

CLISSOLD PARK TAVERN

FOOD MENU

STARTERS

QUEEN GREEN OLIVES (VG)	4
GARLIC BREAD (V)	
<i>rosemary (VG)</i>	4.5
<i>with mozzarella/vegan mozzarella</i>	5.5
ARANCINI	
<i>with nduja</i>	7
<i>with mushroom, peas & taleggio (V)</i>	6
FRITTERS	7
<i>spinach, chickpea & ricotta</i>	
TOMATO BRUSCHETTA (VG) - <i>red onions & salsa verde</i>	6
PARMA HAM BRUSCHETTA	6
<i>mozzarella & salsa verde</i>	
HOMEMADE MEATBALLS	7
<i>pork & beef meatballs with tomato sauce</i>	
BURRATA	9
<i>roasted tomatoes, basil</i>	

SHARING BOARDS

VEGETARIAN BOARD	12
<i>Chargrilled artichokes, olives, buffalo mozzarella, pickled onions, rocket, sun blush tomatoes, mixed peppers, toasted bread, black olive tapenade, evoo & balsamic</i>	
CHARCUTERIE BOARD	13
<i>Parma ham, bresaola, cotto ham, salami Milano, olives, toasted bread, evoo & balsamic</i>	

SALADS

MIXED LEAF SIDE SALAD (VG) - <i>cucumber, tomato</i>	5
COURGETTE SIDE SALAD (V) - <i>rocket, basil, parmesan</i>	5
AVOCADO (V) - <i>buffalo mozzarella, olives, sun blush tomato, pesto</i>	10
QUINOA (VG) - <i>sweet potato, broccoli, pomegranate, spinach, avocado, mixed seeds, lemon dressing</i>	8.5
• add: parma ham +3, smoked salmon +3, goats cheese +2, chicken +2	
<i>All salads are served with balsamic vinegar & olive oil dressing unless otherwise stated</i>	

DESSERT

JUDES ICE CREAM/SORBET	3.5
<i>ask staff for flavours! vegan option available</i>	
HOMEMADE TIRAMISU	6
6" NUTELLA PIZZA WITH STRAWBERRIES	5.5
NUTELLA AND BANANA CALZONE	5.75

PIZZAS - Fior di latte mozzarella and our homemade tomato sauce

MARGHERITA (V)	fresh basil	9.5
GOATS CHEESE (V)	red onion, olives, pine nuts	12
SPINACH (V)	egg, olives, garlic oil	11
BUFFALO MOZZARELLA (V)	cherry tomatoes, olives & basil	12
PESTO (V)	artichoke, black olives, sun blush tomatoes	13
TUNA	red onion, anchovy, capers	11
CHICKEN	pancetta, avocado	13
SMOKED PANCETTA	fresh chilli, mushrooms	12
SPICY SALAMI	chilli, basil	12
PARMA HAM	rocket, pine nuts	13
COTTO HAM	chorizo, spicy salami	14

PIZZA BIANCA - Fior di latte mozzarella, no tomato sauce

GORGONZOLA (V)	goats cheese, mozzarella, ricotta	12
POTATO (V)	gorgonzola, rosemary	11
WILD MUSHROOM (V)	taleggio, truffle oil	13
SPECK	walnut, gorgonzola	13
NDUJA	gorgonzola, mozzarella, parsley	13
TENDERSTEM BROCCOLI	pancetta, garlic oil	12
LAMB CALZONE	spinach, potato, mushroom	13.5

*not included in 2 for 15

VEGAN PIZZAS - vegan mozz and our homemade tomato sauce

VEGAN MARGHERITA (VG)	fresh basil	10
VEGAN PESTO (VG)	artichoke, black olives, sun blush tomatoes	13
SPICY SALAMI (VG)	seitan salami, fresh chilli, basil	14
SMOKED PANCETTA (VG)	seitan bacon, fresh chilli, mushrooms	14

Our pizza dough, sauces and toppings are prepared fresh daily using the finest quality Italian ingredients!

We use nuts in our kitchen - please speak to staff for info on allergens when placing your order

MAINS - freshly prepared and authentic Italian mains

ORECCHIETTE (V)	broccoli, chilli & vegetarian parmesan	11
AUBERGINE PARMIGIANA (V, GF)	aubergine, tomato sauce & mozzarella	11.5
PUTTANESCA	anchovy, capers & olives	12
MEATBALL LINGUINE	homemade pork & beef meatballs, ragu	13
CHICKEN MILANESE	rosemary roast potatoes, rocket	13

2 FOR £15 PIZZAS & MAINS! ALL DAY MONDAY & TUESDAY

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

£6

PIZZETTE - smaller, crispier pizza	
Margherita (V)	
Vegan margherita (VG)	
Tuna, red onion, anchovy, capers	
Goats Cheese, red onion, pine nuts, green olives (V)	
Spinach, egg, green olives, garlic (V)	
Spicy Salami, fresh chilli, basil	
Cotto Ham, mushroom	

AVOCADO SALAD (V, GF)	buffalo mozzarella, cherry tomatoes, olive
MEATBALL LINGUINE	homemade pork & beef meatballs, ragu

Extras are charged between 50p and £2.50. 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 £2.5 extra, please ask us about the steps we have taken to minimise gluten contamination.

DRINK MENU

DRAUGHT

Camden Hells <i>pilsner style lager, 4.6% (vg)</i>	5.9
Camden Pale <i>american style pale ale, 4.1% (vg)</i>	5.9
Five Points JUPA <i>zesty pale ale, 5.5% (vg)</i>	6.2
Magic Rock Salty Kiss <i>gooseberry gose, 4.1% (vg)</i>	6.2
Hackney Boogie Van <i>west coast pale, 5.5% (vg)</i>	6.1
Lanterna Lager <i>crisp light lager, 4%</i>	5.9
Voodoo Ranger <i>hazy IPA from New Belgian, 5.3%</i>	6.2
Magic Rock Saucery <i>session ipa, 3.9% (gf, vg)</i>	5.9
Mahou <i>pale lager, 5.1% (vg)</i>	6.2
Luppulo Session IPA <i>hazy session IPA, 4.2% (vg)</i>	5.9
Red Stripe <i>pale lager, 4.7% (vg)</i>	5.7
Amstel <i>dutch style pilsner, 4.1% (vg)</i>	5.6
Guinness <i>classic Irish stout, 4.2% (vg)</i>	5.9
Orchard Thieves Cider <i>craft medium dry cider, 4.5% (gf, vg)</i>	5.6

CANS & BOTTLES

Paulaner Weissbier <i>classic german wheat beer, 5.5% (vg)</i>	4.5
Corona <i>mexican lager, 4.5% (vg)</i>	4.5
Along The Trail <i>maple & pecan stout, hackney, 7.5%</i>	6.5
London Ginger Beer <i>natural & fiery, umbrella, 5% (vg)</i>	5.8
London Rhubarb Cider <i>fresh & fruity, umbrella 4% (vg)</i>	5.5
London Blackcurrant Cider <i>floral & sour, umbrella, 4% (vg)</i>	5.5
Jupiler 0.0 <i>alcohol free belgian lager, 0.0% (vg)</i>	3.8
Lucky Saint 0.5% <i>unfiltered lager</i>	5.2
Tiny Rebel CLWB Tropica 0.5% <i>non-alcoholic tropical IPA</i>	4.3

GIN

Beefeater	3.6
East London Liquor Company Dry	4.4
Bulldog	5.2
Sipsmith London	5.7
Fords London Dry	5.7
Gin Mare	5.7
Monkey 47	7.2
Mermaid Pink	5.2
Slingsby Rhubarb	5.2

fentimans tonic/slimline +1.7

our list is frequently changing, follow our socials for new product updates! 🍷

📍 @clissoldparktaavern

COCKTAILS

Strawberry Bellini <i>strawberry puree, prosecco</i>	8
Clover Club <i>deaths door gin, housemade raspberry syrup, lemon, aquafaba</i>	9
Negroni <i>beefeater, dolin rouge, campari</i>	8.5
Rum Old Fashioned <i>diplomatico rum, housemade charred pineapple syrup, orange bitters</i>	10
Espresso Martini <i>element 29 vodka, fresh climpsons espresso, kahlua</i>	9.5
Picante <i>ocho reposado, organic agave, lime, pineapple, mint, fresh chilli, coriander</i>	9
Godfather Sour <i>monkey shoulder, lazzaroni amaretto, lemon, aquafaba</i>	8
Raspberry Collins <i>mermaid pink gin, lemon, homemade raspberry syrup, soda</i>	9.5
Paloma <i>ocho blanco, pink grapefruit juice, lime, organic agave, three cents grapefruit soda, pink peppercorn salt rim</i>	9
Gin Basil Smash <i>Beefeater, homemade basil syrup, lemon</i>	8.5
Aperol/Campari Spritz <i>aperol/campari, prosecco, soda</i>	9
Grapefruit Spritzer (non alc) <i>pentire seaward, three cents grapefruit soda, rosemary</i>	8

VODKA

Element 29	3.6
East London Liquor Company	4.4
Sipsmith London	5.7
Crystal Head	7.15

WHISKEY

Jameson	4
Monkey Shoulder	4.1
Nikka Barrel	6
Talisker 10	6
Makers Mark	4.2
Buffalo Trace	4.2
Eagle Rare	4.9
Wild Turkey 101	5

RUM

Sailor Jerry	3.4
Brugal Blanco	3.8
Brugal Anejo	3.8
East London Liquor Company Rum	4.5
Appleton Estate	4.5
Ableforth Rumbullion	5.5
Diplomatico Reserva	6

TEQUILA/MEZCAL

Ocho Blanco	4.2
Arette Reposado	6
Ocho Añejo	7
Fortaleza Blanco	7
Quiquiriqui Mezcal	6

LIQUEUR & APERITIFS

Lazzaroni Amaretto	3.8
Aperol	3.6
Campari	3.5
Cocchi Americano	6
Cocchi Rossa	6.2
Cointreau	4.1
Frangelico	3.6
Jagermeister	3.5
Luxardo Nero Sambuca	4.2
Martell VS	3.95
Pisco	4
Limoncello	4.2

WINE

WHITE	sml/lrg/btl
Prime Cuts <i>chenin blend, south africa</i>	4.1 / 5.2 / 19.5
Il Badalisc <i>pinot grigio, italy (vg)</i>	4.9 / 6 / 24
Les Volets <i>chenin blanc, france</i>	5.2 / 6.5 / 27
The Shuckers Shack <i>sauvignon blanc, new zealand (vg)</i>	5.7 / 6.8 / 29
La Batistine <i>gavi, italy (vg)</i>	6 / 7.3 / 31
The Next Big Thing <i>chardonnay, australia</i>	6.2/7.7/33

ROSE

Les Oliviers <i>grenache, france</i>	5.1 / 6.2 / 23
Terrazza della Luna <i>pinot grigio rosato, italy</i>	5.2/6.5/27

RED

Estampado Bonarda <i>cab sauv blend, argentina (vg)</i>	4.1 / 5.2 / 19.5
Percheron <i>shiraz mourvedre, south africa</i>	4.7 / 5.8 / 22
Il Meridone <i>nero d'avola, sicily (vg)</i>	4.9 / 6 / 24
El Viejo del Valle <i>pinot noir, chile (vg)</i>	5.2 / 6.5 / 27
Pablo y Walter <i>malbec, argentina (vg)</i>	5.7 / 6.8 / 29
Caparrone <i>montepulciano, italy</i>	6 / 7.3 / 31
San Felice <i>chianti, italy (vg)</i>	6.1 / 7.4 / 36

SPARKLING

Dolci Colline <i>prosecco, italy (vg)</i>	sml / btl 6.2 / 27
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NON ALCOHOLIC

	per 25ml
Seedlip Grove <i>non alc spirit with citrus & lemongrass</i>	4.5
Pentire Seaward <i>botanical non alc spirit w seaweed & rosemary</i>	4.5
Pentire Adrift <i>botanical non alc spirit w samphire & sage</i>	4.5

SOFT DRINKS

Eager Juices <i>apple, cranberry, orange, pineapple, tomato</i>	4.1
Fentimans Botanicals <i>ginger beer, victorian lemonade, rose lemonade, wild elderflower</i>	3.3
Coke <i>coca cola, coke zero</i>	3.1
Mineral Water <i>still, sparkling</i>	2.2

HOT DRINKS

Tea <i>english breakfast, earl grey, mint, green</i>	2.2
Coffee <i>espresso, americano</i>	2.2
<i>latte, cappucino, flat white</i>	2.8
Hot Chocolate <i>standard</i>	3.2
<i>w/ whipped cream & marshmallows</i>	4
<i>w/ Cointreau, cream & marshmallows</i>	6.5
<i>oat milk available for +50p</i>	