

BITES

Green olives [Nocellara] - £2.35

Chorizo bite - £2.55

Burrata pugliese - £5.70
[mozzarella filled with cream]

Garlic bread £4.05 with mozzarella - £4.95

Focaccia with coarse salt & rosemary
£3.45

Sharer platter
Selection of Langhirano's cured meat
& wild pig fennel salami
£7.95

PIZZAS

①

Tomato, garlic & oregano - £4.95

②

Tomato, mozzarella & basil - £6.40

③

Wild broccoli, mozzarella & Gloucester
old spot sausage [no tomato] - £7.35

④

Gloucester old spot ham [home cured],
mozzarella, buffalo ricotta & wild mushrooms
[little tomato] - £7.35

⑤

Tomato, garlic, oregano, capers, olives*,
anchovies & mozzarella - £7.25

⑥

Tomato, cured chorizo [dry + semi-dry]
& mozzarella - £7.55

⑦

Spicy lamb sausage, mozzarella, buffalo
ricotta, yellow piennolo tomato & fresh
basil [light tomato base] - £8.25

CHECK THE BOARD FOR OUR DAILY SPECIALS

EXTRA TOPPINGS From £0.50 to £1.75

HOMEMADE DIPS FOR YOUR CORNICIONE

Chilli, Seasonal Pesto or Stilton - £1.25

FRANCO MANCA



Our pizza is made from slow rising sourdough and is baked in a wood burning oven at 500C (900F). The slow levitation and blast cooking process lock in the flour's natural aroma and moisture giving a soft and easily digestible crust. As a result the edge (cornicione) is excellent and shouldn't be discarded. This recipe has been developed under the leading light of founder Giuseppe Mascoli.

SALAD

SIDE

Mixed salad leaves, alfalfa
sprouts & Franco's dressing
£2.45

Mixed salad leaves, Franco
& Cantarelli Grana, olives*
& Franco's dressing
£3.55

*please watch out for the very
occasional olive stone

**please watch out for the very
occasional nutshell

MAIN

Mixed salad leaves, roasted
butternut squash, dry San
Marzano tomatoes, walnuts,
artichokes, goat's curd
& Franco's dressing**
£7.55

Mixed salad leaves, caramelised
red onions, roasted potatoes,
burrata, Gloucester old spot
pancetta & Franco's dressing
£7.65

POST PIZZA

Tiramisù
£3.95

Lemon almond cake
£3.95

Chocolate hazelnut cake
£3.95

Ice cream & sorbet
ask your server £2.65/£3.65

WINE

A dedicated selection of natural handpicked
'sourdough' wines from all over Italy

ROSSO

Nero d'Avola - Tenute Normanno
175ml £4.25 250ml £5.60 750ml £15.50

Dolcetto - Carlindepaolo
175ml £4.35 250ml £5.95 750ml £16.50

Montepulciano - Francesco Cirelli
175ml £4.70 250ml £6.65 750ml £18.50

BIANCO

Catarratto - Tenute Normanno
175ml £4.25 250ml £5.60 750ml £15.50

Cortese - Carlindepaolo
175ml £4.35 250ml £5.95 750ml £16.50

Trebbiano - Francesco Cirelli
175ml £4.70 250ml £6.65 750ml £18.50

ROSATO

Nero d'Avola - Tenute Normanno
175ml £4.60 250ml £6.45 750ml £17.50

BUBBLES

Folicello's sparkling wine

Bianco or Rosso

175ml £5.25 750ml £20.00

BEER & CIDER - NO LOGO

Lager | Pale Ale | Medium Dry Cider

330ml £3.65

SOFT DRINKS

Organic lemonade 250ml £2.20

Orange or apple juice [English] 250ml £2.55

Ferrarelle naturally sparkling or still water 500ml £2.00

Espresso Gianni Frasi flame roasted beans £1.60

ALL TIPS GO TO STAFF

For information on allergens please just ask

PTO for more information about our ingredients

CHRISTMAS MENU

LIGHT BITE

Buffalo mozzarella & wild pig fennel salami

or

Burrata Pugliese, rocket & cherry tomatoes

PIZZA

2

Tomato, mozzarella
& basil

6

Tomato, cured chorizo
[dry + semi-dry] & mozzarella

28

Mozzarella, tomato,
caramelised red onions,
mixed wild mushrooms &
watercress pesto

53

Smoked buffalo &
mozzarella, baked potatoes
w/ cherry tomatoes
& onions, wild boar
mortadella &
watercress pesto

54

Mozzarella, homemade
porchetta, salsa verde
& watercress
(little tomato)

OR IF YOU'D PREFER A SALAD

VEG Mixed salad leaves, roasted butternut squash, dry San Marzano tomatoes,
walnuts, artichokes, goat's curd & Franco's dressing

or

MEAT Mixed salad leaves, caramelised red onions, roasted potatoes,
burrata, Gloucester old spot pancetta & Franco's dressing

POST PIZZA

Lemon almond cake

or

Ice cream (vanilla or chocolate)

SET MENU

Light bite & pizza **or** pizza & post pizza **£9.95**
and a coffee or limoncello on us

DRINKS:

Any No Logo 330ml **£3.65**

A glass of Tenute Normanno (Bianco **or** Rosso) 175ml **£4.25**

A glass of Folicello's sparkling (Bianco **or** Rosso) 175ml **£5.25**

Organic Lemonade 250ml **£2.20**

(or see main menu for a full drinks list)

BITES

Green olives [Nocellara] - £2.35 **L**

Chorizo bite - £2.55

Burrata pugliese - £5.70 **I** **L**
[mozzarella filled with cream]

Garlic bread £4.05 with mozzarella - £4.95 **S** **I** **L**

Focaccia with coarse salt & rosemary **S** **L**
£3.45

Sharer platter **S** **I** **L**
Selection of Langhirano's cured meat
& wild pig fennel salami
£7.95

PIZZAS

①

Tomato, garlic & oregano - £4.95 **L**

②

Tomato, mozzarella & basil - £6.40 **L** **I**

③

Wild broccoli, mozzarella & Gloucester
old spot sausage [no tomato] - £7.35 **L** **I** **S**

④

Gloucester old spot ham [home cured],
mozzarella, buffalo ricotta & wild mushrooms
[little tomato] - £7.35 **L** **I**

⑤

Tomato, garlic, oregano, capers, olives*,
anchovies & mozzarella - £7.25 **L** **I** **S** **N**

⑥

Tomato, cured chorizo [dry + semi-dry]
& mozzarella - £7.55 **L** **I**

⑦

Spicy lamb sausage, mozzarella, buffalo
ricotta, yellow piennolo tomato & fresh
basil [light tomato base] - £8.25 **L** **I**

CHECK THE BOARD FOR OUR DAILY SPECIALS

EXTRA TOPPINGS From £0.50 to £1.75

HOMEMADE DIPS FOR YOUR CORNICIONE

Chilli **S**, Seasonal Pesto **N** or Stilton **I** £1.25

FRANCO MANCA

ALLERGEN KEY

- I** contains milk
- S** contains soya
- L** contains gluten
- F** contains fish
- S*** contains sulphites
- L** contains lupins
- C** contains crustaceans & molluscs
- M** contains mustard
- S*** contains sesame
- N** contains nuts
- O** contains eggs
- C** contains celery
- P** contains peanuts

Allergens listed here are intentionally included within products and recipes. Regrettably we cannot guarantee the total absence of allergens in any of our dishes, due to our working kitchens and the manufacturing environments at our Suppliers. It is therefore possible that traces may be found, please speak with a Manager for further information.

SALAD

SIDE

Mixed salad leaves, alfalfa
sprouts & Franco's dressing
£2.45 **S*** **M** **S*** **S** **N**

Mixed salad leaves, Franco
& Cantarelli Grana, olives*
& Franco's dressing
£3.55 **S*** **M** **S*** **S** **N** **I**

*please watch out for the very
occasional olive stone

MAIN

Mixed salad leaves, roasted
butternut squash, dry San
Marzano tomatoes, walnuts,
artichokes, goat's curd
& Franco's dressing
£7.55 **N** **S*** **M** **S** **S***

Mixed salad leaves, caramelised
red onions, roasted potatoes,
Gloucester old spot pancetta
& Franco's dressing
£7.65 **N** **S*** **M** **S** **I** **S***

POST PIZZA

Tiramisù
£3.95 **N** **L** **O** **I**

Lemon almond cake
£3.95 **N** **L** **O** **S** **I**

Chocolate hazelnut cake
£3.95 **N** **L** **O** **S** **I**

Ice cream & sorbet
ask your server £2.65/£3.65
N **I** **O** **S**

WINE

A dedicated selection of natural handpicked
'sourdough' wines from all over Italy

ROSSO

Nero d'Avola - Tenute Normanno
175ml £4.25 250ml £5.60 750ml £15.50 **S***

Dolcetto - Carlindepaolo
175ml £4.35 250ml £5.95 750ml £16.50 **S***

Montepulciano - Francesco Cirelli
175ml £4.70 250ml £6.65 750ml £18.50 **S***

BIANCO

Catarratto - Tenute Normanno
175ml £4.25 250ml £5.60 750ml £15.50 **S***

Cortese - Carlindepaolo
175ml £4.35 250ml £5.95 750ml £16.50 **S***

Trebbiano - Francesco Cirelli
175ml £4.70 250ml £6.65 750ml £18.50 **S***

ROSATO

Nero d'Avola - Tenute Normanno
175ml £4.60 250ml £6.45 750ml £17.50 **S***

BUBBLES

Folicello's sparkling wine

Bianco or Rosso

175ml £5.25 750ml £20.00 **S***

BEER & CIDER - NO LOGO

Lager **L** | Pale Ale **L** | Medium Dry Cider **S***
330ml £3.65

SOFT DRINKS

Organic lemonade 250ml £2.20

Orange or apple juice [English] 250ml £2.55

Ferrarelle naturally sparkling or still water 500ml £2.00


Espresso Gianni Frasi flame roasted beans £1.60

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PTO for more information about our ingredients

CHRISTMAS MENU

LIGHT BITE


Buffalo mozzarella & wild pig fennel salami 

or



Burrata Pugliese, rocket & cherry tomatoes  

PIZZA





2

Tomato, mozzarella & basil  


6

Tomato, cured chorizo [dry + semi-dry] & mozzarella  

23

Mozzarella, tomato, caramelised red onions, mixed wild mushrooms & watercress pesto    






53

Smoked buffalo & mozzarella, baked potatoes w/ cherry tomatoes & onions, wild boar mortadella & watercress pesto   







54

Mozzarella, homemade porchetta, salsa verde & watercress (little tomato)    

OR IF YOU'D PREFER A SALAD

VEG Mixed salad leaves, roasted butternut squash, dry San Marzano tomatoes, walnuts, artichokes, goat's curd & Franco's dressing     





or

MEAT Mixed salad leaves, caramelised red onions, roasted potatoes, burrata, Gloucester old spot pancetta & Franco's dressing      

POST PIZZA

Lemon almond cake     

or

Ice cream (vanilla or chocolate)    

ALLERGEN KEY



contains milk



contains soya



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contains fish



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contains crustaceans & molluscs



contains mustard



contains sesame



contains nuts



contains eggs



contains celery



contains peanuts