COIN LAUNDRY

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Pet Nat Fizz [low ABV] Pet Nat Negrette sparkling rosé, elderflower, lime, soda, bitters	8	Ruby Spritz [non-alcoholic] High Point Ruby Aperitif, elderflower, lemon, tonic	7		
Blood Orange Spritz	9-5	Homemade Hibiscus Lemonade	4		
Lillet Blanc aperitif, Italian blood orange soda	10.5	BBQ roasted corn [vgn]	3.5		
CL Rosemary Spritz Rosemary gin, Lillet Blanc, orange bitters, Fever Tree		Smoked almonds [vgn, wg]	4		
mediterranean tonic		Verdi Dolci Olives [vgn, wg]	4-5		
SMALL & SHARING					
Spence Bakery focaccia, olive oil [vgn]			5		
Padron peppers, smoked sea salt [vgn, wg]					
Cauliflower & Barber's cheddar croquettes, caraway salt [v]					
Yellow pea hummus, red onion & caper relish, grilled sourdough [vgn]					
Crispy courgettes, almond romesco, dukkah [vgn]					
British asparagus, brown butter, fried egg, Spenwood sheep's cheese [v, wg]					
Fried chicken, garlic butter, Spenwood sheep's cheese [wg]					
Lamb merguez sausages, harissa, pickled peppers, Dorset yoghurt					
Burrata, marinated tomatoes, olive oil, za'atar [v, wg]					
$British\ cheeses-Keens\ Cheddar,\ Tuxford\ \&\ Tebbut\ Stilton,\ Cornish\ Brie-served\ with\ crackers,\ chutney\ \&\ pickles$					
Sharing board - harissa yoghurt, yellow pea hummu	ıs & alm	ond romesco [v] - served with crudités & focaccia	14.5		
LARGE					
Roasted aubergine & chickpea salad, almond dukkah, preserved lemon & tahini [vgn, wg] - add feta [v] +3					
Chicken & leek pie, mash & minted peas, gravy					
Crispy pork belly, apple sauce, pickled fennel, savoy cabbage & mash					
Gilt-head sea bream, crushed potatoes, marinated tomatoes, broad beans & dill [wg]					
Bavette steak & fries, watercress, roasted tomato, garlic butter					
Pan roasted lamb rump, new potatoes, grilled baby gem, peas & minted gravy [wg]					
Cheeseburger, Cornish gouda, caramelised red onion, house pickles, fries – add dry cured bacon +2					
Crispy mushroom burger, black garlic, house pickle	s, fries [\	/gn] - add Cornish gouda [v] +1.5	16		
SIDES					
Garlic fries [vgn, wg]			5.5		
Grilled sprouting broccoli, preserved lemon [vgn, wg]					
Gem & baby leaf salad [vgn, wg]			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 which all 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