholised sparkler made from the Airen variety. Fresh sweet tropical fruit, apple and citrus flavours. ABV 0.5%	£4.30	£5.80	£20.95

Prices include VAT. All of our wines by the glass are also available in a 125ml size for 50p less than the 175ml listed price. ABV% on alcoholic drinks are correct at time of printing.

SEE DESSERT MENU FOR THE RANGE OF HOT DRINKS AVAILABLE

LOCAL LYMESTONE BREWERY

	330ml	500ml	660ml
Ein Stein ABV 5.0% Blonde	-	£5.95	-
Foundation Stone ABV 4.5% Pale Ale	-	£5.95	-
Stone Faced (GF) ABV 4% Traditional Bitter	-	£5.95	-
Stone The Crows ABV 5.4% Dark Ruby	-	£5.95	-

BEER & CIDER

	330ml	500ml	660ml
Birra Moretti ABV 4.6%	£4.90	-	£6.85
Peroni Nastro Azzurro ABV 5.0%	£4.95	-	£6.95
Peroni Gluten-Free ABV 5.0%	£5.25	-	-
Peroni 0.0% ABV 0.0%	£4.25	-	-
Erdinger Alkoholfrei ABV 0.5%	-	£5.25	-
Jubel Peach Beer ABV 4%	£5.95	-	-
Aspall Cyder ABV 5.5%	-	£5.95	-
Old Mout Berries & Cherries ABV 4%	-	£5.95	-
Old Mout Kiwi & Lime ABV 4%	-	£5.95	-
Old Mout Alcohol Free ABV 0.05%	-	£4.95	-

SPIRIT & MIXER

Single £7.50 | Double £9.00

Stolichnaya Vodka ABV 40%, Sailor Jerry Spiced Rum ABV 40%, Jack Daniels ABV 40%, Disaronno ABV 28%, Bacardi ABV 37.5% Malibu ABV 21%

GIN & TONIC

Single £7.50 | Double £9.00

Original dry, pink grapefruit, blackberry

COCKTAILS

Glass

Amarena Aperol Spritz **£9.95**
Aperol, Amarena cherry syrup, prosecco and soda

Aperol Spritz **£9.45**
An Italian classic with Aperol, Prosecco and soda

Hugo Spritz **£9.45**
St-Germain elderflower liqueur, Prosecco, soda, mint & lime

Sarti Spritz **£9.45**
Sarti Rosa liqueur, Prosecco and soda

Mojito **£9.45**
Bacardi Carta Blanca, fresh lime, fresh mint, sugar syrup

Margarita **£9.95**
Olmeca Blanco Tequila, Triple Sec, lime

MOCKTAILS

Mockito **£4.95**
Mojito mocktail with lime, fresh mint, soda water and sugar syrup

Virgin Margarita **£4.75**
Lime, orange, lemon and soda

Crodino Spritz **£5.25**
Non-alcoholic Italian aperitivo. Sparkling & refreshing with a bittersweet citrus taste. A good alternative to Aperol Spritz

Passionfruit Spritz **£5.95**
Alcohol free sparkling wine, passionfruit syrup, soda, sugar syrup and fresh mint

SOFT DRINKS

	Acqua Panna Still Mineral Water **500ml & 750ml**	**£3.95 & £4.95**
	San Pellegrino Sparkling Water **500ml & 750ml**	**£3.95 & £4.95**
ITALIAN	**Organic Sparkling Lemon 275ml**	**£4.45**
ITALIAN	**Organic Sparkling Blood Orange 275ml**	**£4.45**
	Appletiser 275ml	**£3.80**
	Coca-Cola 330ml	**£3.85**
	Diet Coke / Coke Zero 330ml	**£3.60**
	Fanta Orange / Sprite Zero 330ml	**£3.60**
	Fentimans Cherry Cola 275ml	**£4.10**
	Fentimans Dandelion and Burdock 275ml	**£4.10**
	Fentimans Ginger Beer 275ml	**£4.10**
	Fentimans Sparkling Elderflower 275ml	**£4.10**
	Luscombe Still Sicilian Lemonade 270ml	**£4.20**
	Luscombe Sparkling Raspberry Crush 270ml	**£4.20**
	Orange/Apple Juice 250ml	**£3.95**
	Still Orange & Passionfruit 275ml	**£3.95**

We're in it for the dough.

Our Neapolitan pizza dough honours centuries-old Italian tradition, using just flour, water, sea salt and fresh yeast.

We allow the dough to ferment slowly for a minimum of 48 hours to develop a depth of flavour and a light, airy texture. Never rushed, full of character – true to the spirit of authentic Neapolitan pizza.

PROVEN®

Ve = Vegan. **VO** = Ask for vegan option. Pizzas made with vegan cheese will be marked with half a cherry tomato. **V** = Vegetarian. (All of our cheese is suitable for vegetarians with the exception of Parmesan and Gorgonzola). **VGO** = Ask for vegetarian option. **GF** = Recipe does not contain gluten. **GFO** = Ask for gluten free option. Most of our pizzas can be made on a gluten free base.

Food Allergies and Intolerances.
Please ask your server for a copy of our food allergy folder and mention your allergy/intolerance when you order.

Although every care is taken - olives may contain stones. Meat and fish products may contain bones.

An optional 10% service charge will be added to tables of 9 or more. Please notify the team if you'd like to remove this. For tables of up to 8 people service charge is not included. If you wish to leave a tip, 100% of any cash gratuity will go to the person who took your order. All gratuity left via card payment will be distributed to your server and our amazing kitchen team in line with our Tronc policy.

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