

# ALL DAY

## TO START

<b>Pet Nat Fizz</b> [ <i>low ABV</i> ]	7.5	<b>Heist Bank house pickles</b> [ <i>vgn, wg</i> ]	3
Pet Nat Negrette sparkling rosé, elderflower, lime, soda, bitters		<b>BBQ roasted corn</b> [ <i>vgn, wg</i> ]	3.5
<b>Negroni</b>	10	<b>Smoked almonds</b> [ <i>vgn, wg</i> ]	4
Beefeater gin, Campari, house vermouth blend		<b>Verdi Dolci olives</b> [ <i>vgn, wg</i> ]	4.5
<b>Ruby Spritz</b> [ <i>non-alcoholic</i> ]	7	<b>Spence Bakery focaccia, olive oil</b> [ <i>vgn</i> ]	4.5
High Point Ruby Aperitif, elderflower, lemon, tonic			

## SMALL & SHARING

<b>Padron peppers, smoked sea salt</b> [ <i>vgn, wg</i> ]	7
<b>Cauliflower &amp; Barber's cheddar croquettes, caraway salt</b> [ <i>v</i> ]	7
<b>Yellow pea hummus, red onion &amp; caper relish, grilled sourdough</b> [ <i>vgn</i> ]	7
<b>Spiced squash &amp; puy lentil soup, cavolo nero, pumpkin seeds, grilled sourdough</b> [ <i>vgn</i> ]	9
<b>Fried chicken, garlic butter, Spenwood sheep's cheese</b> [ <i>wg</i> ]	8.5 / 16
<b>Lamb merguez sausages, harissa roasted cauliflower, pickled peppers, Dorset yoghurt</b>	9
<b>Burrata, braised leeks, almond dukkah</b> [ <i>v, wg</i> ]	10
<b>British cheese plate - Keens Cheddar, Tuxford &amp; Tebbut Stilton &amp; Cornish Brie - served with crackers, chutney &amp; pickles</b>	13
<b>Sharing board - harissa yoghurt, yellow pea hummus &amp; almond romesco</b> [ <i>v</i> ] - served with seasonal crudités & focaccia	14

## LARGE

<b>Roast cauliflower &amp; chickpea salad, kale, almonds &amp; romesco</b> [ <i>vgn, wg</i> ] - add feta [ <i>v</i> ] +3	11.5
<b>Mushroom &amp; fennel hotpot, ratte potato, winter greens</b> [ <i>vgn, wg</i> ]	15.5
<b>Cheeseburger, Cornish gouda, caramelised red onions, house pickles, fries</b>	16.5
<b>Harissa roasted fillet of hake, butter bean stew, sprouting broccoli, almond dukkah, aioli</b> [ <i>wg</i> ]	19.5
<b>Bavette steak &amp; fries, watercress, roasted tomato, garlic butter</b>	21.5

## 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

<b>Tomato, fior di latte, basil</b> [ <i>v</i> ]	11
<b>Four cheeses, chestnut mushrooms, caramelised shallots, pangrattato</b> [ <i>v, white base</i> ]	13
<b>Artichoke, fior di latte, cime di rapa, sundried tomatoes, ricotta, hazelnuts</b> [ <i>v, white base</i> ]	13.5
<b>Roasted butternut squash, pear, kale, vegan feta, sprouting seeds</b> [ <i>vgn, white base</i> ]	13.5
<b>N'duja, fior di latte, potato, honey &amp; sage</b> [ <i>white base</i> ]	13.5
<b>Pork &amp; fennel salami, fior di latte, leccino olives, rocket, Spenwood cheese</b>	14
<b>Lamb merguez sausage, fior di latte, grilled aubergine, preserved lemon &amp; feta</b>	14
<b>Braised ox cheek, Tuxford &amp; Tebbut stilton, fennel, cavolo nero</b>	14.5
<b>Dippers - Confit garlic &amp; chive aioli</b> [ <i>vgn</i> ] / <b>Parmesan mayo</b> [ <i>v</i> ]	1.5

## SIDE

<b>Skin-on fries</b> [ <i>vgn, wg</i> ]	5.5	<b>Gem &amp; baby leaf salad</b> [ <i>vgn, wg</i> ]	4.5
<b>Grilled sprouting broccoli, preserved lemon</b> [ <i>vgn, wg</i> ]	5	[ <i>v</i> ] - vegetarian, [ <i>vgn</i> ] - vegan, [ <i>wg</i> ] - 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). Prices are inclusive of VAT.