

Handmade Pizza

Fresh Artisan dough, rolled to 9" and topped with homemade passata sauce and generous portions of our speciality toppings, then fired in our red hot pizza oven to give a truly authentic Italian flavour

All priced at £10 per pizza

The Crown Pizza – has it all!

Fully loaded with fresh spicy ground beef, Cajun chicken, red jalapenos, thinly sliced button mushrooms, buffalo mozzarella pearls & tomato sauce

The King's Head

Generous toppings of home-glazed ham, fresh compressed pineapple, buffalo mozzarella pearls & tomato sauce

The Royal One

Locally smoked salmon, wilted baby spinach, black & green Mediterranean olives, ricotta, buffalo mozzarella pearls & tomato sauce

The Court Jester ^(v)

A classic pizza generously topped with fresh in house semi-dried vine plum tomatoes, buffalo mozzarella pearls, fresh sweet basil & tomato sauce

Chargrilled kebabs

Prepared to order and cooked on our open coal Mangal Turkish grill

Chicken | £10

Juicy Suffolk chicken marinated in Greek yoghurt and our own secret blend of herbs & spices

Lamb | £11

Succulent cuts of English lamb marinated in zesty lemon, fresh mint & olive oil

Halloumi | £10 ^(v)

Halloumi, sweet bell pepper, red onion & courgette, drizzled with olive oil, parsley & lemon

All kebabs served with handmade flatbread, Tzatziki, Greek salad with sumac dressing & seasoned fries

Sides | £4.50 each

Greek style salad or seasoned fries

Something sweet

Criterion Ice Cream

A delicious range of locally produced traditional dairy ices made in Suffolk using double cream and the finest ingredients

All priced at £3 per 130ml tub

Choose from :

Stem Ginger | Strawberry | Vanilla | Chocolate

Hot churros | £5

With salted chocolate sauce

Food allergies & intolerances

If you are unsure of the allergen content of a dish please ask when placing your order. GF pizza bases available upon request when ordering

The Flint Barn wine list

A range of specially selected wine & drinks to complement our Pizza & Grill menu

House White : Cipollina, IGT Bianco di Puglia | **£15**

House Red : Cipollina, IGT Rosso Terre Siciliane | **£15**

Fizz

Prosecco, Cecilia Beretta NV | **£20**

White

Pinot Grigio, Montevento DOC | **£16**

Incantesimo Falanghina, Sannio DOC | **£18**

Gavi di Gavi, Fratelli Antonio e Raimondo | **£20**

Rose

Pinot Grigio Rosé, Montevento | **£15**

Red

Merlot Belvedere, Cecilia Beretta | **£16**

Masseria dei Trullari Primitivo del Tarantino | **£17**

Chianti Classico Terre di Prenzano, Vignamaggio | **£22**

Beer & softs

Birra Moretti premium lager (330ml bottle) | **£3.50**

San Pellegrino Limonata (330ml can) | **£2.50**

San Pellegrino Aranciata Rossa (330ml can) | **£2.50**

