

FLOUR & DASH TAKEAWAY

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SNACKS

Gordal Olives (vg) 5
Mixed Roasted Nuts (vg/n) 5

MAINS

Aubergine Parmigiana 12.5
Smoked mozzarella, toasted foccacia (v)

SALADS

Roasted Chickpea & Kale Salad 5
Pine nuts, sun-dried tomato vinaigrette (vg) (n)

Blood Orange Salad 6.5
Mixed bitter leaf salad. Blood orange, frozen grape, cranberry and lime dressing

House Greens Salad 5.5
Green beans, local leaves, fresh herbs, house vinaigrette (vg)

SIDES

Courgette Fritti 5.5
Aioli (v) or Gremolata (vg)

Truffle Parmesan Fries 5.5

Fries (vg) 4.5

Lobster Arancini 8
Parmesan, aioli

DESSERT

House Tiramisu 6.5

PIZZA

Please let us know if you are vegetarian, and Parmesan will not be added to your pizza.

Margherita 10
Fior di latte, grated parmesan, tomato, fresh basil, evo oil (v)

Roasted Aubergine 11
Garlic, parsley, chilli, pomegranate, tahina (vg) (Add mozzarella +1.5)

Speck Ham 14.5
Fior di latte, artichoke, free range egg, oregano

House Meatballs 14
Fior di latte, crispy brussel sprouts, chilli, garlic, parmesan

Double Pep 15
Fior di latte, pepperoni & peppers, pickled chilli, parmesan

Maple Glazed Pineapple 15
Fior di latte, nduja, pancetta, pickled chillies, rocket

Mortadella Ham 15
Fior de latte, burrata, pesto, rocket (n)

NO TOMATO _ _ _ _ _

Ox Cheek & Red Wine Ragù 14.5
Bechamel, aged parmesan, basil

Quattro formaggi 14
Gorgonzola, taleggio, fior de latte, Parmesan, rosemary, chilli honey

DIPS

Parmesan aioli 2
Nduja mayo 2
Pesto mayo 2
Anchovy mayo 2



PLEASE ASK FOR OUR SOFT DRINKS