

# CLISSOLD PARK TAVERN

## FOOD MENU

**2 FOR £18 PIZZAS & MAINS**  
MON & TUE - DINE-IN\*\*

### STARTERS & SIDES

QUEEN GREEN OLIVES (VG)	4
GARLIC BREAD (V) (VG)	
<i>rosemary (VG)</i>	5.5
<i>with mozzarella (V) /vegan mozzarella (VG)</i>	6
ARANCINI	
<i>with nduja</i>	9
<i>with mushroom, peas &amp; taleggio</i>	9
FRITTERS	8
<i>spinach, chickpea &amp; ricotta</i>	
TOMATO BRUSCHETTA (VG)	7.5
<i>red onions &amp; salsa verde</i>	
PARMA HAM BRUSCHETTA	7.5
<i>mozzarella &amp; salsa verde</i>	
HOMEMADE MEATBALLS	9
<i>pork &amp; beef meatballs with tomato sauce</i>	
BURRATA (V)	11
<i>roasted tomatoes, basil</i>	
ROAST POTATOES (V)	5
<i>rosemary</i>	

### SHARING BOARDS

VEGETARIAN BOARD	13
<i>Chargrilled artichokes, olives, buffalo mozzarella, pickled onions, rocket, sun blush tomatoes, mixed peppers, toasted bread, black olive tapenade, evoo &amp; balsamic</i>	
CHARCUTERIE BOARD	14
<i>Parma ham, bresaola, cotto ham, salami Milano, olives, toasted bread, evoo &amp; balsamic</i>	

### SALADS

CHICKEN CEASAR	
<i>romaine, ciabatta crouton, parmesan, caesar dressing</i>	11
AVOCADO (V)	11
<i>buffalo mozzarella, olives, sun blush tomato, pesto</i>	
QUINOA (VG)	9
<i>sweet potato, broccoli, pomegranate, spinach, avocado, mixed seeds, lemon dressing</i>	
MIXED LEAF SIDE SALAD (VG)	6
<i>cucumber, tomato</i>	
COURGETTE SIDE SALAD (V)	6
<i>rocket, basil, parmesan</i>	
<i>*add: parma ham +3, goats cheese +2, chicken +2</i>	
<i>All served w. balsamic vinegar &amp; olive oil dressing unless otherwise stated</i>	

### DESSERT

JUDES ICE CREAM/SORBET	4
<i>ask staff for flavours! vegan option available</i>	
6" NUTELLA PIZZA WITH STRAWBERRIES	6.5
NUTELLA AND BANANA CALZONE	6.5

### PIZZAS - Fior di latte mozzarella and our homemade tomato sauce

MARGHERITA (V)	fresh basil	10.5
GOATS CHEESE (V)	red onion, olives, pine nuts	14.5
SPINACH (V)	egg, olives, garlic oil	13
BUFFALO MOZZARELLA (V)	cherry tomatoes, olives & basil	14.5
PESTO (V)	artichoke, black olives, sun blush tomatoes	14.5
TUNA	red onion, anchovy, capers	13.5
CHICKEN	pancetta, peppers	15
SMOKED PANCETTA	fresh chilli, mushrooms	14.5
SPICY SALAMI	chilli, basil	15.5
PARMA HAM	rocket, pine nuts	15.5
COTTO HAM	chorizo, spicy salami	15.5

### PIZZA BIANCA - Fior di latte mozzarella, no tomato sauce

GORGONZOLA	goats cheese, mozzarella, ricotta	15
POTATO	gorgonzola, rosemary	13.5
WILD MUSHROOM	taleggio, truffle oil	15.5
SPECK	walnut, gorgonzola	14.5
NDUJA	gorgonzola, mozzarella, parsley	15
TENDERSTEM BROCCOLI	pancetta, garlic oil	15
FENNEL SALAMI CALZONE*	mozzarella, goats cheese, spinach	15
LAMB CALZONE*	spinach, potato, mushroom	15.5

### VEGAN PIZZAS - vegan mozz and our homemade tomato sauce

VEGAN MARGHERITA (VG)	fresh basil	11.5
VEGAN PESTO (VG)	artichoke, black olives, sun blush tomatoes	14.5
SPICY SALAMI (VG)	seitan salami, fresh chilli, basil	15
SMOKED PANCETTA (VG)	seitan bacon, fresh chilli, mushrooms	15

### MAINS - freshly prepared and authentic Italian mains

ORECCHIETTE (can be made V)	broccoli, chilli, parmesan (ask to remove parmesan for V)	12.5
POMODORO (V)	orecchiette, burrata, pecorino, fresh basil	14
AUBERGINE PARMIGIANA (V, GF)	aubergine, tomato sauce & mozzarella	13
PUTTANESCA	anchovy, capers & olives	13.5
MEATBALL LINGUINE	homemade pork & beef meatballs, ragu	14.5
CHICKEN MILANESE	rosemary roast potatoes, rocket	14

### £7 LUNCH - available 12pm to 4pm, Monday to Friday excl bank holidays

PIZZETTE (smaller, crispier pizza)	
Margherita (v)	
Vegan margherita (vg)	
Tuna, capers, anchovy, red onion	
Goats cheese, red onion, pine nuts, green olives (v)	
Spinach, egg, green olives, garlic (v)	
Spicy salami, fresh chilli, basil	
Cotto ham, mushroom	
Vegan spicy salami, seitan salami, fresh chilli, basil (vg)	
PIADINA (thin, Italian flatbread)	
Bresaola, artichokes, parmesan, rocket	
Caprese, cherry tomatoes, rocket, buffalo mozzarella, basil, balsamic glaze	
Meatballs, tomato sauce, mozzarella, parmesan	
AVOCADO SALAD, Italian mixed leaves, cherry tomatoes, buffalo mozzarella, olives, balsamic vinegar (v) (gf)	
MEATBALL LINGUINE, homemade beef & pork meatballs	

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. Gluten free bases are available for £3 extra, please ask us about the steps we have taken to minimise gluten contamination. \*not available in the 2 for £18 deal \*\*not including bank holidays

## DRAUGHT

PRICES ARE FOR A PINT (half pints also available)

Beavertown Neck Oil	7.2
<i>citrusy hop character, 4.3%</i>	
Beavertown Gamma Ray	7.3
<i>tropical aromas, 5.4%</i>	
Camden Hells	6.6
<i>pilsner style lager, 4.6% (vg)</i>	
Camden Pale	6.6
<i>american style pale ale, 4.1% (vg)</i>	
Camden Stout	6.4
<i>smooth, creamy &amp; dark, 4%</i>	
Staropramen	6.6
<i>traditional Czech Pilsner, 5%</i>	
Lanterna Lager	5.9
<i>crisp light lager, 4%</i>	
Madri Exceptional	6.6
<i>crisp, clean and refreshing, 4.6%</i>	
Luppolo Session IPA	6.6
<i>hazy session IPA, 4.2% (vg)</i>	
Becks	5.95
<i>rich in hop &amp; malt, 4%</i>	
Well Hazy	6.6
<i>tropical pale ale 4%</i>	
Guinness	6.5
<i>classic Irish stout, 4.2% (vg)</i>	
Aspall Cyder	6.4
<i>crisp, medium dry, 4.5%</i>	

## CANS & BOTTLES

Corona	4.7
<i>mexican lager, 4.5% (vg)</i>	
Jubel Peach	5.4
<i>session lager, 4%</i>	
Jubel Elderflower	5.5
<i>session lager, 4%</i>	
Rekordelig (Multiple Flavours)	6.2
<i>wild blueberries and raspberries 4% (gf)</i>	
Lucky Saint 0.5%	5.2
<i>unfiltered lager</i>	
Lazer Crush	5
<i>alcohol free IPA, 0.3%</i>	

SPIRIT PRICES 25ml (50ml also available)

fentimans tonic/slimline +2.6

## GIN

Kyro Gin	6
Kyro Pink Gin	6
JJ & Whitely	4
East London Liquor Company Dry	4.4
Sipsmith London	5.7
Fords London Dry	5.7
Gin Mare	5.7
Monkey 47	7.2
Slingsby Rhubarb	5.2

## VODKA

JJ & Whitely	4
East London Liquor Company	4.4
Sipsmith London	5.7
Crystal Head	7.15

## WHISKEY

Jameson	4
Monkey Shoulder	4.3
Nikka Barrel	6
Talisker 10	6.2
Laphroaig	6.2
Makers Mark	4.4
Eagle Rare	5.1
Wild Turkey 101	5.2
Woodford Reserve	5

## DRINK MENU

### COCKTAILS

Negroni	10
<i>beefeater, dolin rouge, campari</i>	
Espresso Martini	11
<i>JJ &amp; whitely vodka, fresh climpsons espresso, kahlua</i>	
Picante	10.5
<i>cazcabel blanco, organic agave, lime, pineapple, mint, fresh chilli, coriander</i>	
Strawberry Bellini	9
<i>strawberry puree, prosecco</i>	
Clover Club	10.5
<i>kyro gin, housemade raspberry syrup, lemon, aquafaba</i>	
Raspberry Collins	10.5
<i>kyro pink gin, lemon, homemade raspberry syrup, soda</i>	
Paloma	11
<i>cazcabel blanco, pink grapefruit juice, lime, organic agave, three cents grapefruit soda, pink peppercorn salt rim</i>	
Gin Basil Smash	10
<i>beefeater, homemade basil syrup, lemon</i>	
Grapefruit Spritzer (non alc)	8
<i>pentire seaward, three cents grapefruit soda, rosemary</i>	
Margarita	8
<i>cazcabel blanco, cointreau, lime juice, agave</i>	

## RUM

Sailor Jerry	4
Ron Calado White	4
Brugal Anejo	4
Appleton Estate	4.5
Ableforth's Rumbullion	5.5
Diplomatico Reserva	6
Kraken Spiced Rum	4.3

## TEQUILA/MEZCAL

Cazcabel Coffee	4.5
Cazcabel Honey	4.5
Cazcabel Blanco	4.5
Ocho Añejo	7

## LIQUEUR & APERITIFS

Disaronno Amaretto	4
Aperol 50ml	5.9
Campari 50ml	5.6
Cointreau	4.1
Jagermeister	3.5
Luxardo Blanco/Nero Sambuca	4.2
Martell VS	4.2
Pisco	4
Limoncello	3.95
Hennessy	7

## WINE

<b>WHITE</b>	125ml/175ml/btl
Prime Cuts	4.4 / 5.7 / 23
<i>chenin blend, south africa</i>	
Il Badalisc	5.3 / 7 / 28
<i>pinot grigio, italy (vg)</i>	
Soie D'Ivoire	5.7 / 7.4 / 30
<i>chenin blanc, france</i>	
The Shuckers Shack	7.1 / 9.6 / 37
<i>sauvignon blanc, new zealand (vg)</i>	
La Batistine	6.9 / 9.1 / 36
<i>gavi, italy (vg)</i>	
The Next Big Thing	7.4 / 9.6 / 38
<i>chardonnay, australia</i>	
<b>ROSE</b>	
Les Oliviers	5.1 / 6.6 / 28
<i>grenache, france</i>	
Cotes de Thau	31
<i>grenache, france</i>	
<b>RED</b>	
Borgia by Borsao	4.4 / 5.7 / 23
<i>garnacha, Spain</i>	
Il Meridone	5.2 / 6.8 / 27
<i>nero d'avola, sicily (vg)</i>	
Pablo y Walter	6.4 / 8.4 / 33
<i>malbec, argentina (vg)</i>	
Caparrone	6.6 / 8.7 / 34
<i>montepulciano, italy</i>	
San Felice	6.3 / 7.7 / 44
<i>chianti, italy (vg)</i>	

<b>SPARKLING</b>	125ml / btl
Dolci Colline	6.5 / 33
<i>prosecco, italy (vg)</i>	

## NON ALCOHOLIC

	per 25ml
Pentire Seaward	4.5
<i>botanical non alc spirit w seaweed &amp; rosemary</i>	
Pentire Adrift	4.5
<i>botanical non alc spirit w samphire &amp; sage</i>	

## SOFT DRINKS

Eager Juices (pint)	
<i>apple / orange</i>	4.5
<i>cranberry / pineapple,</i>	4.9
<i>tomato</i>	4.6
Dalston Softs	3.7
<i>peach, lemon, ginger beer or rhubarb</i>	
Coke	3.9
<i>coca cola, coke zero</i>	
Mineral Water	2.7
<i>still, sparkling</i>	

