

THE LAURISTON

FOOD MENU

2 FOR £18 PIZZAS & MAINS
MON & TUE - DINE-IN*

STARTERS & SIDES

| | |
|-----------------------------------------|-----|
| QUEEN GREEN OLIVES (VG) | 4 |
| GARLIC BREAD (V) | |
| rosemary (VG) | 5.5 |
| with mozzarella/vegan mozzarella | 6 |
| ARANCINI | |
| with mushroom, peas & taleggio (V) | 9 |
| FRITTERS | 8 |
| spinach, chickpea & ricotta | |
| TOMATO BRUSCHETTA (VG) | 7.5 |
| red onions, basil | |
| PARMA HAM BRUSCHETTA | 7.5 |
| mozzarella | |
| HOMEMADE MEATBALLS | 9 |
| pork & beef meatballs with tomato sauce | |
| BURRATA | 11 |
| roasted tomatoes, basil | |

SHARING BOARDS

| | |
|-------------------------------------|----|
| VEGETARIAN BOARD | 13 |
| <i>Served with bread and olives</i> | |
| <i>For 2 to share</i> | |
| CURED MEAT BOARD | 14 |
| <i>Served with bread and olives</i> | |
| <i>For 2 to share</i> | |

SALADS

| | |
|---------------------------------------------------------------------------------------------|----|
| AVOCADO (V) | |
| <i>buffalo mozzarella, olives, sun blush tomato, pesto dressing</i> | |
| | 11 |
| QUINOA (VG) | |
| <i>sweet potato, broccoli, pomegranate, spinach, avocado, toasted seeds, lemon dressing</i> | |
| | 9 |
| MIXED LEAF SIDE SALAD (VG)(GF) | |
| <i>cucumber, tomato</i> | |
| | 6 |
| COURGETTE SIDE SALAD (V)(GF) | |
| <i>rocket, basil, parmesan</i> | |
| | 6 |
| • add: | |
| parma ham +3, goats cheese +2, chicken +2 | |

DESSERTS

| | |
|-------------------------------------------------------|-----|
| JUDES ICE CREAM TUBS | |
| <i>ask staff for flavours! vegan option available</i> | |
| | 4 |
| HOMEMADE TIRAMISU (V) | 7 |
| 6" NUTELLA PIZZA, with strawberries (V) | 6.5 |
| 6" NUTELLA CALZONE with banana & icecream | 6.5 |

PIZZAS - Fior di latte mozzarella and our homemade tomato sauce

| | | |
|------------------------|---------------------------------------------|------|
| MARGHERITA (V) | fresh basil | 10.5 |
| GOATS CHEESE (V) | red onion, olives, pine nuts | 14.5 |
| SPINACH (V) | egg, olives, garlic oil | 13 |
| BUFFALO MOZZARELLA (V) | cherry tomatoes, olives & basil | 14.5 |
| PESTO (V) | artichoke, black olives, sun blush tomatoes | 14.5 |
| TUNA | red onion, anchovy, capers | 13.5 |
| CHICKEN | pancetta, avocado | 15 |
| SMOKED PANCETTA | fresh chilli, mushrooms | 14.5 |
| SPICY SALAMI | chilli, basil | 15.5 |
| PARMA HAM | rocket, pine nuts, cherry tomatoes | 15.5 |
| COTTO HAM | chorizo, spicy salami | 15.5 |

PIZZA BIANCA - Fior di latte mozzarella, no tomato sauce

| | | |
|-----------------------|------------------------------------|------|
| GORGONZOLA | goats cheese, mozzarella, taleggio | 15 |
| POTATO | gorgonzola, rosemary | 13.5 |
| WILD MUSHROOM | taleggio, truffle oil | 15.5 |
| SPECK | walnut, gorgonzola | 14.5 |
| NDUJA | gorgonzola, mozzarella | 15 |
| TENDERSTEM BROCCOLI | pancetta, garlic oil | 15 |
| FENNEL SALAMI CALZONE | mozzarella, goats cheese, spinach | 15 |

VEGAN PIZZAS - Vegan mozzarella & our homemade tomato sauce

| | | |
|-----------------------|---------------------------------------------|------|
| VEGAN MARGHERITA (VG) | fresh basil | 11.5 |
| VEGAN PESTO (VG) | artichoke, black olives, sun blush tomatoes | 14.5 |
| SPICY SALAMI (VG) | seitan salami, fresh chilli, basil | 15 |
| SMOKED PANCETTA (VG) | seitan bacon, fresh chilli, mushrooms | 15 |

MAINS - Freshly prepared and authentic Italian mains

| | | |
|------------------------------|--------------------------------------|------|
| ORECCHIETTE (V) | broccoli, chilli & parmesan | 12.5 |
| AUBERGINE PARMIGIANA (V, GF) | aubergine, tomato sauce & mozzarella | 13 |
| PUTTANESCA | anchovy, capers & olive linguine | 13 |
| MEATBALL LINGUINE | homemade pork & beef meatballs | 14.5 |
| GNOCCHI | walnut, gorgonzola | 13.5 |

£7 DINE-IN LUNCH - Available 12pm to 4pm, Mon to Fri*

| | | |
|-------------------------------------------------------------------------------------------------------------|--|--|
| 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 | | |
| Vegan spicy salami, seitan salami, fresh chili, basil (VG) | | |
| PIADINA - thin Italian flatbread | | |
| Bresaola, artichokes, parmesan, rocket | | |
| Caprese, cherry toms, rocket, buffalo mozzarella, basil, balsamic glaze | | |
| Meatballs, tomato sauce, mozzarella, parmesan | | |
| AVOCADO SALAD, Italian mixed leaves, cherry tomatoes, buffalo mozzarella, olives, balsamic vinegar (V) (GF) | | |
| MEATBALL LINGUINE, homemade beef and pork meatballs | | |

Our pizza dough, sauces and toppings are prepared fresh daily using the finest quality Italian ingredients. Extras are charged between £1 and £3.5. 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 £3 extra, please ask us about the steps we have taken to minimise gluten contamination. *Excluding bank holidays

THE LAURISTON

DRINKS MENU

WINE

* WHITE 125ml / 175ml / Btl

PRIME CUTS

Chenin Blend, South Africa 4.4 5.7 23

II BADALISC (VG)

Pinot Grigio, Italy 5.3 6.9 28

SOIE D'IVOIRE

Chenin Blanc, France 5.7 7.4 30

THE SHUCKERS SHACK

Sauvignon Blanc, New Zealand 7.1 9.3 37

LA BATISTINE (VG)

Gavi, Italy 6.9 9.1 36

THE NEXT BIG THING

Chardonnay, Australia 38

* ROSE 125ml / 175ml / Btl

LES OLIVIERS

Grenache, France 5.8 6.8 28

COTES DE THAU (VG)

Grenache, France 30.2

* RED 125ml / 175ml / Btl

BORGIA BY BORSAO

Garnacha, Spain 4.4 5.7 23

II MERIDONE (VG)

Nero d'Avola, Sicily 5.2 6.8 27

EL INFIERNILLO (VG)

Pinot Noir, Chile 6 7.9 31

PABLO Y WALTER (VG)

Malbec, Argentina 6.4 8.4 33

CAPARRONE (VG)

Montepulciano d'Abruzzo, Italy 6.6 8.7 34

SAN FELICE (VG)

Chianti, Italy 44

* SPARKLING 125ml / Btl

PROSECCO

Dolci Colline, Italy 6.5 33

* ORANGE WINE 125ml / 175ml / Btl

PEQUENAS FERMENTACIONES NARANJO

Valle de Cafayate, Argentina 45

COCKTAILS

HAPPY HOUR

6PM - 9PM / THUR & FRI

ANY 2 OF THE SAME FOR £12

TEQUILA HONEY BEE

Cazcabel Honey Tequila, honey syrup, lemon juice, mezcal 12

CHERRY BOMB

Cut spiced rum, maraschino cherry liqueur, lemon juice, Three Cents cherry soda 12

BLOODY MARY

JJ Whitley Vodka, tomato juice & all the trimmings 9

APEROL SPRITZ / CAMPARI SPRITZ

Aperol / Campari, prosecco, soda, fresh orange 9

NEGRONI

JJ Whitley Gin, Campari, Vermouth 9

COSMOPOLITAN

JJ Whitley Vodka, Cointreau, fresh lime, cranberry 9

FRENCH MARTINI

Absolut Vanilla, Chamord, pineapple juice 10

PALOMA

Cazcabel Reposado Tequila, pink grapefruit juice, lime, agave, soda 9

STRAWBERRY DAIQUIRI

Ron Calados, strawberry puree, lime juice, sugar 9

MARGARITA

Cazcabel Reposado Tequila, Cointreau, lime 9

OLD FASHIONED

Evan Williams Bourbon, sugar, fresh orange & bitters 9

DRAUGHT

PRICES ARE FOR A PINT (HALF PINTS ARE ALSO AVAILABLE)

| | Abv% | £ |
|---------------------|------|-----|
| Camden Hells | 4.6% | 6.6 |
| Camden Pale | 4.1% | 6.6 |
| Madri | 4.6% | 6.6 |
| Lanterna Lager | 4.2% | 5.9 |
| Luppolo Session IPA | 4.2% | 6.6 |
| Boogie Van | 5.5% | 6.9 |
| Staropramen | 5.0% | 6.6 |
| Guinness | 4.2% | 6.5 |
| Aspall Cyder | 4.5% | 6.4 |
| Free Damm | 0% | 6.3 |



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