At Fordes Courtyard,

Neapolitan pizza is not a side offering - It's our foundation.

Our dough is fermented slowly for flavour and digestibility, stretched by hand and fired at high heat in our Valoriani oven for the light blistered crust Naples is famous for.

FORDES COURTYARD

CLASSICS

MARGHERITA (2, 3, 6)
San Marzano Tomato base, Fresh Basil, Fior di latte Mozzarella, Grana Padano Cheese & EVOO
The benchmark for proper Neapolitan pizza simple, balanced and all about the dough

DIAVOLA (2, 6)
San Marzano Tomato base, Fior di latte Mozzarella, Spicy Ventricina, 'Nduja & Fresh Chillies
Spicy and rich in flavour, one of our most ordered pizzas

PROSCIUTTO (2, 6)
San Marzano Tomato base, Fior di latte Mozzarella, Parma Ham, Cherry Tomato, our farm Rocket & Grana Padano Cheese
Parma Ham is added after the bake to keep the balance, light & fresh

NAPOLETANA (VEGGIE) (2, 6, 12)
San Marzano Tomato base, Fior di latte Mozzarella, Aubergine, Zucchini, Tomatoes, Red Onion, our farm Rocket & EVOO

CREATIONS

TRIPLE PEPPERONI (2, 6)
San Marzano Tomato base, Fior di latte Mozzarella, Irish, Napoli & Calabrian Pepperoni & crushed Roast Garlic

HAM & PINEAPPLE (2, 6)
San Marzano Tomato base, Fior di latte Mozzarella, Cooked Italian Ham, Pineapple & EVOO

HAM & MUSHROOM (2, 6)
San Marzano Tomato base, Fior di latte Mozzarella, Cooked Italian Ham, Mushrooms & EVOO

IL PREFERITO DELLO CHEF (2, 6, 12)
San Marzano Tomato base, Fior di latte Mozzarella, Crispy Pancetta & Caramelised Red Onion

SPICY GORGONZOLA (2, 6)
San Marzano Tomato base, Fior di latte Mozzarella, Gorgonzola Cheese, 'Nduja, Parmesan, Hot Honey & Basil

VENTRICINA E BURRATA & HOT HONEY (2, 6)
San Marzano Tomato base, Fior di latte Mozzarella, Spicy Ventricina, Soft Milky Cheese & Basil

Gluten Free Base Available On Request

DIPS

ROAST GARLIC AIOLI
BASIL PESTO AIOLI
HOT HONEY
CHILLI & HONEY AIOLI
'NDUJA AIOLI
HABANERO MARMALADE

Fordes Specials

CHRISTMAS D'ORO (1, 2, 6) NEW
Ricotta base, Fior di latte Mozzarella, Confit Turkey Breast, Ham, Crispy Kale, Stuffing Crumble, served with homemade Gravy & Cranberry Sauce

QUATTRO FORMAGGI BIANCO (2, 6) NEW
Fior di latte Mozzarella, Fontina, Taleggio & Gorgonzola (Blue Cheese), with Pear Chutney

TALEGGIO E ZUCCA (1, 2, 6, 11) NEW
Pumpkin base, Fior di latte Mozzarella, Taleggio Cheese, Walnuts, Guanciale & fresh Celery

FUNGHI E SALSICCIA (2, 6) NEW
Mushroom base, Fior di latte Mozzarella, Wild Mushroom, our homemade Pork Sausages, our farm Rocket & Burrata



SNACKS

SELECTION OF MARINATED OLIVES (2)
with Homemade Focaccia (Italian Flat Bread)

FOCACCIA AND DIP (2)

GARLIC BREAD (2)

GARLIC BREAD AND CHEESE (2, 6)

SMALL PLATES

CALAMARI FRITTI (4, 6, 13, 14)
Fried Calamari with Chilli, Lime, Coriander, Butter, Citrus Aioli

PESTO ARANCINI (1, 2, 3, 6, 11)
Fried Rice Ball with Basil Pesto & Fior di latte Mozzarella, served on Arrabbiata Sauce & grated Grana Padano Cheese

PRAWN ARANCINI (1, 2, 3, 6, 11)
Fried Rice Ball with Prawn & Creamy Filling, served on Prawn Shell Bisque Sauce

CRAB CROQUETTES (1, 2, 3, 6, 13)
Golden Fried Crab & Potato Croquettes with Fresh Herbs, Crispy Rocket and Citrus Aioli

BURRATA & PARMA HAM SALAD (2, 6, 12)
Cured Italian Ham, Soft Milky Cheese & Focaccia

BRUSCHETTA (2)
Homemade toasted Sourdough topped with freshTomatoes and Basil Pesto

CHICKEN CAESAR SALAD (2, 3, 4, 6, 12)
Our farm Baby Gem Lettuce, tossed in our creamy House Dressing with crunchy Croutons, grated Grana Padano Cheese & crispy Pancetta

GOAT CHEESE SALAD (2, 3, 6, 11, 12)
Our farm Mix Lettuce, Orange Segments, Caramelised Red Onions, Roasted Walnuts, Goat's Cheese, Raspberry Vinaigrette

PASTAS

MARINARA BUFALA (1, 2, 3, 6)
Homemade Tagliatelle in Tomato Sauce with Buffalo Mozzarella

GORGONZOLA E POLLO (2, 3, 6, 11)
Homemade Tagliatelle in Creamy Gorgonzola Cheese Sauce with Herbed Chicken & Pistachio

GAMBERI (1, 2, 3, 5, 6, 13)
Homemade Tagliatelle in creamy Prawn Shell Bisque Sauce, sautéed Prawns, Cherry Tomatoes & Green Vegetable

FUNGHI E SALSICCIA (2, 3, 6) NEW
Homemade Tagliatelle in creamy Wild Mushroom Sauce, Wild Mushroom, our homemade Pork Sausages, our farm Rocket & Stracciatella Cheese

CARBONARA VERA (2, 3, 6)
Homemade Linguine in Egg Yolk Creamy Sauce with Guanciale (Italian Cured Pork Jowl) & Pecorino Romano

LASAGNA BOLOGNESE (2, 6)
Served with Homemade Focaccia and our farm mix Leaves

BURGERS

HAMBURGER INFERNO (2, 3, 6) 🌶🌶🌶
Juicy Beef Patty in a toasted homemade Brioche Bun with smoked Scamorza Cheese (smoked Mozzarella), our farm Lettuce, Tomato & Rocket, Habanero Marmalade and Mayo, served with Fries and Side Salad

HAMBURGER DELLA CASA (2, 3, 6)
Juicy Beef Patty in a toasted homemade Brioche Bun with smoked Scamorza Cheese (smoked Mozzarella), our farm Lettuce, Tomato & Rocket, Red Onion Marmalade and Mayo, served with Fries and Side Salad



ANTIPASTO PLATTER

(1, 2, 6, 11)

A selection of Cheeses and Meats with Pear Chutney, Dried Fruits, a selection of Nuts, served with Crackers and Focaccia