

# ALL DAY

## TO START

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Pet Nat Fizz [low ABV]	8	BBQ roasted corn [vgn, wg]	3.5
Pet Nat Negrette sparkling rosé, elderflower, lime, soda, bitters		Smoked almonds [vgn, wg]	4
Blood Orange Spritz	9.5	Verdi Dolci olives [vgn, wg]	4.5
Lillet Blanc aperitif, Italian blood orange soda		Spence Bakery focaccia, olive oil [vgn]	5
Negroni	12		
Beefeater gin, Campari, house vermouth blend			

## SMALL & SHARING

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Padron peppers, smoked sea salt [vgn, wg]			7
Cauliflower & Barber's cheddar croquettes, caraway salt [v]			7
Yellow pea hummus, red onion & caper relish, grilled sourdough [vgn]			7.5
Crispy courgettes, almond romesco, dukkah [vgn]			7.5
British asparagus, brown butter, fried egg, Spenwood sheep's cheese [v, wg]			9
Fried chicken, garlic butter, Spenwood sheep's cheese [wg]			9 / 17
Lamb merguez sausages, harissa, pickled peppers, Dorset yoghurt			9.5
Crispy squid, sriracha honey glaze, lemon [wg]			10.5
Burrata, marinated tomatoes, olive oil, za'atar [v, wg] - add toasted sourdough +1.75			10.5
British cheese plate - Keens Cheddar, Tuxford & Tebbut Stilton & Cornish Brie - served with crackers, chutney & pickles			14
Sharing board - yellow pea dip, harissa yoghurt & almond romesco [v] - served with seasonal crudités & focaccia			14.5

## LARGE

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Roast aubergine & chickpea salad, almond dukkah, preserved lemon & tahini [vgn, wg] - add feta [v] +3			12.5
Crispy mushroom burger, black garlic, house pickles, fries [vgn] - add Cornish gouda [v] +1.5			16
Cheeseburger, Cornish gouda, caramelised red onions, house pickles, fries - add dry cured bacon +2			17.5
Crispy pork belly, apple sauce, pickled fennel, savoy cabbage & mash [wg]			18.5
Gilt-head sea bream, crushed potatoes, marinated tomatoes, broad beans & dill [wg]			19.5
Bavette steak & fries, watercress, roasted tomato, garlic			22.5

## PIZZA

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Served from 12pm daily

Tomato, fior di latte, basil [va]			11.5
Four cheeses, chestnut mushrooms, caramelised shallots, pangrattato [v, white base]			13.5
Artichoke, fior di latte, cime di rapa, sundried tomatoes, hazelnuts [v, white base]			14
Roasted butternut squash, pear, kale, vegan feta, sprouting seeds [vgn, white base]			14
N'duja, fior di latte, potato, honey & sage [white base]			14
Pork & fennel salami, fior di latte, leccino olives, rocket, Spenwood			14.5
Lamb merguez sausage, fior di latte, grilled aubergine, preserved lemon & feta			14.5

## SIDE

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Skin-on fries [vgn, wg]	5.5	Grilled sprouting broccoli, preserved lemon [vgn, wg]	5
Gem & baby leaf salad [vgn, wg]	4.5		

[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](http://belu.org).