



Our pizzas are available with vegan mozzarella.

# No. TWENTY THREE

**No. 1 PIZZA MARGHERITA** (V) £8.50  
Fior di latte mozzarella, San Marzano tomatoes, fresh basil and extra-virgin olive oil.

**No. 2 PIZZA MARINARA** (V) (Ve) £7.50  
San Marzano tomatoes, oregano and garlic oil.

**No. 3 PIZZA BIANCA (White Pizza)** £10.50  
Fior di latte mozzarella, onions, smoked pancetta.

**No. 4 NAPOLI HOT** 🌶️ £11.50  
Nduja, Italian prosciutto, San Marzano tomatoes, Fior di latte mozzarella, chilli and fresh basil

**No. 5 NAPOLI SALAMI** £11.50  
Italian salami, chorizo, San Marzano tomatoes, Fior di latte mozzarella and fresh basil.

**No. 6 NAPOLI PROSCIUTTO** £11.50  
Fior di latte mozzarella, San Marzano tomatoes, prosciutto, rocket, black olives, parmigiano-reggiano and olive oil.

**No. 7 NAPOLI VEGETARIANA** (V) £9.50  
San Marzano tomatoes, Fior di latte mozzarella, red onion, mushrooms, black olives, extra-virgin olive oil and sea salt.

**No. 8 PIZZA FLORENTINE** (V) £11.50  
Fior di latte mozzarella, San Marzano tomatoes, black olives, spinach, free range egg, olive oil and sea salt.

**No. 9 PRINGIPRESSA** £11.00  
Fior Di Latte Mozzarella, San Marzano tomatoes, prosciutto cotto and mushrooms.

**No. 10 ITALIAN CURED MEAT CALZONE** £13.50  
Fior Di Latte Mozzarella, scamorza smoked cheese, Napoli salami, Calabrese salami, speck, oregano and olive oil.

## PIZZA AVAILABLE:

*from* 4pm MON - FRI

*from* 12pm SAT - SUN

We pride ourselves on following the traditions of Neapolitan pizza making....

Our dough is made daily, left to rest for 24 hours and takes 60-90 seconds to cook. It's soft, light and floppy... So fold for strength or tuck in with a knife and fork!

**No. 11 GARLIC BREAD** (V) £6.50  
Garlic butter, oregano and sea salt.

## *Crust Dippers*

GARLIC & HERB MAYO	£1.00
PESTO MAYO	£1.00
CHILLI SAUCE	£1.00

SEE OUR  
SPECIALS BOARD  
FOR MORE



SHARE YOUR SNAPS  
@23miltonstreet

# No. TWENTY THREE

- AVAILABLE -

from 4pm MON - FRI | from 12pm SAT - SUN

## Bar Snacks

GARLIC BITES (V) £4.50  
Mini dough bites served with garlic dip.

CHILLI BITES (V) (Ve) £4.50  
Dough strips with chilli sauce.

BREAD & OLIVES (V) (Ve) £5.00  
Fresh woodfired bread with olives,  
olive oil, balsamic vingar and chilli oil.

## Salads:

ROCKET & PARMESAN (V) £3.50

MIXED SALAD (V) £3.50

## Starters

ANTIPASTO £10.00  
A selection of meats and cheese with  
olives and bread. (SERVES 2)

BRUSCHETTA (V) £5.50  
Tomatos & Basil on woodfired Bruchetta.

## Desserts

SEE OUR SPECIALS  
BOARD FOR A RANGE  
OF DESERTS



SHARE YOUR SNAPS  
@23miltonstreet

Let us know what you think



Tripadvisor

Google  
★★★★★

# Gin

*"To gin or not to gin?  
Silly Question!"*

**No. 1 Whitby Gin** £4.20

It's a hint of sweetness. Distilled with sugar kelp from Robin Hood's Bay, heather from the North York Moors and Yorkshire honey.

**No. 2 Warners Rhubarb** £4.00

Fresh, tangy and sweet. Inspired by a crop of rhubarb originally grown in Queen Victoria's own kitchen garden.

**No. 3 Aviation** £4.20

An American dry gin with rich, floral and savoury notes of lavender, cardamom, and sarsaparilla.

**No. 4 Hendricks** £4.20

"A gin made oddly" Created from eleven fine botanicals with infusions of rose and cucumber.

**No. 5 Whitley Neil Raspberry** £4.00

A perfectly balanced gin with a delicate, fruity taste and a lasting citrus, raspberry flavour.

**No. 6 Whitley Neil Rhubarb & Ginger** £4.00

The essence of rhubarb adds a tart crisp edge to a smooth English gin with ginger extract to warm the palate.

**No. 7 Whitley Neil Blackberry** £4.00

Fresh plump berries and hints of floral hedgerow. Delicious, piney juniper followed by zesty sweet citrus and hints of wonderful black pepper.

**No. 8 Malfy Con Arancia Sicilian Blood Orange** £4.20

The key botanical ingredient of this Italian gin is blood orange peels sourced from Sicily. It's then infused with juniper and 6 other botanicals.

*No. 9*    **Malfy Con Limone**    £4.20

Infused with coastal grown Italian lemons - some from Amalfi and some from Sicily, for a fresh and zesty aroma.

*No. 10*    **Malfy Rosa**    £4.20

Juicy fresh grapefruit grown in citrus groves on the Mediterranean coast with a rich long juniper finish.

*No. 11*    **Boe Violet Gin**    £3.80

The addition of violet creates a stylish gin with a light, delicate taste with a beautiful colour and aroma.

*No. 12*    **Roku Gin**    £4.20

Characteristic Japanese botanical notes with yuzu pee as the top note, a floral and sweet aroma and sansho pepper for a little spiciness.

*No. 13*    **Larios**    £4.00

Mediterranean dry gin, with a fresh and fruity aroma and delicate citrus flavours. A mellow palate with delicate juniper, coriander and orange zest.

*No. 14*    **Larios Rose**    £4.00

A Spanish gin infused with wild juniper, Mediterranean citrus and strawberries results in a soft sweet, mild and refreshing taste.

*No. 15*    **Tanqueray**    £3.90

A London dry gin with the perfect balance of four botanicals - juniper, coriander, angelica and liquorice.

*No. 16*    **Tanqueray Flor de Sevilla**    £4.20

Made with bitter-sweet Seville oranges to deliver a fruitful and zesty taste balanced with the 4 botanicals: juniper, coriander, angelica & liquorice.

*No. 17* **Tanqueray No. Ten** £4.50

A small batch gin crafted using whole fresh citrus fruits, such as oranges, limes and grapefruit, along with chamomile flowers and other traditional botanicals. Expect a burst of citrus with every sip.

*No. 18* **Sipsmith Lemon Drizzle** £4.20

Sweet sun-dried lemon peel, lemon verbena and vapour-infused lemons create sweet fresh citrus flavours. An aromatic sweetness & floral notes.

*No. 19* **Monkey 47** £5.50

A curious gin from the Black Forest in Germany. Made with 47 botanicals and bottled at 47%. A multitude of spice, earth and citrus notes.

*No. 20* **Monkey 47 Sloe Gin** £5.50

A peppery, tangy, complex spirit made by macerating black Forest sloes in spirit for three months.

*No. 21* **Drumshambo Gunpowder** £5.50

An Irish gin from made with juniper, angelica, orris, caraway, coriander, meadowsweet, cardamom and star anise as well as vapour infused oriental lemon and lime, fresh grapefruit and gunpowder tea!

*No. 22* **Slingsby Gooseberry** £4.00

Yorkshire gooseberries bring an unmistakable tangy sharpness, tempered with a fruity sweetness whilst retaining the classic citrus notes of their classic London Dry Gin.

*No. 23* **Slingsby Yorkshire Rhubarb** £4.00

Initial Sweetness of rhubarb and raspberry followed by the bitter tang of the pink grapefruit citrus base. A tart rhubarb finish rounds off the drink leaving an unforgettable flavour on the palate.

## *Draft Beers & Ales*

SEE BOARD BEHIND THE BAR FOR  
OUR SELECTION OF BEERS AND  
ALES ON DRAFT

### *Bottled Beers & Ales*

Hop House 13	£4.25
Estrella Damm	£4.15

### *Bottled Cider*

Old Mout Berries & Cherries	£4.50
Old Mout Kiwi & Lime	£4.50
Aspall Suffolk Cyder	£4.10

### *Vodka*

Grey Goose	£4.20
Ketel 1	£4.00
Absolut Original	£3.70



SHARE YOUR SNAPS  
@23miltonstreet

### *Rum*

Libations Spiced Rum	£4.00
Kraken Spiced Rum	£4.00
Havana Club Especial Spiced	£3.70
Bacardi Carta Blanca	£3.70

### *Brandy*

Hennessy XO	£10.50
Courvoisier	£3.80

### *Whiskey*

Highland Park 18 Years	£5.80
Laphroaig	£4.30
The Dalmore 12 Years	£4.20
Dalwhinnie	£3.80
Monkey Shoulder	£3.80
Jameson	£3.80
Jack Daniels	£3.70

Let us know what you think



Tripadvisor



## Mixers & Soft Drinks

### FEVER TREE

Tonic	£2.20
Light tonic	£2.20
Mediterranean Tonic	£2.20
Lemon Tonic	£2.20
Aromatic Tonic	£2.20
Ginger Beer	£2.20
Ginger Ale	£2.20

Britvic 55 Sparkling Orange	£2.10
Appletiser	£2.30
Fentimans Rose Lemonade	£2.90
J20 - Apple & Raspberry	£2.30
J20 - Orange & Passionfruit	£2.30

### SAN PELLEGRINO'S...

Pomegranate & Orange	£1.50
Blood Orange	£1.50
Grapefruit & Lemon	£1.50
Lemon	£1.50

San Pellegrino Sparkling Water	£1.80
Aqua Pana Natural Spring Water	£1.80

Coke 200ml	£1.90
Diet Coke 200ml	£1.90
Coke Zero 200ml	£1.90

---

## - HOT DRINKS -

### Coffee

Americano	£2.60
Decaf Americano	£2.60
Latte	£2.90
Cappuccino	£2.90
Flat White	£2.90
Espresso	£2.50
Mocha	£2.90
+Vanilla Syrup	£0.40
+Caramel Syrup	£0.40
+Hazelnut Syrup	£0.40

### Tea

Breakfast Tea	£2.40
Decafe Tea	£2.40
Earl Grey	£2.50
Peppermint Tea	£2.50
Strawberry & Pomegranate	£2.50
<hr/>	
Hot Chocolate	£2.90
+Cream	£0.40
+Marshmallows	£0.40

---

Let us know what you think



Tripadvisor



## - WINE LIST -

### *Sparkling Wine & Champagne*

	<i>125ml   Bottle</i>
Da Luca Prosecco Pear and peach fruit on a lively, yet soft and generous palate. <i>Italy</i>	£4.25   £19.95 <i>20cl: £6.95</i>
Da Luca Rosato Spumante Fresh and vibrant raspberry and strawberry scented fizz made from a blend of Merlot and Raboso. <i>Italy</i>	£21.95
Codorniu Viticultura Ecológica Organic Brut Cava A fresh and intensely fruity Cava with notes of green apple, lemon and almond blossom. <i>Spain</i> (O) (E) (V) (Vg)	£27.00
Taittinger Brut Réserve NV Light, delicate and elegant, dry, fresh and balanced with a green fruit and citrus character. <i>France</i> (V) (Vg)	£50.00
G.H. Mumm Cordon Rouge Brut The dominance of Pinot Noir and Pinot Meunier, befitting of a Reims-based house. <i>France</i>	£50.00
Taittinger Prestige Brut Rosé A beautiful, delicate salmon-pink colour with flavours redolent of ripe, red-berry summer fruits. <i>France</i> (V) (Vg)	£55.00



## White Wine

### Cullinan View Chenin Blanc, Western Cape

South Africa's most popular grape variety. Youthful, fruity character and a fresh, zesty acidity. Very well-balanced.

South Africa (S)

175ml 250ml Bottle

£3.95 | £5.85 | £16.95

### Vinuva Organic Pinot Grigio, Terre Siciliane

A ripe, apple flavoured wine.

Italy (D) (E) (V) (S)

£4.10 | £5.95 | £17.95

### Bouchard Aîné & Fils Chardonnay, Vin de France

Cool-fermented and aged in vats, it shows white flower aromas, such as acacia, alongside notes of honey and vanilla.

France

£4.60 | £6.40 | £18.85

### Vidal Sauvignon Blanc, Marlborough

Cool-fermented in stainless steel. Classic gooseberry and passion fruit aromas mingled with a crisp, grassy flavour.

New Zealand (E) (S)

£6.50 | £7.50 | £23.95

### Osado White Malbec, Mendoza

Fresh on the nose, with aromas of red fruits, currants, strawberries and delicate notes of white flowers.

Argentina (V) (Vg) (S)

£21.95

### Chablis Cellier de la Sablière, Louis Jadot

A fuller, fatter style of Chablis. The wine is allowed to undergo a partial malolactic fermentation to soften and round the palate.

France (E) (V)

£29.00

### The Beautiful Lady Gewurztraminer

The wine is rich, yet the sweetness is well tempered by the acidity, shows pronounced aromas of rose, lychee and pineapple.

South Africa (E) (V)

175ml 250ml Bottle

£25.50

## Red Wine

### Cullinan View Pinotage, Western Cape

South Africa's own grape, a crossing of Pinot-Noir and Cinsault. Lovely fruit, smoky character and soft rounded tannins.

South Africa (S)

175ml 250ml Bottle

£3.95 | £5.85 | £16.95

### Berri Estates Merlot, South Eastern Australia

An added dimension on spiciness to the plummy fruit and soft tannins, so typical of Merlot.

Australia (S)

£4.10 | £5.95 | £17.95

### Daciana Pinot Noir, Banat

Shows black cherry, raspberry and strawberry with cinnamon and spicy fruit-cake notes.

Hungary (V) (Vg) (S)

£4.60 | £6.40 | £18.85

### Callia Selected Malbec, San Juan

A rich and powerful Malbec that shows a good concentration of blackberry, plum and herbal flavours alongside oak spice.

Argentina (V) (Vg) (S)

£21.95

175ml 250ml Bottle

Marqués de Morano Rioja Crianza

£23.95

Made from Tempranillo and Mazuelo grapes matured for at least a year in cask followed by a year in bottle. Classic smooth oaky taste.

Spain (V) (Vg) (S)

Errázuriz Mapuche Block Cabernet Sauvignon

£22.00

Typical Chilean Cabernet Sauvignon showing plenty of blackcurrant and bramble fruit flavours on a well structured-palate.

Chile (V) (Vg) (S) (E)

## Rosé Wine

175ml 250ml Bottle

Wicked Lady White Zinfandel, California

£3.95 | £5.65 | £16.95

Medium-sweet rosé made with Zinfandel grapes. Salmon-pink in colour. Shows red fruits on the rich, juicy palate.

USA (S)

Cap de Coste Rosé IGP Pays d'Oc

£4.10 | £5.95 | £17.95

Fresh fruity light rosé. The palate is abundant with red berries such as strawberries and raspberries. An ideal summer rosé wine.

France