

# SUNDAY

## TO START

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Ruby Spritz <i>[non-alcoholic]</i> High Point Ruby aperitif, elderflower, lemon, tonic	7	BBQ roasted corn <i>[vgn, wg]</i>	3.5
Pet Nat Fizz <i>[low ABV]</i> Pet Nat Negrette sparkling rosé, elderflower, lime, soda, bitters	8	Smoked almonds <i>[vgn, wg]</i>	4
Bloody Mary or Red Snapper Vodka or gin, tomato, lemon, spice mix	8.5	Verdi Dolci olives <i>[vgn, wg]</i>	4.5
Negroni Beefeater gin, Campari, house vermouth blend	12	Spence Bakery focaccia, olive oil <i>[vgn]</i>	5

## SMALL & SHARING

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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 squid, sriracha honey glaze, lemon <i>[wg]</i>	10.5
Burrata, marinated tomatoes, olive oil, za'atar <i>[v, wg]</i> - add toasted sourdough +1.75	10.5

## ROAST

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All served with roasties, carrots, spring greens, Yorkshire pudding & gravy

Rump of beef, horseradish cream	23.5
Norfolk pork belly, Bramley apple sauce	21.5
Half chicken crown, garlic & sage stuffing	21
Baked aubergine, mushroom gravy, almond crumb <i>[v]</i>	18

## LARGE

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Gilt-head sea bream, crushed potatoes, marinated tomatoes, broad beans & dill <i>[wg]</i>	19.5
Cheeseburger, Cornish gouda, caramelised red onions, house pickles, fries - add dry cured bacon +2	17.5
Roast aubergine & chickpea salad, almond dukkah, preserved lemon & tahini <i>[vgn, wg]</i> - add feta <i>[v]</i> +3	12.5

## PIZZA

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Served from 12pm daily

Tomato, fior di latte, basil <i>[va]</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	14.5
Lamb merguez sausage, fior di latte, grilled aubergine, preserved lemon & feta	14.5
Braised ox cheek, fior di latte, Tuxford & Tebbut stilton, fennel, cavolo nero	15

## SIDE

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Skin-on fries <i>[vgn, wg]</i>	5.5	Barbers cauliflower cheese <i>[v, wg]</i>	7
Gem & baby leaf salad <i>[vgn, wg]</i>	4.5	Grilled sprouting broccoli, preserved lemon <i>[vgn, wg]</i>	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).