

FOOD

CLISSOLD PARK TAVERN

WELCOME TO TIER 2! AS PART OF THE NEW GUIDELINES, EVERYONE MUST ORDER A SUBSTANTIAL MEAL IN ORDER TO BE SERVED ALCOHOL. THIS COULD BE ONE OF OUR PIZZAS OR MAINS, OR ANY TWO STARTERS.

● STARTERS

QUEEN GREEN OLIVES (VG)	3.5
GARLIC BREAD (V)	
<i>rosemary (VG)</i>	4.5
<i>with mozzarella/vegan mozzarella</i>	5
ARANCINI	
<i>with mushroom, peas & taleggio (V)</i>	5.5
<i>with nduja</i>	6.5
FRITTERS	5.5
<i>spinach, chickpea & ricotta</i>	
HOMEMADE MEATBALLS	6
<i>pork & beef meatballs with tomato sauce</i>	
BURRATA	8
<i>roasted tomatoes, basil</i>	
TOMATO BRUSCHETTA (VG) -	5
<i>red onions & salsa verde</i>	
PARMA HAM BRUSCHETTA -	5.5
<i>mozzarella & salsa verde</i>	

● ANTI-PASTI BOARDS

VEGETARIAN BOARD	11
<i>Chargrilled artichokes, olives, buffalo mozzarella, pickled onions, rocket, sun blushed tomatos and mixed peppers, toasted bread, black olive tapenade, extra virgin olive oil & balsamic vinegar</i>	
CHARCUTERIE BOARD	12.5
<i>Parma ham, bresaola, cotto ham, salami Milano, olives, toasted bread, extra virgin olive oil & balsamic vinegar</i>	

● SALADS

MIXED LEAF SIDE SALAD (VG) -	4.5
<i>cucumber, tomato</i>	
COURGETTE SIDE SALAD (V) -	5
<i>rocket, basil, parmesan</i>	
AVOCADO (V) -	10
<i>buffalo mozzarella, olives, sun blush tomato, pesto</i>	
QUINOA (VG) -	7.5
<i>sweet potato, broccoli, pomegranate, spinach, avocado, mixed seeds, lemon dressing</i>	
• 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 - ask staff for flavours!	3.5
HOMEMADE TIRAMISU	6
6" NUTELLA PIZZA WITH STRAWBERRIES	5.5
NUTELLA AND BANANA CALZONE	5.75

● PIZZA - all with Fior di latte mozzarella and our own fresh tomato sauce

MARGHERITA (V)	fresh basil	8.5
VEGAN MARGHERITA (VG)	with vegan mozzarella	9.5
GOATS CHEESE (V)	red onion, olives, pine nuts	11
SPINACH (V)	egg, olives, garlic oil	10
BUFFALO MOZZARELLA (V)	cherry tomatoes, olives & basil	11
PESTO (V)	artichoke, black olives, sun blush tomatoes	12
TUNA	red onion, anchovy, capers	10
CHICKEN	crispy pancetta, avocado	12.5
SMOKED PANCETTA	fresh chilli, mushrooms	11
SPICY SALAMI	chilli, basil	11
PARMA HAM	rocket, pine nuts	12.5
COTTO HAM	chorizo, spicy salami	13

● PIZZA BIANCA - all with Fior di latte mozzarella, no tomato sauce

GORGONZOLA (V)	goats cheese, mozzarella, ricotta	11.5
POTATO (V)	gorgonzola, rosemary	10.5
WILD MUSHROOM (V)	truffle oil	12.5
SPECK	walnut, gorgonzola	12.5
NDUJA (spicy soft Italian sausage)	gorgonzola, mozzarella, parsley	12
TENDERSTEM BROCCOLI	pancetta, garlic oil	11.5
SLOW COOKED LAMB CALZONE	spinach, potato, mushroom	13

please note the calzone is not included in 2 for £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	9.5
AUBERGINE PARMIGIANA (V, GF)	aubergine, tomato sauce & mozzarella	9.5
PUTTANESCA	anchovy, capers & olives	11.5
MEATBALL LINGUINE	homemade pork & beef meatballs, ragu	12
CHICKEN MILANESE	rosemary roast potatoes, salad	12

please note the chicken milanese is not included in 2 for £14

2 FOR £14 PIZZAS & MAINS! ALL DAY MONDAY - TUESDAY & TIL 6PM WED - FRI

● LUNCH - available 12pm to 4pm, Monday to Friday

£5

PIZZETTE - smaller, crispier pizza

Margherita (V)
Tuna, red onion, anchovy, capers
Goats Cheese, red onion, pine nuts, green olive (V)
Spinach, egg, green olives, garlic (V)
Spicy Salami, fresh chilli, basil
Cotto Ham, mushroom

ANY PIZZETTE & BOTTOMLESS TEA/COFFEE

£8

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

Extras are charged between 50p and £1.50. 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.

DRINKS

● BEER, CIDER & ALE

See below for an example of our range.

Subject to availability and minor price changes.

○ DRAUGHT		Pint
Becks	4.0%	4.3
Camden Hells	4.6 %	5.2
Camden Pale	4%	5.2
Hackney Boogie Van IPA	5.5%	5.9
Hackney Kapow Pale	4.5%	5.2
Hackney Kolsch Lager	4.7%	5.2
Beaverton Gamma Ray	5.4%	5.95
Luppulo Session IPA	4.2%	5.2
Guinness	4.2%	5.2
Orchard Pig Reveller Cider	4.5%	4.7

○ BOTTLED

Hackney Millions of Peaches	4 %	6.2
<i>Peach & Basil Sour</i>		
Hackney Mysterious Spectre	5%	6.2
<i>Hazy Pale</i>		
Hackney Shadow Puppets	6%	6.2
<i>Chocolate Stout</i>		
Corona	4.5%	4.2
Budweiser	4.5%	4
Hoegaarden	4.9%	4.5
Umbrella Ginger Beer	5.0%	5.2
Out Mout Cider	4.0%	5.5
Heineken 0.0	0%	3.5
Big Drop Citra IPA	0.5%	4.5
Big Drop Pine Trail Pale	0.5%	4.5

Plus more on rotation. Some of the craft beers change from time to time depending on the breweries availability.

● GINS

All served 25ml/50ml measures

Boxer Gin	3.4 / 5.75
Bulldog Gin	5.6 / 8.6
Deaths Door	7 / 11
Sipsmith London	7.1 / 10.6
Fords London Dry	7.1 / 10.6
Monkey 47	8.6 / 12.6
Slingsby Rhubarb Gin	6.6 / 10.1

Fentimans Tonic/Slimline + £1.5

● 🎄 FESTIVE SPECIALS 🎄

Mulled Wine	5
.....	
Mulled Cider	5.5
+ shot of spiced rum, sloe gin, brandy or vodka	+2
Cointreau Hot Chocolate	7.5
.....	
Boozy Coffee	7.5
choose from Jamesons, Frangelico, Amaretto or Baileys	
Chai Latte	3.5
+ Frangelico	7.5

● COCKTAILS

Aperol/Campari Spritz	£8
<i>Aperol/Campari, Prosecco, Soda, Fresh Orange</i>	
Old Fashioned	£8.5
<i>Bourbon/Rum, Sugar, Bitters, Fresh Orange</i>	
Negroni/Aztec	£8
<i>Gin/Tequila, Campari, Vermouth</i>	
Margarita	£8
<i>Tequila, Cointreau, Lime, Salt rim</i>	
Sour	£8.5
<i>Whiskey/Pisco, Egg White, Lemon, Bitters</i>	
Espresso Martini	£9
<i>Vodka, Patron XO Cafe, Espresso</i>	
Bloody Mary	£8
<i>Vodka, Tomato Juice, Worchester Sauce, Tabasco, Lemon, Salt & Pepper</i>	

● WHISKEY

All served 25ml/50ml measures

Jameson	3.8 / 6.05
Monkey Shoulder	4.1 / 6.95
Lagavul 16 Single Malt	5.95 / 10.1
Nikka Barrel	6 / 10
Talisker	6 / 10
Johnny Walker Black	4.6 / 8
Makers Mark	4.2 / 7.15
Buffalo Trace	4.2 / 7.1
Eagle Rare	4.9 / 8.3
Wild Turkey 101	5 / 8

● RUM

All served 25ml/50ml measures

Appleton Estate	4.5 / 7
Brujal Blanco	3.8 / 6
Brugal Anejo	3.8 / 6
Diplomatico Reserva	4.95 / 8.4
Sailor Jerry	3.4 / 5.75

● VODKA

All served 25ml/50ml measures

Element 29	3.4 / 5.75
Sipsmith	5.2 / 8.85
Crystal Head	6.95 / 11.8

● WINE

○ WHITE	125ml	175ml	Bottle
2018 Prime Cuts, House white blend South Africa	3.9	4.9	18

2018 Da Vero Organic, Cataratto Sicily	4.5	5.4	20.5
--	-----	-----	------

2018 Il Badalisc, Pinot Grigio Italy	4.6	5.6	22
--------------------------------------	-----	-----	----

2017 Camillona, Sauvignon Blanc Italy	5.5	6.5	25
---------------------------------------	-----	-----	----

2019 Alasia, Gavi (DOCG) Italy	6	7	29
--------------------------------	---	---	----

○ ROSÉ	125ml	175ml	Bottle
2018 Les Oliviers, Grenache Cinsault France	4.9	5.9	22.5

○ RED	125ml	175ml	Bottle
NV The Rambler Italy	3.9	4.9	18

2018 Percheron, Shiraz Mourvedre South Africa	4.3	5.2	19.5
---	-----	-----	------

2018 Bellefontaine, Merlot IGP Pays D'Oc France	4.6	5.5	22
---	-----	-----	----

2017 Conviviale, Montepulciano Italy	4.9	5.7	23
--------------------------------------	-----	-----	----

2018 Turno de Noche Malbec Mendoza	5.5	6.5	25.5
------------------------------------	-----	-----	------

2016 Crocera Barbera D'asti Italy	5	6	27
-----------------------------------	---	---	----

○ SPARKLING	125ml	Bottle
Prosecco, Dolci Colline Italy	6	26

● SOFT DRINKS

Subject to availability

Eager Juices	2.5
Apple, Cranberry, Orange, Pinapple, Tomato	
Fentimans Botanicals	3.3
Ginger Beer, Victorian Lemonade, Rose Lemonade, Wild Elderflower	
Coca Cola Glass Bottle	3
Diet Coke Glass Bottle	3

● 🔥 FEELING CHILLY? 🔥

Blanket	£3
<i>Yours to take home with you!</i>	