

AH_1126a

Outside



ABOUT OUR FISH

Our fish is delivered daily by our supplier, James Knight of Mayfair. Who also happens to supply The Queen. Here is a little about them -

For over 100 years, we have been providing the freshest, coastal fresh fish to Londoners and their restaurants. Our story began in 1908 in a humble shop in Shepherds Market and we are now the Capital's largest independent seafood wholesaler.

We are part of the movement for change for fresh, local, honest food. We have respect for the sea; it is a finite resource, so our products tell a story of sustainability and good fishing and aquaculture practice. We pay our suppliers a fair price, and like it to be reciprocated by our customers, making our relationships with them collaborative and honest.

We have purposefully rejected industrialising our distribution systems. Our products are never artificially treated or excessively handled as we know this undermines quality and freshness. We also employ generations of trained, passionate fishmongers who take pride in their work and the quality of product we deliver to our customers.

To us, it's really simple. We have one commercial interest and that is fish. Getting the best quality fish to our customers quickly and at a fair price is at the heart of what we do.

ABOUT OUR POTATOES

We spend as much time sourcing the right potato for the time of year as we do sourcing the right fish. Toby Potatoes (he sells potatoes) will always find the best for us and these are peeled and chipped daily. Keep an eye on our chalkboard to see which variety we are using this week.



Baked & Battered

Pizza·Fish·Salads

Delivery or collection

Monday - Thursday
12pm - 10pm
Friday & Saturday
12pm - 10.30pm
Sunday (pizza only)
4pm - 10pm

Where to find us...

Cobham Station, 71 Station Road, Stoke D'Abemnon,
Cobham, Surrey KT11 3BW

01932 86 86 38

www.bakedandbattered.co.uk

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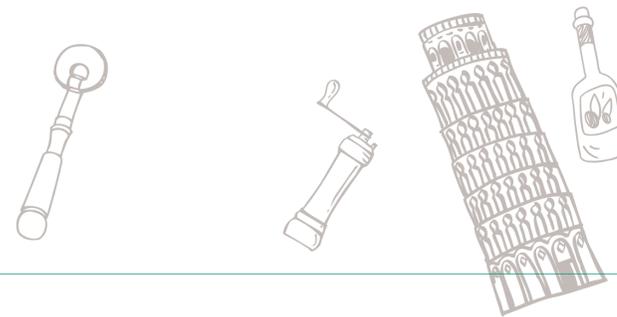
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ABOUT OUR PIZZA

Our authentic Italian pizzas are made with third generation sourdough, which was founded 150 years ago in the home of pizza: Naples, Italy. That's right, our starter dough is older than your Nonna.

Italian type 00 flour, water, Italian sea salt, olive oil and a lot of love are the simple ingredients that make up our dough. This delicious dough is proofed for at least 24 hours, producing a light, crispy base so you'll walk away feeling as light as our crust.



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Inside



Diavola

Mozzarella, Our homemade Tomato Base, Nduja, Spinata Calabra, Caramelised Red Onion, Chilli.

Bresaola

Mozzarella, Oven-Baked Cherry Tomatoes topped with Sea Salt, Oregano and Extra Virgin Olive Oil, Bresaola, Rocket, Parmesan Flakes.

Gustosa

Mozzarella, Spicy Pork Sausage, Roasted Mixed Peppers, Rocket, Parmesan Flakes.

Pizza Del Campione

MARCO'S AWARD-WINNING PIZZA
Mozzarella, Five Cheeses Cream Glaze, Artichokes, Cherry Tomatoes topped with Sea Salt, Oregano and Extra Virgin, Olive Oil, Bresaola.

Bella

Mozzarella, Drizzle of our homemade Tomato, Ricotta Cheese, Mushrooms, Ham.

Trevigiana

Mozzarella, Our homemade Tomato Base, Lettuce Treviso, Pancetta, Parmesan Flakes, Gorgonzola (Blue Cheese).

Calzone

A folded pizza with: Mozzarella, Our homemade Tomato Base, Ricotta Cheese, Ham, Nduja.

Golosa

Mozzarella, Our homemade Tomato Base, Mushrooms, Speck, Parmesan Flakes.

Saporita

Mozzarella, Five Cheeses Cream Glaze, Prosciutto San Daniele, Caramelised Red Onion.

Speciale De Matteo

Mozzarella, Our homemade Tomato Base, Nduja, Roasted Mixed Peppers, Mascarpone, Mixed Olives.

Margherita

Mozzarella, Our homemade Tomato Base, Parmesan Cheese, Fresh Basil.

Napoli

Mozzarella, Our homemade Tomato Base, Anchovy Fillets, Capers, Black Olives, Oregano, Fresh Basil.

Cipollosa

Mozzarella, Caramelised Red Onion, Spicy Sausage, Chilli, Rocket.

Pepperoni

Mozzarella, Our homemade Tomato Base, Pepperoni.

Pollo

Mozzarella, Our homemade Tomato Base, Organic Chicken (roasted and marinated in-house), Pancetta, Mascarpone.

Quattro Stagioni

Mozzarella, Our homemade Tomato Base, Ham, Mushrooms, Pepperoni, Artichokes Fresh Basil.

BUFFALO MOZZARELLA is a mozzarella made from the milk of the Domestic Italian Water Buffalo. It is a product that was traditionally produced in Campania, specifically in the provinces of Cajeta and Salerno, but we're bringing it to Cobham.

RICOTTA is an Italian whey cheese made from the milk of a sheep, and boy is it delicious.

STRACCIATELLA BUFFALO CHEESE is a very soft cheese made from the milk of Italian cows. The cows in question come from the Italian region of Puglia. This is a delectably fresh cheese topped with single cream.

PROSCIUTTO SAN DANIELE This prosciutto is a dry-cured ham made from the leg of an Italian pig and sea salt that is commonly associated with

the Italian regions of Friuli and Emilia Romagna. Only the most expensive and posh pork legs become Prosciutto San Daniele.

PANCETTA is not just Italian bacon made from salt-cured pork belly, but it's also spiced with black pepper produced in the Northern Italian province of Verona.

SPINATA CALABRA This is an oval-shaped salami, which is made from nothing but the leanest of pork and red chilli peppers. These chilli peppers are obviously produced in the Italian region of Calabria, South Italy.

SPECK Yet another different ham. Speck is lightly smoked in the region of South Tirol, Northern Italy.

NDUJA A spicy kind of pork sausage, typically made with the shoulder and belly of a pig. It is spiced with paprika, which gives it a warm glow. This is also produced in Calabria, and it's spreadable too - who knew.

BRESAOLA This air-dried, salted beef has been aged for at least two or three months until it becomes dark red in colour and satisfying to chew.

FIOR DI LATTE MOZZARELLA Now moving to the Italian region of Campania, where they have their Domestic Cows produce a very creamy mozzarella, which we get all the way from Naples.

MUSHROOMS Our mushrooms are all seasonal, and are marinated on-site by our lovely, talented chefs.

Baked & Battered
Pizza·Fish·Salads

OUR STORY

The idea came to us like a lightening bolt. Authentic Neapolitan Italian pizza using home made dough specially prepared each day in our kitchens in Cobham using traditional ingredients and delivered hot within 30 minutes to our neighbours in Cobham, Oxshot, Downside and Bookham.

It was a novel idea, pizza delivery, but perhaps someone had already thought of it. We searched high and low but we couldn't find anyone doing what we considered our idea.

So what did we need...

- Italian chefs with Mamma's recipe ✓
- A huge and expensive Italian pizza oven ✓
- Large dough mixer thing ✓
- Long shovels for the oven ✓
- Inconspicuous little smart cars ✓
- Delivery drivers ✓

Finally we had to think of a name, Dom (who knows pizza) suggested Dommi-Knows Pizza, this suggestion was immediately poo-poo'd "who would buy a pizza from a place that sounded like an old man's pub game" Good point, we agreed... so that's how Baked came about!

We spent many months looking for a suitable home for our new pizza idea but to no avail. Then one day whilst chatting over a bag of jolly good chips to Annie (the quiet unassuming owner of Station Fish Bar) she mentioned that perhaps it was finally time to follow her dream of opening an English Language Charm School in Hong Kong.

Annie was also concerned that Jack (her husband) hadn't seen the light of day since 2001. So over numerous portions of fish and chips (which we had to pay for, cash only of course) a deal was struck Battered was born and together with Baked we created Baked and Battered.



Our fish is fresh and delivered to us daily direct from day boats based around the British shores, not factory trawlers which are often at sea for up to 2 weeks at a time.

Extra Bits & Pieces

In addition to the toppings on your pizza we can also add the following:

double mozzarella, mozzarella di bufala, parma ham, cooked ham, speck, bresaola, artichoke, sun-dried tomatoes, olives (black or green), truffle paste and of course sweetcorn for the kids. £1.00 each

Lasagne

Layers upon layers of deliciously saucy beef, interspersed with lasagne sheets of pasta. There is plenty of veg nestled in our recipe, and it is all decorated with our homemade Béchamel sauce. Exxx

Vegetable Lasagne

Layers upon layers of deliciously saucy vegetables, interspersed with lasagne sheets of pasta. And of course (just like the original!) it is all decorated with our homemade Béchamel sauce. Exxx

And for The Little Darlings...

Our kids pizzas come in either 9, 12 or 16 inch size.

Little Darling Margherita

Our homemade tomato sauce, mild mozzarella and parmesan cheese.

Hawaiian

Served on our kids' margherita base with mild ham and pineapple.

Little Darling Pollo

Served on our kids' margherita base with organic chicken breast.

Salads

All dressing served on the side.

Mozzarella di Buffalo

A bed of mixed salad leaves, topped with cherry tomatoes, croitons, Buffalo Mozzarella, black olives, Prosciutto San Daniele. £7.95

Caesar Salad

Served with either our home roasted free-range organic chicken or our fresh prawn together with romana lettuce, crispy pancetta, croitons, parmesan cheese and of course our homemade caesar dressing. £8.50

Roasted Chicken

£8.95

Prawns

£9.50

Beetroot & Fourme d'Ambert

Fourme d'Ambert is one of France's oldest cheeses, similar to Stilton. Served with mixed leaves, hazelnuts, croitons and a balsamic dressing and of course beetroot. £7.95

Chick Pea & Chorizo or Man Salad

Rocket, chickpea, roasted crispy chorizo, roasted peppers, dressed with chorizo oil, white wine vinegar, honey and spices. £7.95

Not just a Mixed Salad

Mixed leaves, cherry tomatoes, roasted peppers, sweetcorn, spring onion and artichoke. Served as is or with either our home roasted organic chicken breast or freshly sautéed prawns and our homemade balsamic and extra virgin olive oil dressing. £5.50

Salad

£7.50

Chicken

£8.00

Prawns

£8.00

Be aware

Nut Allergy Alert - Please note that we now fry using Ground Nut Oil, for a cleaner taste.

Traditional Fish

British Caught Cod

Regular or Large Skinned Fillet. Regular £4.50 Large £5.50

British Caught Haddock

Regular or Large Skinned Fillet. Regular £4.50 Large £5.50

British Caught Rock Salmon

Regular or Large Skinned Fillet. Regular £4.70 Large £5.50

Scampi

£4.50

Catch Of The Day

£ Market Price

Not So Traditional Fish

Tempura Tiger Prawns (5)

£7.50

Crispy Calamari

£7.95

Soft Shell Crab (2)

£7.95

Our Own Smoked Haddock & Leek Fish Cakes (2)

£6.50

Butties

We use locally baked baps delivered daily and served with either our homemade mayo or tartar sauce.

Soft Shell Crab (1) butty with Sweet Chilli Mayo £5.50

Fish Finger Butty £4.50

Chip Butty £3.50

Add mushy peas to the above £0.50

Proper Pies

Steak & Kidney Pie £4.95

Steak & Ale Pie £4.95

Sausages

Proper Battered Sausage £1.85

For The Little Darlings

Fish Bites £3.50

Fish Bites Butty £4.50

Chicken Goujons (5) (tell the kids they are nuggets) £3.50

Crispy Squid £3.95

Chips

Keep an eye on our chalkboard to see which variety of potato we are using this week.

Regular £1.70

Large £2.30

Sweet Potato Crisps £2.95

The Seasoning

(Or salt & vinegar to you and me)

Seaweed Salt

Cajun Spiced Salt

Real Flaked Sea Salt

Classic Malt Vinegar

Piri Piri Salt

And of course freshly squeezed lemon

On The Side

Mushy Peas £1.30

Rogan Josh Curry Sauce £1.40

Balsamic Pickled Onions £0.90

Dill Pickles £0.65

Homemade Chunky Tartar Sauce £0.65

Breads

Garlic Pizza Bread

Homemade garlic butter smothered on top of one of our pizza bases. £3.00

Garlic & Cheese

Our Garlic Pizza Bread topped with Form Di Latte Mozzarella £3.50

Dips

Homemade of course using our own special recipes.

Mascarpone & Garlic

Creamy Chilli

Sweet Chilli Mayo £0.75 each

Puddings

Ice Cream - The Ice Cream Union

The Ice Cream Union was founded in 2006 in Battersea by brothers Alex and Franco, who wanted to share their passion for artisan Ice Cream. It's really 'cool' ice cream!

Vanilla - Modern

Strawberry

Chocolate

Stracciatella (Milk with Vairhona Chocolate Shavings) £3.00

Poppy & Amelie's Chocolate Pizza

Developed by the well known chocolatiers, Poppy & Amelie (both aged 5). This is a 5-inch sweet dough pizza base with a Nutella top. £4.95

Brendan's Homemade Triple (yes, triple) Chocolate Brownie

£4.95

Drinks

Coke £1.00

Diet Coke £1.00

Coke Zero £1.00

Still Water £1.00

Sparkling Water £1.00

San Pellegrino Orange £1.00

San Pellegrino Lemon £1.00

Bottle Green Elderflower £2.00

Bottle Green Cox's Apple £2.00