PRE PIZZA

SHARERS

Nocellara green olives £3.00 [36kcal] VG OS

Platter of bocconcini, grilled artichoke, roasted baby plum tomatoes, piquillo peppers, roasted purple carrots, salad leaves & sourdough bread f9.50 [493kcal] V

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Selection of cured meats served with Franco's grana, wild rocket & sourdough bread fll.15 [48lkcal]

BREADS

Sourdough pizza bread with salt & rosemary £4.95 [374kcal] VG () ()

Garlic bread with a light tomato base f5.75 [384kcal] VG SOTA

Garlic bread with a light tomato base & mozzarella f6.75 [492kcal] V

BITES

Burrata on toasted sourdough pizza bread, spicy 'nduja from Spilinga, roasted baby plum tomatoes & wild rocket f7.90 [572kcal] () ()

Free range chicken marinated with spices, organic tomato, wilted spinach, Franco's grana & a dash of chilli sauce £7.45 [257kcal] BN

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Beef ragù al forno with mozzarella and Franco's grana, served with sourdough bread £6.95 [597kcal]

Free range spicy Yorkshire lamb sausage, roasted potatoes cooked with onions, organic tomato & mozzarella f6.50 [310kcal]

Bruschetta with burrata, crispy pancetta, roasted garlic, Franco's chilli oil & black pepper £6.95 [383kcal] **() (S) () (A)**

Aubergine parmigiana £6.25 [130kcal] V ① O O



SOURDOUGH PIZZA

DOUGH MADE FRESH ON SITE DAILY, PROVED FOR 24 HOURS

CHECK THE BOARD FOR OUR SPECIALS

- Organic tomato, garlic, basil & oregano £6.50 [596kcal] VG
- Organic tomato, mozzarella & basil f9.25 [784kcal] V OSO
 Choose buffalo mozzarella instead for f3.00 [268kcal] V
- Traditional halloumi D.O.P. cheese, organic tomato, roasted potatoes with onions, mozzarella, marinated baby plum tomatoes with mint & seasonal pesto (light tomato base) £9.85 [1004kcal] V

Add free range spicy Yorkshire lamb sausage f2.95 [172kcal] A or free range chicken marinated with spices f2.95 [151kcal] BN A

- Roasted cured ham, mozzarella, ricotta & wild mushrooms (little tomato) fl0.75 [864kcal] () () ()
- Organic tomato, garlic, oregano, capers from Salina, Kalamata black olives, Cantabrian anchovies & mozzarella f10.85 [852kcal] OS BN () () () () () ()
- Organic tomato, cured natural and Iberico chorizo & mozzarella fll.45 [802kcal] () () () () ()
- Lightly smoked beechwood spicy salami, organic tomato, mozzarella, caramelised red onions, homemade Franco's chilli oil & fresh basil fll.65 [l0llkcal] () () () () () ()
- Italian dry cured pork, mozzarella, Franco's grana, egg yolk & black pepper fll.75 [1394kcal] ♠⑤◎◐◐
- CREATED FOR FRANCO MANCA BY CHEF FRANCESCO MAZZEI Prosciutto Parmacotto, smoked burrata, lightly spiced yellow tomato base, mozzarella, fresh basil & black pepper fl2.25 [1020kcal]

WANT EXTRA TOPPINGS? CHOOSE FROM ANY INGREDIENTS ON OUR PIZZAS OR CHECK THE SPECIALS BOARD

DIPS f2.00 each or 3 for f5.00
Seasonal pesto [254kcal] V ODAO, Garlic [290kcal] VG A,
Spicy 'nduja [261kcal], Scotch bonnet chilli [158kcal] VG A T &,
Colston Bassett Stilton [99kcal]

MAIN SALADS

Free range chicken marinated with spices, roasted purple carrots, hard goat's cheese, mixed leaves, toasted sunflower & pumpkin seeds, dried cranberries & sultanas, house dressing and balsamic glaze fll.95 [565kcal] BN OOD BS A

Roasted butternut squash, hard goat's cheese, beetroot, mixed leaves, roasted walnuts, dried cranberries & sultanas, house dressing and balsamic glaze fll.25 [418kcal] V

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SIDE SALADS

Mixed leaves, cucumber, dry San Marzano tomatoes, Kalamata black olives, Franco's grana and house dressing £5.00 [264kcal] V OS

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is 100% gluten free

Violife vegan cheese instead of mozzarella, or as an extra topping f2.95 [150kcal] VG

Gluten free base made by Bocconcini Bakery £2.35 [571kcal] VG Whilst we can't guarantee a 100% flour free environment, our base

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

VG - Vegan V - Vegetarian
0S - 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

PLEASE TURN OVER FOR DESSERTS & DRINKS

POST PIZZA

DESSERTS

Affogato; Madagascan vanilla ice cream with an espresso shot f4.50 [138kcal] V ①

Caramel pecan cheesecake £5.50 [396kcal] **050000**

Chocolate & hazelnut cake with Madagascan vanilla ice cream £5.25 [521kcal] V OS DOO

ICE CREAM

Madagascan vanilla £4.50 [272kcal] V 🚺

Chocolate & sea salt f4.50 [232kcal] V ①

Salted caramel £4.50 [226kcal] VG

Chocolate & blood orange f4.50 [318kcal] VG

SORBET

Raspberry £4.50 [136kcal] VG

Lemon f4.50 [172kcal] V Add limoncello f2.40

COFFEE

Pure Arabica, Gianni Frasi flame roasted beans from Verona (Oat milk available - please ask)

Espresso £2.00 [3kcal] Double £2.70 [6kcal]

Macchiato f2.20 [15kcal] $oldsymbol{0}$ Double f2.80 [30kcal] $oldsymbol{0}$

Cappuccino £3.20 [54kcal] **0**

Latte £3.20 [67kcal] **0**

Flat white £3.20 [67kcal] 0

Americano £2.30 [4kcal]

Fresh mint tea £2.20 [8kcal]

English breakfast tea £2.20 [2kcal]

DIGESTIFS

Grappa £3.10

Limoncello £3.10

Amaro £3.10 😂

FRANCO

SOURDOUGH PIZZA

OUR DOUGH

We believe in pizza with principles, that's why Wildfarmed is the perfect partner for our flour. Our dough is made fresh on site every day with this bespoke flour created specifically for us by Wildfarmed.

Wildfarmed fields are full of birds, bugs and bees - they're full of life. Which means their flour is naturally nutritious, captures carbon in the soil, and restores wildlife, while helping to reduce droughts and floods. It's free from all nasty chemicals and makes our slow fast food taste even better than before.

n contains milk

s contains soya

contains gluten

contains fish

contains sulphites

n contains lupins

😩 contains crustaceans & molluscs

ontains crustaceans & mollus

contains sesame

N contains nuts

O contains eggs

contains celery

p contains peanuts

contains tomato

A contains allium

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

Menus are recycled after use.

© @francomancapizza

WINE

All of our wines are Italian, and organically farmed.

175ml | 250ml | 750ml

BIANCO

Insolia: Tenute Normanno **③** £5.90 | £7.85 | £21.30

Pinot Grigio: Nativo **3** f6.45 | f8.75 | f24.00

Trebbiano: Francesco Cirelli & f6.90 | f9.25 | f25.50

Grillo: Della Mora (**) f7.35 | f9.80 | f28.50

ROSAT

Nero d'Avola: Tenute Normanno £6.65 | £8.85 | £24.30

ROSSO

Nero d'Avola: Tenute Normanno £5.90 | £7.85 | £21.30

Sangiovese: Nativo **\$** £6.45 | £8.75 | £24.00

Montepulciano: Francesco Cirelli ♣ £6.90 | £9.25 | £25.50

Syrah: Della Mora £7.35 | £9.80 | £28.50

BUBBLES 175ml | 750ml

Extra dry Prosecco: 3RA 😵 f7.85 | f28.75

All wines available in 125ml

BEER & CIDER

No Logo Lager 330ml £5.00

No Logo Pale Ale 330ml £5.00 🍭

No Logo Medium Dry Cider 330ml f4.95

No Alcohol Beer 330ml £4.20 [73kcal]

COCKTAILS

Aperol & Prosecco

Negroni £6.95 ®

Negroni Sbagliato £6.95 Campari, Gin, Vermouth Rosso & Prosecco

Gin & Tonic f6.95 Sipsmith gin topped up with tonic

SOFT DRINKS

Homemade organic lemonade 250ml f3.00 [56kcal]

Orange juice 250ml £3.45 [85kcal]

Apple juice 250ml £3.45 [80kcal]

San Pellegrino sparkling water 500ml f3.50 [Okcal]

Acqua Panna still water 500ml f3.50 [Okcal]

San Pellegrino Limonata 330ml f3.25 [68kcal]

San Pellegrino Aranciata 330ml f3.25 [67kcal]

Coke 330ml £3.50 [139kcal]

Diet Coke 330ml £3.40 [lkcal]

Coke Zero 330ml f3.40 [lkcal]



PLEASE TURN OVER FOR SOURDOUGH PIZZA