

## BITES TO START

Nocellara green olives £2.75 [36kcal] VG OS **L**

Sourdough pizza bread, salt & rosemary £3.95 [374kcal] VG **S** **M**

Buffalo mozzarella on toasted sourdough pizza bread, baby plum tomatoes & wild rocket £6.95 [444kcal] V **I** **S** **T** **M**

Burrata on toasted sourdough pizza bread, spicy honey 'nduja from Spilinga, roasted baby plum tomatoes & wild rocket £6.95 [572kcal] **I** **S** **T** **M**

Garlic bread with light tomato base £5.00 [384kcal] VG **S** **T** **A** **M**

Garlic bread with light tomato base & mozzarella £6.00 [492kcal] V **S** **I** **T** **A** **M**

Free range spicy lamb sausage, roasted potatoes cooked with onions, organic tomato & mozzarella £5.50 [310kcal] **I** **T** **A**

Aubergine parmigiana £5.50 [130kcal] V **I** **O** **T**

## SIDE SALADS

Mixed leaves, cucumber, baby plum tomatoes & house dressing £3.50 [84kcal] V **M** **S** **N** **T**

Mixed leaves, cucumber, baby plum tomatoes, Kalamata black olives, Franco & Cantarelli Grana & house dressing £4.50 [264kcal] V OS **M** **S** **N** **I** **T** **O**

## MAIN SALADS

Yellowfin tuna, roasted baby plum tomatoes, Kalamata black olives, yellow peppers, mixed leaves, shallots & a creamy tuna dressing £9.95 [529kcal] OS BN **I** **S** **T** **A** **M**

Roasted butternut squash, grilled artichokes, roasted baby plum tomatoes, hard goat's cheese, mixed leaves, roasted walnuts & house dressing £9.95 [419kcal] V **N** **M** **S** **I** **T**

# SOURDOUGH PIZZA

DOUGH MADE FRESH ON SITE DAILY, PROVED FOR 24 HOURS

## CHECK THE BOARD FOR OUR SPECIALS

**1** Organic tomato, garlic, basil & oregano £5.95 [596kcal] VG **S** **T** **A** **M**

**2** Organic tomato, mozzarella & basil £7.85 [784kcal] V **S** **T** **M**  
(choose buffalo mozzarella instead for £2.75 [268kcal]) V **I**

**3** **BY CHEF NIKOS KARATHANOS** Traditional halloumi cheese, roasted courgettes, mozzarella & marinated baby plum tomatoes with mint (light tomato base) £8.75 [938kcal] V **S** **T** **M** Add free range spicy lamb sausage [172kcal] or Yorkshire fennel sausage for £2.50 [241kcal] **A**

**NEW**

**4** Roasted cured ham, mozzarella, ricotta & wild mushrooms (little tomato) £9.35 [864kcal] **S** **T** **M**

**5** Organic tomato, garlic, oregano, capers from Salina, Kalamata black olives, Cantabrian anchovies & mozzarella £9.65 [852kcal] OS BN **S** **T** **A** **M**

**6** Organic tomato, cured chorizo [Natural & Iberico] & mozzarella £9.85 [802kcal]

**7** Lightly smoked beechwood spicy salami, organic tomato, mozzarella, caramelised red onions, homemade Franco's chilli oil & fresh basil £9.95 [1011kcal] **S** **T** **A** **M**

**8** Yellowfin tuna, organic tomato, wilted spinach, Kalamata black olives, capers from Salina, shallots & a creamy tuna dressing £10.25 [1079kcal] OS BN **S** **I** **T** **A** **M**

**PIZZAIOLO'S FAVOURITE**

EXTRA TOPPINGS AVAILABLE - SEE BOARD

## DIPS

Seasonal pesto [254kcal] V **I** **N** **A**, Garlic [290kcal] VG **A**, Scotch bonnet chilli [158kcal] VG **A** **T** **S**, Spicy 'nduja [261kcal], Colston Bassett stilton [99kcal] **I** £1.75 each

Violife vegan cheese instead of mozzarella, or as an extra topping £2.50 [150kcal] VG

Gluten free base by Boccocini Bakery £2.15 [571kcal]

[Whilst we can't guarantee a 100% flour-free environment, our base is 100% gluten free]

## POST PIZZA

Affogato, vanilla ice cream with an espresso shot £4.00 [132kcal] V **I** **O**

Lemon, rosemary and almond cake with yoghurt & organic honey £4.65 [283kcal] V **N** **S** **O** **I** **S**

Chocolate and hazelnut cake with vanilla ice cream £4.65 [521kcal] V **N** **S** **O** **I** **S**

Homemade tiramisù £4.75 [400kcal] V **N** **S** **O** **I** **S**

### ICE CREAM

Vanilla £2.95 [130kcal] V **O** **I**

Double £4.00 [260kcal]

Chocolate £2.95 [132kcal] V **O** **I**

Double £4.00 [264kcal]

### SORBET

Raspberry £2.95 [68kcal] VG

Double £4.00 [136kcal]

Lemon £2.95 [86kcal] V

Double £4.00 [172kcal]

Add limoncello £2.00

PLEASE ASK YOUR SERVER ABOUT ALLERGENS EACH TIME YOU ORDER AS RECIPES AND INGREDIENTS MAY CHANGE

VG - Vegan V - Vegetarian

OS - May contain olive stones

BN - May contain bones

AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

ADULTS NEED AROUND 2000KCAL A DAY

<b>I</b> contains milk	<b>S</b> contains sesame
<b>S</b> contains soya	<b>N</b> contains nuts
<b>G</b> contains gluten	<b>O</b> contains eggs
<b>F</b> contains fish	<b>C</b> contains celery
<b>*</b> contains sulphites	<b>P</b> contains peanuts
<b>L</b> contains lupins	<b>T</b> contains tomato
<b>C</b> contains crustaceans & molluscs	<b>A</b> contains allium
<b>M</b> contains mustard	

PLEASE TURN ME OVER FOR DRINKS

## WINE

175ml | 250ml | 750ml

### ROSSO

Nero d'Avola: Tenute Normanno  
£5.35 | £7.10 | £19.75

Dolcetto: Carlin De Paolo  
£5.65 | £7.50 | £20.95

Montepulciano:  
Francesco Cirelli  
£6.35 | £8.50 | £23.95

**NEW** Syrah: Della Mora  
£6.80 | £9.05 | £26.95

### BIANCO

Insolia: Tenute Normanno  
£5.35 | £7.10 | £19.75

Cortese: Carlin De Paolo  
£5.65 | £7.50 | £20.95

Trebbiano: Francesco Cirelli  
£6.35 | £8.50 | £23.95

**NEW** Grillo: Della Mora  
£6.80 | £9.05 | £26.95

### ROSATO

Nero d'Avola: Tenute Normanno  
£6.10 | £8.10 | £22.75

### BUBBLES

175ml | 750ml

Organic Prosecco  
£7.50 | £28.00

## COCKTAILS

Aperol Spritz £6.75  
Negroni £6.75  
Negroni Sbagliato £6.75  
Gin & Tonic £6.75

## DIGESTIFS

Grappa or Limoncello  
£2.95

## BEER & CIDER

No Logo Lager or Pale Ale  
330ml £4.75

No Logo Medium Dry Cider  
330ml £4.75

No Alcohol Beer 330ml £4.00  
[73kcal]

Guest Beer Enzo Seven  
Ingredient Lager 330ml £4.95

## SOFT DRINKS

Homemade organic lemonade  
250ml £2.75 [56kcal]

Orange juice [85kcal]  
Apple juice [80kcal]  
250ml £3.25

San Pellegrino sparkling  
or Acqua Panna still water  
500ml £3.00

Coke 330ml £3.30 [139kcal]

Diet Coke or Coke Zero  
330ml £3.20 [1kcal]

## COFFEE

Pure Arabica, Gianni  
Frasì flame-roasted beans  
from Verona  
(Oat milk available)

Espresso £1.95 [3kcal]  
Double £2.45 [6kcal]

Macchiato £2.00 [15kcal]  
Double £2.55 [30kcal]

Cappuccino £2.95 [54kcal]

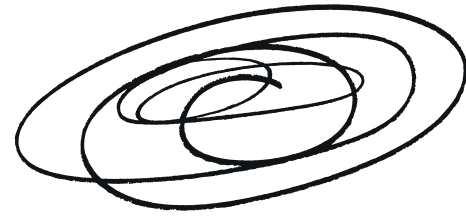
Latte £2.95 [67kcal]

Flat white £2.95 [67kcal]

Americano £2.00 [4kcal]

Fresh mint tea £1.95 [8kcal]

English breakfast tea £2.15  
[2kcal]



# FRANCO MANCA

SOVRODOUGH PIZZA



We use 100% recycled paper and vegetable-based inks.  
Menus are recycled after use.

@francomancapizza

## NEW NO. 3 BY CHEF NIKOS KARATHANOS

As the youngest Greek chef to be awarded a Michelin star at the age of just 27, Nikos Karathanos partnered with traditional halloumi producers Loizou Dairies to create our new no. 3 pizza. Made using 100% goats milk and sliced thinly, it makes the perfect finish to the fresh summery flavours of this pizza and a first for Franco Manca.

## ON YOUR PLATE

Your pizza will be cooked in a Gozney, one of the world's greatest ovens in our opinion. It cooks the perfect sourdough pizza at 450C in under 60 seconds. Fluffy inside, crispy outside, as it should be.

## OUR DOUGH

Our dough is made fresh on site every day using Heygates flour and fermented for 24 hours from an 18th century starter. Your pizza might take minutes to devour, but it was hundreds of years in the making. This recipe was been developed under the guiding light of our founder, Giuseppe Mascoli.

## OUR INGREDIENTS

The tuna on our new pizza no. 8 and summer salad is sourced for us by Consorcio who are B Corp and MSC certified, and have been operating in Cantabria for over 70 years. It's 100% natural and is exclusively sourced from the Atlantic. Consorcio also provide our Cantabrian anchovies, caught in the Bay of Biscay and prepared by hand.

## VEGAN?

Vegan pizza specials are always available, or swap and add ingredients to create your own. Replace mozzarella with Violife vegan cheese at no extra cost, or add as an extra topping for £2.50. Our sorbets and wines are also vegan friendly.

Scan the QR code to read more about our ingredients and how we make our dough



PLEASE TURN ME OVER FOR FOOD