

**BAR**

Pet Nat Fizz [ <i>low ABV</i> ] - Pet Nat Negrette sparkling rosé, elderflower, lime, soda, bitters	8
Blood Orange Spritz - Lillet Blanc aperitif, Italian blood orange soda	9.5
Negroni - Beefeater gin, Campari, house vermouth blend	12

**SNACK**

BBQ roasted corn 3.5 [ <i>vgn</i> ] / Smoked almonds 4 [ <i>vgn, wg</i> ] / Verdi Dolci olives 4.5 [ <i>vgn, wg</i> ] / Elgin Kimchi [ <i>vgn, wg</i> ] 4 / Spiced pork scratchings 5 [ <i>wg</i> ]
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**SMALL & SHARING**

Spence Bakery focaccia, olive oil [ <i>vgn</i> ]	5
Padron peppers, smoked sea salt [ <i>vgn, wg</i> ]	7
Cauliflower and Barber's cheddar croquettes, caraway salt [ <i>v</i> ]	7
Yellow pea hummus, red onion and caper relish, sourdough [ <i>vgn</i> ]	7.5
Crispy courgettes, almond romesco, dukkah [ <i>vgn</i> ]	7.5
British asparagus, brown butter, fried egg, Spendwood sheep's cheese [ <i>v, wg</i> ]	9
Fried chicken, garlic butter, Spenwood sheep's cheese [ <i>wg</i> ]	9 / 17
Lamb merguez, harissa, pickled peppers, Dorset yoghurt	9.5
Pan fried prawns, chilli & garlic butter, sourdough	10.5
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
British cheese plate - Keens Cheddar, Tuxford & Tebbut Stilton & Cornish Brie - served with crackers, chutney & pickles	14

**LARGE**

Roast aubergine & chickpea salad, almonds, preserved lemon & tahini [ <i>vgn, wg</i> ] - add feta [ <i>v</i> ] +3	12.5
Chicken & leek pie, mash, minted peas, gravy	18
Crispy pork belly, apple sauce, pickled fennel, savoy cabbage & mash [ <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 [ <i>wg</i> ]	22.5
Pan roasted lamb rump, new potatoes, grilled baby gem, peas & minted gravy [ <i>wg</i> ]	23.5
Cheeseburger, Cornish gouda, caramelised red onion, house pickles, fries - add dry cured bacon +2	17.5
Crispy mushroom burger, black garlic, house pickles, fries [ <i>vgn</i> ] - add Cornish gouda [ <i>v</i> ] +1.5	16

**SIDE**

Skin-on fries [ <i>vgn, wg</i> ]	5.5
Grilled iceberg, Caesar sauce, pickled jalepeno, crispy shallots	5
Grilled sprouting broccoli, preserved lemon [ <i>vgn, wg</i> ]	5
Gem & baby leaf salad [ <i>vgn, wg</i> ]	4.5

[*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 be also added to your bill for unlimited still or sparkling Belu filtered water. Find out more at [belu.org](http://belu.org).