

EVENING

TO START

Pineapple & Peppermint Fizz <i>[non alcoholic]</i>	8	BBQ roasted corn <i>[vgn, wg]</i>	3.8
Botivo aperitif, pineapple juice, peppermint tea, soda		Smoked almonds <i>[vgn, wg]</i>	4.2
Blood Orange Spritz	10	Verdi Dolci olives <i>[vgn, wg]</i>	4.8
Lillet Blanc aperitif, Italian blood orange soda		Spence Bakery focaccia, olive oil <i>[vgn]</i>	5.5
Negroni	12.5		
Beefeater gin, Campari, house vermouth blend			

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, grilled sourdough <i>[vgn]</i>	8
Smoked cod's roe taramasalata, black onion seeds, homemade flatbread	9.5
Fried chicken, sriracha glaze, stilton dip <i>[wg]</i>	9.5 / 18
Burrata, grilled peaches, balsamic, mint <i>[v, wg]</i>	11.5
Loaded spiced brisket fries, Smokeacre cheddar	12
Duck rillettes, horseradish, pickled fennel, sourdough toast	12
Sharing board - yellow pea dip, harissa yoghurt & taramasalata - served with seasonal crudités & focaccia	14.5
British cheese plate, crackers & red onion jam - choose 2 of: Tunworth, Black Cow cheddar <i>[v]</i> , Driftwood goat's cheese <i>[v]</i> , Colston Bassett stilton <i>[v]</i> - extra cheeses +3.5	10.5

LARGE

Grilled courgette salad, confit tomatoes, green lentils & preserved lemon <i>[vgn, wg]</i> - add chicken +5.2	11.5
Roasted aubergine, quinoa, tahini, harissa, almond dukkah & pomegranate <i>[vgn, wg]</i> - add feta <i>[v]</i> +3.2	13.5
Crispy mushroom burger, red onion jam, house pickles, aioli, fries <i>[vgn]</i> - add Cornish gouda <i>[v]</i> +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
Cider battered haddock, fries, pickled red onion, minted peas & dill tartare	18

PIZZA

Tomato, fior di latte, basil <i>[va]</i>	13
Sicilian anchovies, fior di latte, capers, leccino olives, lemon zest, oregano & chilli	14
Four cheeses, chestnut mushrooms, caramelised shallots, pangrattato <i>[v, white base]</i>	15
Artichoke, fior di latte, friarelli, sundried tomatoes, hazelnuts <i>[va]</i>	15
Roasted butternut squash, pear, vegan mozzarella & feta, crispy hispi leaves <i>[vgn]</i>	15.5
N'duja, fior di latte, potato, honey & sage <i>[white base]</i>	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
<i>Extra toppings: Salami / Anchovies + 3 / Nduja / Arichoke + 2.5 / Stilton / Mozzarella / Feta + 2 / Olives / Rocket + 1 / Whole burrata + 7</i>	

SIDE

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