



Welcome to Pelgrave's Restaurant and Pizzeria, established in January 2017, but the story behind this goes much further; in November 2009 Jen & Chris opened the 'Railway Station Restaurant' situated just next door and ran a successful fine dining restaurant, so they expanded into this building in August 2015 and opened as 'Hills Bar and Grill.' 'Hill' is Jens's maiden name. The couple then welcomed Penelope in February 2016, and everything changed. Jen finally became a 'Pelgrave' in May 2019. And here we are today as 'Pelgraves'

The story doesn't end there.....

With Chris' love and passion for pizzas 'Tossed Dough' was born and 'Peppina' joined the family in April 2024. 'Peppina' is our bright yellow 3-wheeled Piaggio ape, offering outside catering, events, and markets.



Let the adventure continue....

scan to follow....

Starters & Appetisers

Selection of Olives (v) £4.50 ~ Selection of Nuts (v) £3.50 ~ Sun dried Tomatoes (v) £3

Garlic pizza bread (v); with confit garlic butter £8.50
add mozzarella fior di latte cheese (v) £9.50

Soaked garlic dough balls with garlic dipping butter (v) £8

House baked bread, with mixed olives, sun-dried tomatoes, and nuts (v) £9.50

Burrata with basil pesto, and house baked bread (v) £8
creamy burrata cheese from Naples (limited availability)

Terrine of ham hock, chicken & leek, with piccalilli and house baked bread £9

Deep fried brie, wrapped in filo pastry served with caramelised red onion chutney (v)
£8.50

Creamy garlic mushroom Risotto (v) £8

Classic Prawn salad, with Marie Rose sauce £8

For any **Food Allergies and or Intolerances**, please inform a member of staff who will provide a different menu or be more than happy to go through the ingredients. (V) indicates vegetarian.



Mains

(If starters are not ordered you may have a wait of 30-40 minutes cooking time)

10oz Rump Steak, served with chunky chips, a grilled tomato, rocket leaf
& peppercorn sauce £25

Pan fried seabass, crushed new potato, tenderstem broccoli & green beans served with
lemon hollandaise sauce £18

Duck Breast (served pink) served with hassle back potatoes, caramelised red cabbage,
green beans and Jus sauce £20

Vegetable bake: Tomato base with roasted red peppers, roasted aubergine and red
onions baked with fior di latte cheese and served with hassle back potatoes (v) £16

Mussels in a creamy white wine sauce & served with fries & warm baked bread £16

Spaghetti frutti di mare (mussels, prawns, tossed with creamy spaghetti) £16.50

Creamy garlic Mushroom Rigatoni Pasta (v) £14
(Add pulled chicken and crispy parma ham £3.50)

Tomato Risotto; San Marzano tomatoes, olives, red onion & roasted red peppers (v) £14
(Add Nudja "En-do-ya" (which is Italian spicy pork pate) £3.50)

**Sides (v) £4 (each): chunky chips - Fries - onion rings - mixed salad -
selection of vegetables - pan-fried mushrooms
- creamy baked mushrooms - Roasted new potatoes.**

Sharing Steak platter for two; £45

Thinly sliced rump steak served with a rocket and parmesan salad, chunky chips,
selection of vegetables, onion rings, grilled tomatoes & jugs of peppercorn sauce.

*Extras: add creamy baked mushrooms £4 + add creamy white wine mussels £8
+ add Extra thinly sliced steak £8 + add a glass of house wine (175ml) £5*

Or any of our other sides please see above.

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Pelgraves Pizzas

Our traditional Neapolitan style pizzas are made with a 48 hour double fermented dough, using 'Caputo' Italian flour, then topped with the finest ingredients, hand stretched by Chris, then baked at 450oc in our 'zio ciro' pizza oven all the way from Sicily Italy.

Add a Burrata (v) (creamy burrata cheese from Naples limited availability) to any pizza £5

Margarita (v*); San Marzano Tomato sauce, fresh basil, aged parmesan, extra virgin olive oil & fior di latte mozzarella cheese (if *V, is required please ask for **no** parmesan) £11

Pepperoni; our traditional margarita with pepperoni £13

Ham and Mushroom; our traditional margarita with prosciutto ham & mushrooms £13
(Can be served just mushroom V*) or just ham £12.50

'The Fiery one'; our traditional margarita, pepperoni, nduja "En-do-ya"(which is Italian spicy pork pate), red onion and drizzled with hot honey £14.50

Meat lovers; our traditional margarita, pepperoni, salami and prosciutto ham £15

'Clucking good'; traditional margarita, with pulled chicken, grilled peppers, red onion £14

Veggie (v*); our traditional margarita, red onion, mushrooms, roasted aubergine & peppers (if *V, is required please ask for **no** parmesan) £13.50

Jens 'BRIElliant' (v); Garlic butter base, brie, fior di latte mozzarella, caramelised red onion chutney, & red onion £14

Chris'; San Marzano Tomato sauce , fresh basil, salami, red onion served with a burrata and chilli oil £15

Basil pesto (v); our perfected basil pesto oil base, with roasted aubergine, mixed olives, and red onion served with a burrata £15

Crust Dippers (v)

Our crusts are the best bit, so why not pick a dip & get dipping....

Burrata cheese £5 ~ Garlic butter £3~ Balsamic Aioli £2.50 ~ Garlic Mayonnaise £2
Hot honey £2.50 ~ Olive oil & balsamic £2 ~ Chilli oil £2 ~ Pesto oil £2

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Dessert (all v)

Long Eaton Mess, with strawberries, meringue, and Chantilly cream £8

Warm chocolate brownie served with honeycomb ice cream £8.50

Textures of lemon; lemon drizzle cake, lemon posset, and lemon sorbet £9

Chocolate dough bites: covered in chocolate and served with Chantilly cream to dip £8

Sundaes/Ice Creams (all v)

Lotus biscoff Sundae; whole milk ice cream, Chantilly cream, lotus biscuits & lotus sauce £7

Chocolate Sundae; whole milk ice cream with Chantilly cream, chocolate chunks, chocolate brownie pieces & chocolate ganache £8

Berry Sundae; Cherry ice cream, strawberry & raspberries, Chantilly cream & meringue £7.50

Selection of Ice Cream £6

Choose *from whole milk, honeycomb, or cherry ice cream*
Or lemon sorbet

Affogato; whole milk ice cream with a shot of espresso coffee (v) £6

“Legalise it” add a shot of your favourite liqueur (from £3.65)

Hot Drink

(all served with a chocolate treat)

Coffee £3.30

English breakfast Tea £2.95

Cappuccino £3.80

Caffe latte £3.80

Floater coffee £3.80

Hot Chocolate £3.80

with cream and marshmallows £4.20

Espresso £2.95

Espresso macchiato £3.20

Selection of fruit Teas £2.95

Liqueur coffee;

A floater coffee, add 25ml from £3.65

(Tia Maria, Irish whisky, baileys, Cointreau, Brandy, Amaretto or please just ask for your favourite liqueur)

Creamy Cocktails

Red Berry Chocolate & berry liqueur, vodka & shaken with ice and milk. £8.50

Pina Colada- White rum, coconut rum & coconut cream liqueur, shaken with pineapple juice £9

White Russian- Vodka and coffee liqueur with ice and thick Chantilly cream £8.50

Peanut Butter Cup- Peanut butter flavoured whisky, chocolate liqueur, milk & double cream £8.50

After Eight- Mint chocolate liqueur, Irish cream, milk & double cream £8.50

Digestifs

Martell cognac brandy (25ml) £4.20

House Brandy (25ml) £3.65

Jamesons whisky (25ml) £3.80

House Scottish whisky (25ml) £3.65

Limoncello (25ml) £3.80

Tia Maria (25ml) £3.80

Five Farm Irish cream (50ml) £4.65

Disaronno Amaretto (25ml) £3.80

Cointreau (25ml) £3.80

Please see our full drinks menu, for all options

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