

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 £9.50 [493kcal] V

Selection of cured meats served with Franco's grana, wild rocket & sourdough bread £11.15 [481kcal]

BREADS

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

Garlic bread with a light tomato base £5.75 [384kcal] VG

Garlic bread with a light tomato base & mozzarella £6.75 [492kcal] V

BITES

Burrata on toasted sourdough pizza bread, spicy 'nduja from Spilinga, roasted baby plum tomatoes & wild rocket £7.90 [572kcal]

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

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 £6.50 [310kcal]

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

Aubergine parmigiana £6.25 [130kcal] V



SOURDOUGH PIZZA

DOUGH MADE FRESH ON SITE DAILY, PROVED FOR 24 HOURS

CHECK THE BOARD FOR OUR SPECIALS

- ① Organic tomato, garlic, basil & oregano £6.50 [596kcal] VG
- ② Organic tomato, mozzarella & basil £9.25 [784kcal] V
Choose buffalo mozzarella instead for £3.00 [268kcal] V
- ③ 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 £2.95 [172kcal]
or free range chicken marinated with spices £2.95 [151kcal] BN
- ④ Roasted cured ham, mozzarella, ricotta & wild mushrooms (little tomato) £10.75 [864kcal]
- ⑤ Organic tomato, garlic, oregano, capers from Salina, Kalamata black olives, Cantabrian anchovies & mozzarella £10.85 [852kcal] OS BN
- ⑥ Organic tomato, cured natural and Iberico chorizo & mozzarella £11.45 [802kcal]
- ⑦ Lightly smoked beechwood spicy salami, organic tomato, mozzarella, caramelised red onions, homemade Franco's chilli oil & fresh basil £11.65 [1011kcal]
- ⑧ Slow-cooked beef ragù, organic tomato, mozzarella, cheese sauce, crispy pancetta & fresh basil £11.65 [962kcal]
- ⑨ Italian dry cured pork, mozzarella, Franco's grana, egg yolk & black pepper £11.75 [1394kcal]

⑩ CREATED FOR FRANCO MANCA BY CHEF FRANCESCO MAZZEI
Prosciutto Parmacotto, smoked burrata, lightly spiced yellow tomato base, mozzarella, fresh basil & black pepper £12.25 [1020kcal]

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

DIPS £2.00 each or 3 for £5.00

Seasonal pesto [254kcal] V, Garlic [290kcal] VG, Spicy 'nduja [261kcal],
Scotch bonnet chilli [158kcal] VG, 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 £11.95 [565kcal] BN

Yellowfin tuna, roasted baby plum tomatoes, Kalamata black olives, yellow peppers, mixed leaves, shallots and a creamy dressing £11.25 [529kcal] OS BN

Roasted butternut squash, hard goat's cheese, beetroot, mixed leaves, roasted walnuts, dried cranberries & sultanas, house dressing and balsamic glaze £11.25 [418kcal] V

SIDE SALADS

Mixed leaves, cucumber, dry San Marzano tomatoes and house dressing £4.40 [84kcal] V

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

Violife vegan cheese instead of mozzarella, or as an extra topping £2.95 [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 is 100% gluten free

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

PLEASE TURN OVER FOR DESSERTS & DRINKS

POST PIZZA

DESSERTS

Affogato; Madagascar vanilla ice cream with an espresso shot £4.50 [138kcal] V

Caramel pecan cheesecake £5.50 [396kcal]

Chocolate & hazelnut cake with Madagascar vanilla ice cream £5.25 [521kcal] V

Homemade tiramisù £5.50 [400kcal] V

ICE CREAM

Madagascar vanilla £4.50 [272kcal] V

Chocolate & sea salt £4.50 [232kcal] V

Salted caramel £4.50 [226kcal] VG

Chocolate & blood orange £4.50 [318kcal] VG

SORBET

Raspberry £4.50 [136kcal] VG

Lemon £4.50 [172kcal] V

Add limoncello £2.40

COFFEE

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

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

Macchiato £2.20 [15kcal] Double £2.80 [30kcal]

Cappuccino £3.20 [54kcal]

Latte £3.20 [67kcal]

Flat white £3.20 [67kcal]

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 MANCA

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.

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
£5.90 | £7.85 | £21.30

Pinot Grigio: Nativo
£6.45 | £8.75 | £24.00

Trebbiano: Francesco Cirelli
£6.90 | £9.25 | £25.50

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

ROSATO

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
£7.85 | £28.75

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 £4.95

No Alcohol Beer
330ml £4.20 [73kcal]

COCKTAILS

Aperol Spritz £6.95
Aperol & Prosecco

Negroni £6.95
Campari, Gin & Vermouth Rosso

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

Gin & Tonic £6.95
Sipsmith gin topped up with tonic

SOFT DRINKS

Homemade organic lemonade
250ml £3.00 [56kcal]

Orange juice
250ml £3.45 [85kcal]

Apple juice
250ml £3.45 [80kcal]

San Pellegrino sparkling water
500ml £3.50 [0kcal]

Acqua Panna still water
500ml £3.50 [0kcal]

San Pellegrino Limonata
330ml £3.25 [68kcal]

San Pellegrino Aranciata
330ml £3.25 [67kcal]

Coke 330ml £3.50 [139kcal]

Diet Coke 330ml £3.40 [1kcal]

Coke Zero 330ml £3.40 [1kcal]



PLEASE TURN OVER
FOR SOURDOUGH PIZZA