



**AROUND THE WORLD IN 8 PIZZAS**  
8 Countries, 8 pizzas, 8 beers, 8 quid  
Pair a country to it's native bottled beer for just £8 as part of the 2011 Nottingham Food & Drink Festival 29th June - 10th July

**THE ALL AMERICAN**  
Pepperoni is by far the most popular pizza topping across the pond, according to the New York Times. "Peperoni" (one-p) is the Italian word for large peppers. But like Jersey Shore, Pepperoni, the air-dried spicy sausage, isn't really Italian. Purely an Italian-American creation, the All American is also topped with onions and herbs and matched with a Budweiser, the king of beers.

**DAS DEUTSCHLAND**  
A favourite in the Fatherland. Traditionally the Germans don't mix their toppings but here is our spin on a German classic. A simple tomato sauce base topped with Bratwürste (Traditional spicy German Sausage) with dollops of spicy Mustard. Das is good. Perfectly matched with a bottle of Beck's Pilsner.

**DOUBLE DUTCH**  
In Holland, the favourite pizza is hearty pie with twice the toppings. The Double Dutch features double beef, double onion and double cheese. Ideally matched with double the beer? We find a bottle of Grolsch will do just fine.

**CHINESE WHISPER**  
Pizza is still relatively new in China but is proving to be very attractive and appealing to the young chinese. East meets West in our take on an authentic recipe, starting with a sweet'n'sour sauce base layered with: cheese; chinese-style chicken and fresh beansprouts. Nicely matched with a bottle of Tiger beer.

**MEXICAN HEAT WAVE**  
A spicy tomato base, topped with cheese, Fajita spiced chicken, chili beef, green pepper, jalapeño and Tabasco. Recommended with a side order of Jose Cuervo Gold Tequilla\* and a bottle of Sol, Mexico's sunshine beer.

**VIVA ESPAÑA**  
Too big for tapas, we definitely recommend a siesta after this one. Fresh tomatos, red onion, mushrooms, peppers, black olives and fresh Chorizo. Best matched with a bottle of the award-winning Estrella Damm.

**THE FULL ENGLISH**  
Nearly a full fry up but not quite. Surely England's culinary contribution to the world can make it onto a pizza no problem, you be the judge. English Cheddar, bacon, sausage, tomato and mushrooms, all with HP brown sauce (optional). Best matched with England's award-winning number one selling bottled ale Newcastle Brown Ale.

**FRENCH KISS**  
Tarte Flambée is an Alsatian dish, but also a popular French pizza originating in the Bas-Rhin region in north-eastern France. Our interpretation of this delicacy starts with a thin base topped with grated cheese, bacon, sliced onions and Crème Fraîche. Goes like a dream with the Mexican-inspired French bottled sensation Desperados- why don't you come to your senses?

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\*Tequilla is an extra £2.30.  
All of the pizzas served on this menu as part of the festival are a 9" and are not part of the "2 For 1" offer.