

ALL DAY

TO START

Hibiscus Spritz [<i>non-alcoholic</i>] Botivo aperitif, hibiscus tea, lemon, soda	8.5	BBQ roasted corn [<i>vgn, wg</i>]	3.8
Blood Orange Spritz Lillet Blanc aperitif, Italian blood orange soda	10	Smoked almonds [<i>vgn, wg</i>]	4.2
Negroni Beefeater gin, Campari, house vermouth blend	12.5	Verdi Dolci olives [<i>vgn, wg</i>]	4.8
		Spence Bakery focaccia, olive oil [<i>vgn</i>]	5.5

SMALL & SHARING

Padron peppers, smoked sea salt [<i>vgn, wg</i>]	7.5
Leek & Smokeacre cheddar croquettes, aioli [<i>v</i>]	7.5
Yellow pea hummus, red onion & caper relish, sourdough [<i>vgn</i>]	8
Fried chicken, sriracha glaze, stilton dip [<i>wg</i>]	9.5 / 18
Pan fried prawns, chilli & garlic butter, sourdough	11
Burrata, grilled peaches, balsamic, mint [<i>v, wg</i>]	11.5
Sharing board - harissa yoghurt, yellow pea hummus & tomato chilli jam [<i>v</i>] - served with seasonal crudités & focaccia	14

LARGE

Grilled courgette salad, confit tomatoes, green lentils & preserved lemon [<i>vgn, wg</i>] - add chicken [<i>v</i>] +5.2	11.5
Roasted aubergine, quinoa, tahini, harissa, almond dukkah & pomegranate [<i>vgn, wg</i>] - add feta [<i>v</i>] +3.2	12.5
5oz British beef burger, Cornish gouda, red onion jam, house pickles, mustard mayo, fries	18.5
Crispy pork belly, spring greens, new potatoes, spiced apple chutney & gravy [<i>wg</i>]	21
Grilled sea bass, crushed new potatoes, samphire, lemon & caper butter [<i>wg</i>]	22.5
Sirloin steak, wild mushrooms, peppercorn sauce, fries [<i>wg</i>]	27.5

PIZZA

We make our pizza dough in-house every day using fresh yeast and authentic Italian pizza flour to produce a crispy, light & complex base

Tomato, fior di latte, basil [<i>v</i>]	13
Four cheeses, chestnut mushrooms, caramelised shallots, pangrattato [<i>v</i>]	15
Artichoke, fior di latte, cime di rapa, sundried tomatoes, ricotta, hazelnuts [<i>v</i>]	15
Roasted butternut squash, pear, crispy kale, vegan feta [<i>vgn</i>]	15.5
N'duja, fior di latte, potato, honey & sage	15
Pork & fennel salami, fior di latte, leccino olives, rocket, Smokeacre cheddar	16
Lamb merguez sausage, fior di latte, grilled aubergine, preserved lemon & feta	15.5
Braised ox cheek, Long Clawson stilton, fennel, crispy onions	16.5
Dippers - Confit garlic & chive aioli [<i>vgn</i>] / Parmesan mayo [<i>v</i>]	1.9

SIDE

Skin-on fries [<i>vgn, wg</i>] - add garlic oil +0.5	5.8	Confit tomatoes, pickled red onion & chives [<i>vgn, wg</i>]	5.5
Mixed leaf salad, house dressing [<i>vgn, wg</i>]	4.8	Green beans & shallots [<i>vgn, wg</i>]	5

[*v*] - vegetarian, [*vgn*] - vegan, [*wg*] - without gluten

Please let us know if you have any allergies or dietary requirements

A discretionary 12.5% service charge will be added to your bill for table service. All service charge goes directly to our hardworking team. £1.5 will also be added to your bill for unlimited still or sparkling Belu filtered water. Find out more at belu.org. Prices are inclusive of VAT.