

CLISSOLD PARK TAVERN

STARTERS & SIDES

QUEEN GREEN OLIVES (VG)	4.5
GARLIC BREAD (V) (VG)	
rosemary (VG)	6
with mozzarella (V) /vegan mozzarella (VG)	7.5
SPINACH, CHICKPEA & RICOTTA	
FRITTERS	8.5
tomato sauce	
TOMATO BRUSCHETTA (VG)	8.5
red onions & salsa verde	
PARMA HAM BRUSCHETTA	8.5
mozzarella & salsa verde	
HOMEMADE MEATBALLS	10
pork & beef meatballs with tomato sauce	
BURRATA (V)	12
roasted tomatoes, basil	
ROAST POTATOES (V)	5.5
rosemary	

SHARING BOARDS

VEGETARIAN BOARD	14
Char-grilled artichokes, olives, buffalo mozzarella, pickled onions, rocket, sun blush tomatoes, mixed peppers, toasted bread, black olive tapenade, evoo & balsamic	
CHARCUTERIE BOARD	15
Parma ham, bresaola, cotto ham, salami Milano, olives, toasted bread, evoo & balsamic	

SALADS

All served w. balsamic vinegar & olive oil dressing unless otherwise stated

CHICKEN CAESAR	12
romaine, ciabatta crouton, parmesan, caesar dressing	
AVOCADO (V)	11
buffalo mozzarella, olives, sun blush tomato, pesto	
• add: parma ham +3, goats cheese +2, chicken +2	
BEETROOT (V)	11
pistachio, ricotta, rocket	
• add: parma ham +3, goats cheese +2, chicken +2	
MIXED LEAF SIDE SALAD (VG)	6.5
cucumber, tomato	
COURGETTE SIDE SALAD (V)	6.5
rocket, basil, parmesan	

DESSERT

JUDES ICE CREAM/SORBET	4
ask staff for flavours! Vegan option available	
6" NUTELLA PIZZA WITH STRAWBERRIES	7.5
NUTELLA AND BANANA CALZONE	7.5



ORDER
HERE

PIZZA - Gluten free bases available for +3 / aioli dip +1.5

MARGHERITA (V)	fresh basil	11
GOATS CHEESE (V)	red onion, olives, pine nuts	15.5
SPINACH (V)	egg, olives, garlic oil	14
BUFFALO MOZZARELLA (V)	cherry tomatoes, olives, basil	15.5
PESTO (V)	artichoke, black olives, sun blush tomatoes	15.5
TUNA	red onion, anchovy, capers	14.5
CHICKEN	roasted peppers & courgette, salsa verde	16
SMOKED PANCETTA	fresh chilli, mushrooms	15.5
SPICY SALAMI	chilli, basil	16.5
PARMA HAM	rocket, pine nuts	16.5
COTTO HAM	chorizo, spicy salami	16.5

PIZZA BIANCA - Fior di latte mozzarella, no tomato sauce

GORGONZOLA	goats cheese, mozzarella, ricotta	16
POTATO	gorgonzola, rosemary	15.5
NDUJA	gorgonzola, mozzarella, parsley	16

VEGAN PIZZA - vegan mozz and our homemade tomato sauce

VEGAN MARGHERITA (VG)	fresh basil	12.5
VEGAN PESTO (VG)	artichoke, black olives, sun blush tomatoes	13.5
VEGAN NDUJA (VG)	pizza bianca, chilli & parsley	16

MAINS - freshly prepared and authentic Italian mains

POMODORO (V)	orecchiette pasta in tomato sauce, burrata, pecorino, basil	15
AUBERGINE PARMIGIANA (V, GF)	aubergine, tomato sauce & mozzarella	14
MEATBALL LINGUINE	homemade pork & beef meatballs, ragu	14.5
BEEF RAGU PAPPARDELLE	slow-cooked beef ragu, papperdelle pasta	14.5
CHICKEN MILANESE	rosemary roast potatoes, rocket	15

BURGERS - all burgers served with fries, ketchup & mayo

BEEF BURGER	Double smash patties, brioche bun lettuce, tomato, gherkins, house burger sauce.	16.5
-------------	--	------

FRIED CHICKEN BURGER	Brioche bun with succulent deep-fried chicken breast, creamy red cabbage coleslaw, house burger sauce, lettuce.	16.5
----------------------	---	------

VEGGIE BURGER (V)	Two chickpea, spinach & ricotta patties, brioche bun, creamy red cabbage coleslaw, house burger sauce, lettuce.	14.5
-------------------	---	------

EXTRAS	cheese +1 / gherkins +0.5 / jalapeños +0.5 / tomato +0.5 / coleslaw +1.5 / pancetta +1.5 / swap fries for roast potatoes +1.5	
--------	---	--

SIDE FRIES (V, GF)	6.5	SIDE COLESLAW (V, GF)	4.5
Generous portion of seasoned fries, served with ketchup & mayo.		Creamy & crunchy red cabbage coleslaw	

Extras are charged between £1 and £3.5. Pizza toppings cannot be swapped. Please make staff aware of any allergies or intolerances when ordering. We use nuts in our kitchen, if you make us aware of an allergy then all steps will be taken to avoid cross-contamination. V = vegetarian, VG = vegan, VE = vegan. Gluten free bases are available for £3 extra, please ask us about the steps we have taken to minimise gluten contamination.

DRINK MENU

DRAUGHT

Prices are for a pint (half pints also available)

Camden Hells	7.1
pilsner style lager, 4.6% (vg)	
Staropramen	7.1
traditional Czech Pilsner, 5%	
Madri Exceptional	7.1
crisp, clean and refreshing, 4.6%	
Lanterna Lager	6.4
crisp light lager, 4%	
House Lager	5.0
crisp & fresh, 4%	
Luppulo Session IPA	7.1
hazy session IPA, 4.2% (vg)	
Beavertown Neck Oil	7.5
citrusy hop character, 4.3%	
Beavertown Gamma Ray	7.7
tropical aromas, 5.4%	
Camden Pale	7.1
american style pale ale, 4.1% (vg)	
Camden Stout	6.5
smooth, creamy & dark, 4%	
Firebrand Little Wave	5.9
Crisp, alcohol-free lager 0.5%	
Guinness	7.2
classic Irish stout, 4.2% (vg)	
Aspall Cyder	6.9
crisp, medium dry, 4.5%	

CANS & BOTTLES

Corona	5.0
mexican lager, 4.5% (vg)	
Jubel Peach	6.0
session lager, 4%	
Rekordelig (Multiple Flavours)	6.6
Swedish fruit cider 4% (gf)	
Lucky Saint 0.5%	5.7
unfiltered lager	
Beavertown Lazer Crush 0.3%	5.4
alcohol free IPA	
Guinness 0.0	6.5
alcohol free guinness, 0.0%	

COCKTAILS

Hugo Spritz	12.5
St Germain Elderflower Liqueur,	
prosecco, soda	
Aperol Spritz	11.5
aperol, prosecco, soda	
Summer Spritz	12.5
aperol, prosecco, soda, chillies	
Spicy Paloma	12
cazcabel blanco, lime juice, grafruit	
soda, chilli infused syrup	
Passionfruit & Lime Cooler	11.5
JJ whitley vodka, passionfruit, lime juice,	
soda, sugar	
Margarita	11
cazcabel blanco, cointreau, lime juice,	
agave	
Negroni	11
JJ whitley gin, dolin rouge, campari	
Espresso Martini	12
JJ whitley vodka, fresh climpsons es-	
presso, kahlua	
Salted Maple Old Fashioned	12
evan williams bourbon, maple syrup,	
salt, angostura bitters	

SPIRITS

Prices are for 25ml (50ml serves also available)

GIN

JJ Whitley	4.5
Kyro Gin	6.5
Kyro Pink Gin	6.5
East London Liquor Company Dry	4.8
Sipsmith London Dry	6.2
Fords London Dry	6.2
Gin Mare	6.2
Monkey 47	7.8
Slingsby Rhubarb	5.6
Mermaid Pink	5.6

VODKA

JJ Whitley	4.5
East London Liquor Company	4.8
Sipsmith London	6.2
Crystal Head	7.8

WHISKEY

Jameson	4.5
Monkey Shoulder	4.6
Nikka Barrel	8.8
Talisker 10	6.2
Laphroaig	8.6
Makers Mark	4.8
Eagle Rare	6.9
Wild Turkey 101	6.0
Woodford Reserve	6.0

RUM

Ron Calado White	4.5
Brugal Anejo	4.5
Appleton Estate	4.9
Ableforth's Rumbullion	5.9
Diplomatic Reserva	6.5
Sailor Jerry	4.5
Kraken Spiced Rum	4.7

TEQUILA

Cazcabel Coffee	4.9
Cazcabel Honey	4.9
Cazcabel Blanco	4.9
Ocho Añejo	7.6

LIQUEUR & APERITIFS

Disaronno Amaretto	4.5
Aperol 50ml	6.3
Campari 50ml	6.0
Cointreau	4.5
Jagermeister	4.9
Luxardo Blanco/Nero Sambuca	4.5
Martell VS	5.2
Pisco	4.5

WINE

WHITE

125ml/175ml/btl

Prime Cuts	5.2 / 6.2 / 25
chenin blend, south africa	
Il Badalisc	6 / 7.5 / 30
pinot grigio, italy (vg)	
Soie D'Ivoire	6.4 / 8.0 / 40
chenin blanc, france	
The Shuckers Shack	8.0 / 10 / 41
sauvignon blanc, new zealand (vg)	
La Batistine	8.2 / 10.2 / 41
gavi, italy (vg)	
The Next Big Thing	8.4 / 10.5 / 42
chardonnay, australia	

ROSE

Les Oliviers	6.0 / 7.5 / 30
grenache, france	
Cotes de Thau	6.5 / 8.5 / 34
grenache, france	

RED

Borgia by Borsao	5.2 / 6.2 / 25
garnacha, Spain	
Il Meridone	5.8 / 7.2 / 29
nero d'avola, sicily (vg)	
Pablo y Walter	7.0 / 8.7 / 35
malbec, argentina (vg)	
Caparrone	7.8 / 9.7 / 37
montepulciano, italy	
San Felice	47
chianti, italy (vg)	

SPARKLING

125ml / btl

Dolci Colline	6.5 / 33
prosecco, italy (vg)	

NON ALCOHOLIC

Pentire Seaward	4.8
botanical non alc spirit w seaweed &	
rosemary	
Pentire Adrift	4.8
botanical non alc spirit w samphire & sage	

SOFT DRINKS

Eager Juices (pint)	
apple / orange	4.8
cranberry / pineapple,	5.2
tomato, grapefruit	4.9
Dalston Softs	4.0
peach, lemon, ginger beer or rhubarb	
Coke	4.2
coca cola, diet coke coke zero	
Mineral Water	3.1
still, sparkling	



ORDER
HERE