

ALL DAY

TO START

Pet Nat Fizz [<i>low ABV</i>] Pet Nat sparkling rosé, elderflower, lime, soda, bitters	8	Heist Bank house pickles [<i>vgn, wg</i>]	3
Negroni Beefeater gin, Campari, house vermouth blend	12	BBQ roasted corn [<i>vgn, wg</i>]	3.5
Ruby Spritz [<i>non-alcoholic</i>] High Point Ruby Aperitif, elderflower, lemon, tonic	7	Smoked almonds [<i>vgn, wg</i>]	4
		Verdi Dolci olives [<i>vgn, wg</i>]	4.5
		Spence Bakery focaccia, olive oil [<i>vgn</i>]	5

SMALL & SHARING

Padron peppers, smoked sea salt [<i>vgn, wg</i>]	7
Cauliflower & Barber's cheddar croquettes, caraway salt [<i>v</i>]	7
Yellow pea hummus, red onion & caper relish, grilled sourdough [<i>vgn</i>]	7.5
Crispy courgettes, almond romesco, dukkah [<i>vgn</i>]	7.5
Fried chicken, garlic butter, Spenwood sheep's cheese [<i>wg</i>]	9 / 17
Burrata, marinated tomatoes, olive oil, za'atar [<i>v, wg</i>]	10.5
Sharing board - harissa yoghurt, yellow pea hummus & almond romesco [<i>v</i>] - served with seasonal crudités & focaccia	14.5

LARGE

Roast aubergine & chickpea salad, almond dukkah, preserved lemon & tahini [<i>vgn, wg</i>] - add feta [<i>v</i>] +3	12.5
Cheeseburger, Cornish gouda, caramelised red onions, house pickles, fries	16.5
Wild garlic porchetta, Yorkshire rhubarb sauce, pickled fennel, hispi cabbage & new potatoes [<i>wg</i>]	18.5
Gilt-head sea bream, crushed potatoes, marinated tomatoes, broad beans & dill [<i>wg</i>]	19.5
Bavette steak & fries, watercress, roasted tomato, garlic butter	22.5

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>]	11.5
Four cheeses, chestnut mushrooms, caramelised shallots, pangrattato [<i>v, white base</i>]	13.5
Artichoke, fior di latte, cime di rapa, sundried tomatoes, ricotta, hazelnuts [<i>v, white base</i>]	14
Roasted butternut squash, pear, kale, vegan feta, sprouting seeds [<i>vgn, white base</i>]	14
N'duja, fior di latte, potato, honey & sage [<i>white base</i>]	14
Pork & fennel salami, fior di latte, leccino olives, rocket, Spenwood cheese	14.5
Lamb merguez sausage, fior di latte, grilled aubergine, preserved lemon & feta	14.5
Braised ox cheek, Tuxford & Tebbut stilton, fennel, cavolo nero	15
Dippers - Confit garlic & chive aioli [<i>vgn</i>] / Parmesan mayo [<i>v</i>]	1.5

SIDE

Skin-on fries [<i>vgn, wg</i>]	5.5	Gem & baby leaf salad [<i>vgn, wg</i>]	4.5
Grilled sprouting broccoli, preserved lemon [<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.