

Peber Sourdough Pizza Experience

Available initially Thursday to Saturday, 4:00 pm – 8.00 pm.

Enjoy our creations via self-collection, or dining upstairs in the **Peber Theatre** our vibrant lounge overlooking the artisan bakery floor (+£2.50 service charge per guest).

OUR PIZZA DOUGH BASE : Our bread and pizza share the same incredible, modern sourdough DNA. Every pizza is hand-stretched up to 12" (Always whatever the size achieve with a generous 450g base), activated by our house **Rye Sourdough Starter**, and slow-fermented for over 72 hours in our **Artisan Fermentation Studio** for an airy crumb, crisp base, and effortless digestibility.

- **Our special Canotto base:** OO pizza Italian flour is blended with our T65, premium high proteins white flour imported exclusively from the legendary *Moulins d'Antoine* in Auvergne, France, achieving for our pizzas the great Canotto effect.
- **The Canotto effect :** Our stone ovens burn at **750°F (400°C)**, flash-baking your pizza in just **80 seconds**. This intense thermal shock causes violent gas expansion, forcing the dough outward into thin, balloon-like bubbles. This creates the coveted **carbon "leopard spotting" (vesiculation)** and an ultra-inflated rim (the *Canotto* style), instantly sealing moisture inside the core. Because the bake is so rapid the base sauce, tomato or Bianca retains its vibrant, bright, freshness.

Peber's Pizza Menu

5 x Peber Foundations inspired Pizzas

Only our foundation Pizza give you the free choice between 2 main base sauces

Your main 2 base sauces:

1. **Fresh San Marzano fresh Tomatoes** infused with wild oregano, sea salt, and garlic roasted fermented for 48 hours in rich Cornish honey, topped with high quality pure Italian Mozzarella.
2. **The Peber Bianca:** Replace the tomatoes with a luxurious white decadent béchamel roux crafted with Cornish butter, our T65 flour, and rich, local full-fat milk topped with high quality pure Italian Mozzarella.

• **THE REDRUTH**

£16.45

Inspired by classic Neapolitan Margherita heritage, infused with local soul.

- **Base Sauces :** Select choice 1 or 2
- **Key added Toppings:** Local Cornish mature Cheddar cheese, local premium Black Pig and pepper pork sausage, fresh Fior di Latte mozzarella, finished with basil leaves and our home hand made mortar-crushed Genovese pesto (EVOO, Parmigiano, pine kernels, garlic).
- **Allergens:** Wheat, Dairy, Nuts

• **THE CATALAN GARDEN**

£17.95

An homage to the 1960s Pesaro Italian Market market-style Rossini pizza.

- **Base Sauces :** Select choice 1 or 2
- **Key added Toppings:** Tender artichoke hearts, Ripe Avocado slices, Manchego cheese, sun-blushed tomatoes, boiled egg, fresh mozzarella drizzled with our vibrant home made Romanesco sauce (roasted red peppers, walnuts, sherry & Balsamic vinegar, paprika, parsley).
- **Allergens:** Wheat, Dairy, Eggs, Nuts

• **A CALABRIAN PARTY** £17.95

A fiery, bold celebration of Southern Italian cucina cooking.

- **Base Sauces** : Select choice 1 or 2
- **Key added Toppings:** Medium Fiery 'Nduja (spicy beef & mustard sausage), tangy goat's blue cheese, sweet figs, and delicate prosciutto ham.
- **Allergens:** Wheat, Dairy, Mustard

• **BIANCA DI MADRE** £17.95

Ultimate white gourmet pizza, named in honour of "The Madre"—our cherished sourdough starter.

- **Base Sauces** : Select choice 1 or 2
- **Key added Toppings:** Our Bologna Mortadella garnished with Burrata, crushed roasted pistachios, homemade garlic-aioli brightened with lemon zest and spiced honey finished with a drizzle of balsamic reduction glaze.
- **Allergens:** Wheat, Dairy, Nuts

• **PORTHLEVEN VISIT** £18.95

Stunning cross between a classic Marina & Spanish Paella. Julie's Birthplace of our beautiful CEO.

- **Base Sauces** : Select choice 1 or 2
- **Key added Toppings:** Succulent tiger prawns, flaked tuna, savoury anchovies, smoked salmon, mussels and tender roasted chicken. All sea toppings except the prawns and the mussels are added after baking to preserve their texture
- **Allergens:** Wheat, Dairy, Fish, Crustaceans

5 x Peber Signature Pizzas

All our Signature Pizza are also made by Chef & Baker François, with slow cooked ready meals. A little Meat of their ragu is topped on the pizzas before baking but the full portion is hot sided in a side pot to preserve the base from the wet sauce. The extra concentrated rich beef pan-jus reduction—perfect for tearing and dipping your crust edges or dip bread soldiers.

• **MI-GUSTA RAGU** £18.95

Where the luxury British gastro-pub meets the artisan bakery.

- **Base Sauce** : Topping 1 with a garniture of the beef Ragu served also as a full side portion.
- **Key added Toppings:** Slow-cooked Cornish mature beef brisket, pulled elegantly over the dough with carrots, onions, garlic, and fresh herbs, fresh mozzarella added with aromatic basil.
- **Allergens:** Wheat, Dairy

• **THE GREEK PILLAR** £18.95

A Mediterranean masterpiece inspired by the flavours of Kefalonia.

- **Base Sauce** : Topping 1 with a garniture of the Lamb Ragu served also as a full side portion.
- **Key added Toppings:** Meltingly tender, slow-cooked lamb shoulder and shanks, oven-baked caramelized red onions, dates and apricots, tangy Feta, Calamata olives, fresh oregano, and fresh mozzarella. Drizzled with a garlic-infused EVOO .
- **Allergens:** Wheat, Dairy

• **THE CORSICAN SUNSET** £18.95

A deeply personal recipe celebrating our founder's birth island, featuring wild game.

- **Base Sauce** : Topping 1 with a garniture of the Boar Ragu served also as a full side portion.
- **Key added Toppings:** Wild boar marinated overnight in fine Burgundy red wine, slow-braised in duck fat with smoked lardons, carrots, onions, porcini mushrooms, and a hint of 100% dark chocolate, napped beautifully over the dough before baking. Served with a rich dipping pot of the braising reduction.
- **Allergens:** Wheat, Dairy

• **A WALK IN THE FOREST** £18.95

A recipe inspired by Burgundy Poulet a la Forestière

- **Base Sauce** : Topping 2 with a garniture of the Chicken Ragu served also as a full side portion.
- **Key added Toppings:** Chicken and lardons slow-braised in duck fat , deglacé with French Chardonnay, Chablis wine , carrots, onions, and a festival of exotic mushrooms to include porcini mushrooms, slow cooked in a rich and creamy velouté sauce blanche.
- **Allergens:** Wheat, Dairy

• **CANOTTO DUCK** £18.95

As the iconic Cornish boat with crust rim holding this spectacular combination safely in place.

- **Base Sauce** : Full topping 1 with the full hot leg confit garnishing
- **Key added Toppings:** Rich duck leg confit glazed with spiced orange, sweet apricots, and a striking drizzle of umami-rich black garlic paste.
- **Allergens:** Wheat, Dairy

The Sides available (allergens in bold)

- **Salade Nicoise** : £4.95 pu
Crisp lettuce, tomato sun blushed and fresh wedges, shredded **Tuna**, mixed pitted olives, sweet red onion, hard boiled **eggs**, capers, **anchovies** fillets, **Mayonnaise**, with **dairy & mustard**, & honey dressing.
- **Peber's Caesar Salad** : £4.95 pu
Chicken, **walnuts**, white sourdough **croutons**, Romaine lettuce, **Mayonnaise**, with dairy & mustard, **Parmesan**, Garlic, Dijon **Mustard**, Salt, pepper, EV olive oil.
- **Piemontaise Salad** : £3.95 pu
Potatoes, Ham, hard **eggs**, tomatoes, **Mayonnaise**, with dairy & mustard
- **Baker's Corner** : £4.95 pu
Experience our acclaimed 1000 gr signature bread : "Le Pavé Pain des Fleurs" made with 3 Organic **ancient grains**
- **Tear and Share** : garlic, butter, EVOO, Parmiggiano Reggiano £4.95 pu
Note 😊 : Each **order** of min x 2 pizzas is delivered with **x1 free Tear & Share**, x 2 T&S for x4 pizza etc...

Cold drinks, desserts, gateaux cheeses, and more on site during your visit