

# EVENING

5PM - 9PM

## BAR

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

## SNACKS

BBQ roasted corn [*vgn, wg*] 3.5 / Smoked almonds [*vgn, wg*] 4 / Verdi Dolci olives [*vgn, wg*] 4.5

## SMALL & SHARING

Spence Bakery focaccia, olive oil [ <i>vgn</i> ]	5
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
British asparagus, brown butter, fried egg, Spenwood sheep's cheese [ <i>v, wg</i> ]	9
Fried chicken, garlic butter, Spenwood sheep's cheese [ <i>wg</i> ]	9 / 17
Lamb merguez sausages, harissa, pickled peppers, Dorset yoghurt	9.5
Burrata, marinated tomatoes, olive oil, za'atar [ <i>v, wg</i> ]	10.5
British cheese plate - Keens Cheddar, Tuxford & Tebbut Stilton & Cornish Brie served with crackers, chutney & pickles	14
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
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	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, mustard mayo, fries - add dry cured bacon +2	17.5
Crispy mushroom burger, black garlic, house pickles, fries [ <i>vgn</i> ] - add Cornish gouda +1.5	16

## SIDES

Skin-on fries [ <i>vgn, wg</i> ]	5.5
Grilled sprouting broccoli, preserved lemon [ <i>vgn, wg</i> ]	5
Grilled iceberg, Caesar sauce, pickled jalapenos, crispy shallots	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 hard-working 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).