



Welcome to Heddons Kitchen at Country Club Trent Park.

We can't wait to serve you one of our delicious artisan pizzas and pride ourselves on the quality of our food. Sourcing the finest ingredients direct from Italy, including our authentic stone-baked oven. Open 12pm-10pm.

PIZZA, 12" SOURDOUGH BASE 48 HOUR FERMENTATION

1. Margherita – £10.50

Organic tomato sauce, Fiore di latte, Agerola mozzarella, fresh basil and grated parmesan

2. Marinara – £10.00

Organic tomato sauce, fresh garlic, fresh basil, anchovies and extra virgin olive oil

3. Parmigiana – £13.50

Organic tomato sauce, smoked provola Agerola cheese, baked aubergines, Parmigiano-Reggiano cheese, fresh basil and extra virgin olive oil (V)

4. Formaggi – £13.50

Smoked provola Agerola cheese, Fiore di latte, Agerola mozzarella, gongonzola, parmesan and cracked black pepper

5. Salsiccia e Friarielli – £13.50

Smoked provolone Agerola cheese, Italian pork sausage, broccoli and fresh basil

6. Ortolana Vegan – £13.50

Organic tomato sauce, vegan cheese, baked aubergine, courgette, mixed peppers, extra virgin olive oil and fresh basil Vegan

7. Diavola – £14.50

Organic tomato sauce, Fiore di latte, Agerola mozzarella, Nduja of Spilinga (spicy sausage), spicy salami, fresh basil and fresh chilli

8. Capricciosa – £15.50

Organic tomato sauce, Fiore di latte, Agerola mozzarella, cotto ham, roasted artichokes, sautéed mushrooms and black olives

9. Crudo – £15.50

Organic tomato sauce, Fiore di latte, Agerola mozzarella, Parma ham, semi dried tomatoes, fresh rocket, parmesan shavings and extra virgin olive oil

10. Calzone – £15.50

Oven baked, folded pizza with a touch of organic tomato sauce, Fiore di latte, Agerola mozzarella, salami, fresh basil, grated parmesan and cracked black pepper

11. Il Fuoco – £16.50

Organic tomato sauce, Nduja of Spilinga (spicy sausage), buffalo mozzarella, burrata and basil oil

12. Bronte – £16.50

Pistachio cream base, Fiore di latte, Agerola mozzarella, pistachio mortadella, burrata, crushed pistachio, goats cheese and parmesan shavings

13. Tartufino – £17.50

Truffle cream base, Fiore di latte, Agerola mozzarella, sautéed mushrooms, straciatella cheese topped with shaved truffle and cracked black pepper

SIDES

Sicilian Nocellara Olives – £4.00

Marinated Mixed Black and Green Olives – £4.00

Double Cooked Chips – £5.50
With sea salt and rosemary

Double Cooked Chips with Garlic Mayo – £6.80
With parmesan shavings, sea salt and rosemary

Arancini Balls (2 homemade portions) – £9.00
Fried breadcrumb coated rice ball, stuffed with Neapolitan ragù, mozzarella and pecorino with Arrabbiata sauce, grated parmesan and fresh basil

Sourdough Garlic Pizza – £9.00
Organic tomato sauce, garlic, oregano, extra virgin olive oil and sea salt

Burrata Pugliese – £9.50
Fresh burrata mozzarella on a bed of marinated char-grilled vegetables with a drizzle of basil oil and a balsamic glaze

Mixed Platter – £14.00
Pistachio mortadella, spicy salami and Parma ham, smoked provola Agerola cheese, buffalo mozzarella, Gorgonzola cheese, mixed black and green marinated olives with garlic and rosemary pizza bread

SALADS

1. Baby Gem Salad – £12.50
Fresh Green Salad with Chicken, Bacon, topped with mayo mustard and house dressing

2. Seasonal Mixed Fresh Salad – £8.50
Fresh Green Salad topped with a house dressing or balsamic vinegar dressing

3. Seasonal Mixed Veg Salad with Chicken – £11.50
Mixed Veg Salad with Chicken
Tender steamed broccoli, avocado, cherry tomatoes, onions. Served with house dressing

DESSERTS MADE IN-HOUSE

Banoffee Pie – £6.50

Biscoff Cheesecake – £6.50

Lemon Cheesecake – £6.50

Chocolate Caramel Brownies with a Scoop of Vanilla Ice Cream – £6.50

More toppings available on our click and collect menu.