

# THE LAURISTON

## STARTERS & SHARERS

	£
Queen green olives (v) (gf)	3.5
Arancini with mushroom, peas & taleggio (v)	5.5
Garlic pizza bread (vg)	4.5
Garlic pizza bread, with cheese (v)	5.5
Tomato bruschetta, red onion (vg)	5
Parma ham bruschetta, mozzarella	5.5
Fritters with spinach, chickpea & ricotta (v)	6
Homemade pork & beef meatballs, tomato sauce	6.5
Creamy burrata, olive oil roasted tomatoes, basil (v) (gf)	8.5
Mediterranean veg' board, with bread (for 2 to share) (v)	11
Cured meat board, bread, olives (for 2 to share)	12.5

## MAINS

	£
Orecchiette, broccoli, chilli & vegetarian parmesan (v)	10
Lasagne, beef ragu, mozzarella, basil, parmesan	11.5
Aubergine parmigiana (v) (gf)	10.5
Puttanesca, anchovy, olives, capers linguine	11.5
Linguine, homemade pork & beef meatballs	12
Gnocchi, walnut, gorgonzola (v)	12

## CALZONE

Fennel salami, goats cheese, spinach, mozzarella	13
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v = vegetarian, vg = vegan, gf = gluten free

Extras are charged between 50p and £1.50. Pizza toppings cannot be swapped.

We can not guarantee against cross contamination from nuts or gluten from other products. Gluten free bases available for an extra £2

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.

## PIZZA

All with our tomato sauce & fior di latte mozzarella	£
Margherita, fresh basil (v)	8.5
Vegan margherita, fresh basil (vg)	9.5
Goats cheese, red onion, olives, pine nuts (v)	11
Spinach, egg, olives, garlic oil (v)	10
Buffalo mozzarella, cherry tomatoes, olives, basil (v)	11
Smoked pancetta, fresh chilli, mushrooms	11
Parma ham, cherry tomatoes, pine nuts, rocket	12.5
Spicy salami, fresh chilli, basil	11
Pesto, black olives, sunblush tomato, artichoke (v)	12
Tuna, anchovy, capers, red onion	10
Chicken, crispy pancetta, avocado	12.5
Cotto ham, chorizo, salami	13

## PIZZA BIANCA

all with Fior di latte mozzarella, no tomato sauce	£
Gorgonzola, goats cheese, mozzarella, taleggio (v)	11.5
Potato, gorgonzola, rosemary (v)	10.5
Speck, walnut, gorgonzola	12.5
Wild mushroom, taleggio, truffle oil (v)	12.5
Tenderstem broccoli, pancetta, garlic oil	11.5
Nduja, gorgonzola, mozzarella, parsley	12

## SALADS

	£
Avocado, olives, sunblush tomato, buffalo mozzarella, pesto dressing (v) (gf)	10
Quinoa, sweet potato, toasted seeds, broccoli, avocado, spinach, pomegranate, mixed herbs, lemon dressing (vg) (gf)	7.5
ADD: Smoked salmon (+3), Parma ham (+3), Goats cheese (+2), Chicken breast (+2)	

## SIDES

Mixed leaf side salad, cucumber, tomato, (v) (vg)	4.5
Courgette side salad, rocket, basil, parmesan (gf)	5

## DESSERTS

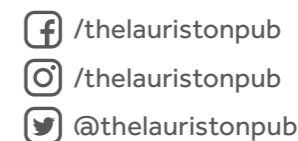
	£
Homemade tiramisu (v)	6
Homemade orange cake, mascarpone, orange syrup (gf) (v)	6
6" Nutella pizza with strawberries (v)	5.5
6" Nutella calzone, banana, vanilla ice cream (v)	6.5
Judes ice cream tubs – ask staff for flavours	3.5

**Kitchen opening times:** 12pm to 10pm Sunday to Thursday, 12pm to 11pm Friday & Saturday. **Takeaway available.**

**Find us on Uber Eats & Deliveroo.**

www.thelauriston.com | Call 020 8985 5404

Email [contact@thelauriston.com](mailto:contact@thelauriston.com)



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## BEER, CIDER & ALE

Subject to availability

• DRAUGHT	Abv%	£
Birra Moretti	4.6	5.6
Guinness	4.2	4.95
Gamma Ray, Beavertown	5.4	5.95
Goose Midway, Session IPA	4.1	5.8
Reveller Cider, Orchard Pig	4.5	4.7
Hackney Lager	4.7	5.2
Camden Hells	4.6	5.2
Camden Pale Ale	4	5.2
Hackney Kapow	4.5	5
• BOTTLED	Abv%	£
Saucery Session (GF) Magic Rock	3.9	5
Fantasma (GF) Magic Rock	6.5	6.4
Fairtrade Mango Beer Mongozo	3.6	4.95
Corona	4.5	4.2
Leffe Blonde	6.6	5
Hefe-Weissbier Alcohol Free, Paulaner	0.5	4
Pale Ale, Alcohol Free Big Drop	0.5	4.5
Umbrella Brewing Cloudy Ginger Beer	5	5.2
Black Fox Cider, Dunkerton	7	5.95
Organic Cider, Dunkerton	6.8	5.95
Organic Perry, Dunkerton	7.5	6.75

## COCKTAILS £8

<b>Cosmopolitan.</b>	Vodka, Cointreau, fresh lime, cranberry
<b>Old Fashioned.</b>	Buffalo Trace Bourbon, Sugar, Fresh Orange & Bitters
<b>Aperol Spritz.</b>	Aperol, Prosecco, Orange & Soda
<b>Mojito.</b>	Brugal Blanco Rum, lime juice, sugar syrup, soda & mint.
<b>Margarita.</b>	Ocho Tequila, Cointreau, lime and salt
<b>Bloody Mary.</b>	Sipsmith Vodka, Tomato Juice, Red Wine, Rosemary & all the trimmings
<b>Espresso Martini.</b>	Patron XO, Element 29 Vodka, Fresh Climpsons Coffee
<b>Negroni.</b>	East London Gin, Campari, Vermouth
<b>Campari Spritz.</b>	Campari, Prosecco, Orange & Soda
	We work with Sustainable Spirit Co to help reduce unnecessary packaging and energy wastage. Check them out at <a href="http://sustainablespiritco.com">sustainablespiritco.com</a>

## WINE

• WHITE	Country/Reg'	BTL	125ml	175ml	£
<b>Prime Cuts</b> , 80% Chenin Blanc 2018	S Africa	18	3.9	4.9	
<b>Da Vero Organic</b> , Cataratto 2018	Sicily	20.5	4.5	5.4	
<b>Il Badalisc</b> , Pinot Grigio 2018	Venezie	22	4.6	5.6	
<b>Cloud Factory</b> Savignon Blanc 2019	NZ	24	5	6	
<b>Alasia</b> , Gavi (DOCG) 2018	Italy	29	6	7	
• ROSÉ	Country/Reg'	BTL	125ml	175ml	£
<b>Les Oliviers</b> , Grenache Cinsault 2018	France	22.5	4.9	5.9	
• RED	Country/Reg'	BTL	125ml	175ml	£
<b>The Rambler</b> NV	Piemonte	18	3.9	4.9	
<b>Percheron</b> , Shiraz Mourvedre 2018	S Africa	19.5	4.3	5.2	
<b>Bellefontaine</b> , Merlot IGP Pays D'OC 2018	France	22	4.6	5.5	
<b>Conviviale</b> , Montepulciano 2017	Abruzzo	23	4.9	5.7	
<b>Turno De Noche</b> , Malbec 2017	Mendoza	25.5	5.5	6.5	
<b>Crocera Barbera D'asti</b> , Barbera 2016	Piemonte	27	5	6	
• SPARKLING	Country/Reg'	BTL	125ml	175ml	£
<b>Prosecco</b> , Stelle d'italia NV	Italy	26	6	-	

## SPIRITS

All served as 25ml

<b>• WHISKEY</b>	£
<b>Jameson</b>	3.8
<b>Monkey Shoulder</b>	4.1
<b>Makers Mark</b>	4.2
<b>Glenfiddich 12</b> Single Malt	3.7
<b>Dalwhinnie</b> Single Malt	5.95
<b>Glenrothes</b> Single Malt	4.95
<b>Lagavullin 16</b> Single Malt	5.95
<b>Nikka Barrel</b>	6
<b>Talisker</b>	6
• BOURBON	£
<b>Buffalo Trace</b>	4.2
<b>Eagle Rare</b>	4.9
<b>Wild Turkey 101</b>	5
• RUM	£
<b>Appleton Estate</b>	4.5
<b>Brugal Bianco</b>	3.8
<b>Diplomatico Reserva</b>	4.95
<b>Ron Abuelo Anejo</b>	3.6
<b>Ron De Jeremy</b>	4.6
<b>Sailor Jerry</b>	3.4
• GIN	£
<b>Boxer</b>	3.4
<b>Bulldog</b>	4
<b>Deaths Door</b>	6

<b>East London Liquor Co.</b>	4
<b>Fords</b>	5.5
<b>Gin Mare</b>	5.5
<b>Monkey 47</b>	7
<b>Sipsmith</b>	5.5
<b>Slingsby Rhubarb</b>	5

## SOFT DRINKS

• EAGER JUICES	£
<b>Apple</b>	2.5
<b>Cranberry</b>	2.5
<b>Orange</b>	2.5
<b>Pineapple</b>	2.5
<b>Pink Grapefruit</b>	2.5
<b>Tomato</b>	2.5

• FENTIMANS BOTANICAL BREW	£
<b>Dandelion &amp; Burdock</b>	3.2
<b>Ginger Beer</b>	3.2
<b>Rose Lemonade</b>	3.2
<b>Victorian Lemonade</b>	3.2
<b>Wild Elderflower</b>	3.2

• CLIMPSONS COFFEE	£
<b>Americano/Espresso</b>	2
<b>Flat White/Latte/</b>	2.6
<b>Cappuccino/Mocha/</b>	
<b>Hot Chocolate</b>	
<b>Tea (please ask for</b>	2.2
<b>flavours)</b>	