

DAY

TO START

Homemade Hibiscus Lemonade	4	BBQ roasted corn [vgn, wg]	3.8
Pineapple & Peppermint Fizz [non-alcoholic]	8	Smoked almonds [vgn, wg]	4.2
Botivo aperitif, pineapple juice, peppermint tea, soda		Verdi Dolci olives [vgn, wg]	4.8
Blood Orange Spritz	10	Spence Bakery focaccia, olive oil [vgn]	5.5
Lillet Blanc aperitif, Italian blood orange soda			

SMALL

Leek & Smokeacre cheddar croquettes, aioli [v]	7.5
Padron peppers, smoked sea salt [vgn, wg]	7.5
Yellow pea hummus, red onion & caper relish, grilled sourdough [vgn]	8
Smoked cod's roe taramasalata, black onion seeds, homemade flatbread	9.5
Fried chicken, sriracha glaze, stilton dip [wg]	9.5
Burrata, grilled peaches, balsamic, mint [v, wg]	11.5
Duck rillettes, horseradish, pickled fennel, sourdough toast	12

LARGE

Fenton farm free-range eggs on Spence Bakery sourdough toast [v] - add streaky bacon +4.8 / mushrooms [vgn] +3.5	8.5
Wild mushrooms on toast, garlic oil, spring greens, crispy shallots [vgn] - add poached egg [v] +2.4 / feta [v] +3.2	10
Grilled courgette salad, confit tomatoes, green lentils & preserved lemon [vgn, wg] - add chicken +5.2	11.5
Roasted aubergine, quinoa & chickpeas, tahini, harissa & pomegranate [vgn, wg] - add feta [v] +3.2	13.5
Harissa squash sandwich, yellow pea hummus, sundried tomatoes, almond dukkah, vegan feta [vgn]	11
Cider battered haddock sandwich, minted peas, pickled red onion, gem, dill tartare	12
Grilled chicken sandwich, roasted peppers, preserved lemon & harissa mayo	13
Crispy mushroom burger, red onion jam, house pickles, aioli, fries [vgn] - add Cornish gouda [v] +1.5	17
Fried chicken burger, sriracha aioli, house pickles, gem lettuce, fries	17.5
5oz British beef burger, Cornish gouda, red onion jam, house pickles, mustard mayo, fries - add streaky bacon +2	18.5

PIZZA

Served from 12pm daily

Tomato, fior di latte, basil [va]	13
Sicilian anchovies, fior di latte, capers, leccino olives, lemon zest, oregano & chilli	14
Four cheeses, chestnut mushrooms, caramelised shallots, pangrattato [v, white base]	15
Artichoke, fior di latte, friarelli, sundried tomatoes, hazelnuts [va]	15
Roasted butternut squash, pear, vegan mozzarella & feta, crispy hispi leaves [vgn]	15.5
N'duja, fior di latte, potato, honey & sage [white base]	15
Pork & fennel salami, fior di latte, leccino olives, rocket, Smokeacre cheddar	16
Spiced brisket, fior di latte, Long Clawson stilton, friarelli	16.5
Crust dippers - Homemade aioli / Stilton dip	1.6

Extra toppings: Salami / Anchovies + 3 / Nduja / Arichoke + 2.5 / Stilton / Mozzarella / Feta + 2 / Olives / Rocket + 1 / Whole burrata + 7

SIDE

Skin-on fries [vgn, wg] - add garlic oil +0.5	5.8	Hispi wedge, garlic butter, jalapeños & shallots [v, wg]	6
Garlic pizza bread [vgn] - add mozzarella [v] +2	5.5	Confit tomatoes, pickled onions & chives [vgn, wg]	5.5

[v] - vegetarian, [vgn] - vegan, [va] - vegan available, [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.