

station house cookery school

Gourmet Pizza

MENU



AVAILABLE EVERY SUNDAY 5PM TILL 9PM

07484915709



behind our pizzas

THE DOUGH

our station house dough is made by hand inhouse using the best wheat flour and greybe olive oil. we use a twenty-four hour fermenting process to ensure the maximum flavour is achieved.

THE SAUCE

our station house sauce is slowly cooked to ensure its rich and full of flavour using fresh tomatoes, garlic, onion, fresh herbs from mutehill nursery just up the road, finished off with greybe olive oil.

THE TOPPINGS

our ethos at station house is to use the best local produce in dumfries and galloway as much as possible. using local butchers, local growers and local artisan company to showcase what dumfries and galloway all about.

the menu

station house classics 12" 7"

kirkcudbrita 7.00 5.00

basil and mozzarella

gorgeous veggie 8.00 6.00

cherry tomato, red onion, peppers, mushroom and sundried tomatoes

hawaiian 8.50 6.50

ham and pineapple

pepperoni 8.50 6.50

pepperoni

pork feast 8.50 6.50

sausage, bacon and salami

new toppings 12" 7"

italian chicken & bacon 8.50 6.50

chicken, bacon, pesto and basil

chilli-lime prawn & coriander 9.50 7.50

chilli-lime marinated prawns, roquito chillies and fresh coriander

the goaty 8.00 6.00

goat cheese, peppers, pesto and sundried tomatoes

garlic mushroom & spinach 8.00 6.00

garlic mushrooms, spinach and roasted pinenuts

ham & mushroom 8.50 6.50

ham and mushroom

the sides

garlic bread 3.50

freshly baked 7" with garlic herb butter and spring onions

cheesy garlic bread 4.00

freshly baked 7" with garlic herb butter, spring onions and cheese

dough balls with garlic mayo 4.50

6 dough balls with garlic mayonnaise

mixed house salad 2.50

station house mixed salad with roasted seeds and house dressing