

SWEET THURSDAY

DRINKS

COCKTAILS

Aperol Spritz 8.50
Campari Spritz 8.50
Negroni 8.00
Limoncello & Tonic 6.00
White Port & Tonic 6.00
Vermouth Frizzante 6.00

SPIRITS

Hendricks Gin 3.30 / 6.00
Ketel One Vodka 4.00 / 7.00
Bulleit Bourbon 3.50 / 8.00
Glenfiddich 12yr 3.50 / 6.50
Jameson 3.50 / 6.50
Sailor Jerry Rum 3.50 / 6.50

DIGESTIFS

Amaretto Disaronno 3.50 / 6.50
Sambuca Colazingari 3.50
Artisan Italian liqueur 4.00
(Fennel / Coffee / Liquorice)
Limoncello di Ravello 4.00
Grappa di Bassano 4.50
Brandy Villa Zarri 10yr 4.50

DESSERT WINES

Passito di Pantelleria 125ml 4.50
Isola Augusta Friulano 125ml 4.50
Port - dry white 125ml 4.50
Port - red 125ml 4.50

SOFT DRINKS

Still water 1.50 (S) / 3.00 (L)
Sparkling water 1.50 (S) / 3.00 (L)
Coke / Coke Zero 2.20
Tonic 2.00
San Pellegrino sparkling 2.20
(orange, lemon, blood orange, grapefruit)
Frobishers Juices 2.20
(apple, orange, cranberry)

QUIRKY

Ginger Beer 200ml Alcohol-free 2.00
Bitburger 330ml Alcohol-free beer 3.00
Umbrella Ginger Beer 330ml (5%) 4.00
Kombucha FIX8 4.50
Raw Fermented Tea - unpasteurized -
(Ginger, Strawberry Tulsi, Citrus saffron)

CIDERS

Aspall Cyder 500ml 5.50
(Apple 5.5% / Blush 4%)
Umbrella Cider 330ml (5%) 4.00
Turners Cider 500ml 5.50
(Ask your server for available flavours)

COFFEE

Babyccino 0.50
Espresso / Macchiato 1.60
Double espresso 2.00
Double espresso macchiato 2.10
Cappuccino 2.25
Latte / Flat white 2.25
Mocha / Hot Chocolate 2.50

Decaf coffee & oat milk available

TEAS

Ever-so-English Breakfast
The Earl of Gray
Sweet Chamomile
Proper Peppermint
Queen of Green
Fresh mint and honey

BEERS

Bitburger 330ml
Alcohol-free (0%) 3.00

Malt Coast 330ml cans 4.50
Pale Ale (4.2%)
Amber Ale (4,7%)
IPA (5,3%)
Table Saison (3.6%)

40FT Brewery 330ml cans 4.60
40FT Köolsch-style Lager (4.8%)

Westerham Brewery 330ml
Bohemian Rhapsody Pilsner (5%) GF 4.00

Brixton Brewery 330ml 4.60
Electric IPA (6.5%)
Low Voltage Session IPA (4.3%)
Reliance Pale Ale (4.2%)

Pressure Drop 330ml 4.00
Wu Gang – Hefeweizen (3.8%)

Moretti 330ml 3.60
Italian Lager (4.6%)

East London Brewery 500ml 5.00
Pale Ale (4%)
Foundation Bitter (4.2%)
Jamboree Golden Ale (4.8%)
Cow Catcher APA (4.8%)
Quadrant Oatmeal Stout (5.8%)

Stone & Wood 330ml
Pacific Ale (4.4%) 4.50

Cloudwater 330ml
Helles Lager (4.3%) 5.00

Gipsy Hill 330ml
Bandit Glute Free Pale Ale (3.8%) 4.00
Hepcat Session IPA (4.6%) 4.50

Hammerton 330ml
Crunch peanut butter milk stout (5.4%) 5.00
Islington Lager (4.3%) 4.60

Partizan 330ml
Saison Lemongrass (3.8%) 4.30
Porter (6%) 4.00

*Some of our craft beers are seasonal and/or
in limited supply, so the brands named
may not always be available.*

www.sweetthursday.co.uk



SWEET THURSDAY

BRUNCH

10AM - 2PM WEEKENDS & BANK HOLIDAYS

ENGLISH BREAKFAST PIZZA 10.00
Tomato, bacon, sausage, mushroom, egg

BREAKFAST IN A PAN 7.50
Baked eggs, spinach and tomato salsa, and pancetta

CIAMBELE DOUGHNUTS 7.00
with Nutella and ice cream

PARIGINA 3.50
Bacon, cheese and tomato pizza pie

ON TOASTED SOURDOUGH

Slow roast plum tomatoes 6.00

Avocado, crushed with chilli, mustard and feta cheese 7.00

Portobello mushrooms, sautéed w/ garlic & cream 6.00

Eggs Benedict 7.50
Poached eggs, hollandaise & ham

Eggs Florentine 7.00
Poached eggs, hollandaise & spinach

Eggs Royale 8.00
Poached eggs, hollandaise & smoked salmon

Sourdough toast 2.50
w/ butter and Sweet Thursday tomato jam

Eggs on toast 5.00

HOMEMADE GRANOLA 5.00
w/ greek yoghurt and compote (*ask staff for the compote of the season*)

CREPELLE (Italian crepe)
Nutella 7.00
Ham & cheese 6.00
Kids Crespelle ham & cheese 4.00

COFFEE

Babyccino 0.50
Espresso / Macchiato 1.60
Double espresso 2.00
Double espresso macchiato 2.10
Cappuccino 2.25
Latte / Flat white 2.25
Mocha / Hot Chocolate 2.50

Decaf coffee & oat milk available

TEAS

2.20
Ever-so-English Breakfast
The Earl of Gray
Sweet Chamomile
Proper Peppermint
Queen of Green
Fresh mint and honey

FRESH JUICES

3.00
Any combination of: Orange, Pear,
Apple, Carrot, Celery and Ginger

SHAKES

Gelato shakes ask for flavours 3.60
Boozy White Russian 4.00
Boozy Chocolate & Amaretto 4.00

WEEKEND WARRIORS

Bloody Mary 6.50
Virgin Mary 4.50
Frizzante 6.00
Mimosa 6.00

SERVED FROM 12PM

ANTIPASTI

Olives / homemade bread (VG) Each 3.00
Nduja dough balls w/ yogurt dip 6.00
Scamorza dough balls w/ tomato jam 6.00

SALAD

Broccoli salad
w/ chicory, orange, pine nuts (V/GF) 8.00
Bean salad w/ cannellini beans, green beans,
capers, pomegranate (V/GF) 8.00
Beetroot salad w/ rocket, spinach, ricotta,
pistachio (V/GF) 8.50
Mixed leaf salad 4.00 (S) / 6.00 (L)

All salads made with honey & mustard dressing (V/GF)
Ask your server for vegan option
(*add: free- range chicken £3; tuna £3; manouri £3*)

KIDS

Kids Pizza 6.00
Kids Pasta Tomato / Carbonara 4.50 / 5.50

PUDDING

Sea Salt & Olive Oil Chocolate Cake (GF & DF) 7.00
w/ Crème Fraiche, or w/ Strawberry Sorbet (DF)
Ciambele doughnuts 7.00
w/ Nutella and ice cream.
Tiramissu 6.50
Gelato/Sorbet (VG) – 1/2/3 scoops 2.20 / 4.00 / 6.00
Flavours - chocolate, vanilla, strawberry, pistachio, mango,
salted caramel, mint choc chip, stracciatella.
Affogato espresso or spirit w/ ice cream 5.00 / 6.50

PIZZA

MARINARA (VG) 8.50
Tomato, garlic, olives, capers, oregano (no cheese)

MARGHERITA (V) 8.50 / **KIDS PIZZA** 6.00
Tomato, mozzarella, basil

ROAST CHICKEN 13.00
Roast chicken, manouri cheese, spinach, olives, preserved lemon,
cream base

SALSICCIA 12.00
Fennel sausage, broccoli, chilli, cream, mozzarella, caramelized onion

BUFALOTTA (V) 12.00
Fresh tomato, raw buffalo mozzarella, basil

FORMAGGI (V) 11.00
Mozzarella, gorgonzola, provola, fontina, red onions

CRUDO 12.50
Prosciutto crudo, rocket, tomato, mozzarella, parmesan

ORTOLANA (V) 11.00
Artichoke, peppers, mushroom, seasonal greens, tomato base,
mozzarella

SALAME 12.50
Salame, tomato, scamorza, chilli, black olives

BISTECCA 13.00
Minced beef chunks, chilli, seasonal greens, tomato, gorgonzola

CALZONE 12.00
Mozzarella, nduja, mushroom, tomato and parmesan

CAPRICCIOSA 13.00
Mozzarella, ham, mushroom, artichoke, olives

WILD MUSHROOM (V) 12.00
Cream base, wild mushrooms, mozzarella, fontina cheese

OUR PIZZAS ARE MADE NEAPOLITAN STYLE.
IF YOU LIKE IT THIN AND CRISPY - ASK FOR “FLAT STANLEY”

GLUTEN-FREE PIZZA DOUGH - ADD £2.50 / VEGAN MOZZARELLA - ADD £2.00

TOPPINGS £1.00
olives, capers, anchovies, pineapple,
chillies, rocket, spinach, egg, mushroom,
zucchini, mozzarella

TOPPINGS £1.50
chicken, pancetta, salame,
sausage, prosciutto, ham, artichoke,
nduja, minced beef

DIPS 50p
garlic mayo, bbq sauce,
tomato jam, yogurt & mint

WIFI PASSWORD Pizzavino95  @sweetthursdaypizza  /sweetthursdaylondon  @pizza_and_wine

www.sweetthursday.co.uk

(V) **Vegetarian** (VG) **Vegan** (GF) **Gluten Free** (DF) **Dairy Free**

Please advise if you have any food allergy, intolerance or dietary requirements.