

ALL DAY

TO START

Pet Nat Fizz [low ABV] Pet Nat sparkling rosé, elderflower, lime, soda, bitters	8	Heist Bank house pickles [vgn, wg]	3
Negroni Beefeater gin, Campari, house vermouth blend	12	BBQ roasted corn [vgn, wg]	3.5
Ruby Spritz [non-alcoholic] High Point Ruby Aperitif, elderflower, lemon, tonic	7	Smoked almonds [vgn, wg]	4
		Verdi Dolci olives [vgn, wg]	4.5
		Spence Bakery focaccia, olive oil [vgn]	5

SMALL & SHARING

Padron peppers, smoked sea salt [vgn, wg]	7
Cauliflower & Barber's cheddar croquettes, caraway salt [v]	7
Yellow pea hummus, red onion & caper relish, grilled sourdough [vgn]	7.5
Crispy courgettes, almond romesco, dukkah [vgn]	7.5
Fried chicken, garlic butter, Spenwood sheep's cheese [wg]	9 / 17
Burrata, marinated tomatoes, olive oil, za'atar [v, wg]	10.5
Sharing board - harissa yoghurt, yellow pea hummus & almond romesco [v] - served with seasonal crudités & focaccia	14.5

LARGE

Roast aubergine & chickpea salad, almond dukkah, preserved lemon & tahini [vgn, wg] - add feta [v] +3	12.5
Cheeseburger, Cornish gouda, caramelised red onions, house pickles, fries	16.5
Wild garlic porchetta, Yorkshire rhubarb sauce, pickled fennel, hispi cabbage & new potatoes [wg]	18.5
Gilt-head sea bream, crushed potatoes, marinated tomatoes, broad beans & dill [wg]	19.5
Bavette steak & fries, watercress, roasted tomato, garlic butter	22.5

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

Tomato, fior di latte, basil [v]	11.5
Four cheeses, chestnut mushrooms, caramelised shallots, pangrattato [v, white base]	13.5
Artichoke, fior di latte, cime di rapa, sundried tomatoes, ricotta, hazelnuts [v, white base]	14
Roasted butternut squash, pear, kale, vegan feta, sprouting seeds [vgn, white base]	14
N'duja, fior di latte, potato, honey & sage [white base]	14
Pork & fennel salami, fior di latte, leccino olives, rocket, Spenwood cheese	14.5
Lamb merguez sausage, fior di latte, grilled aubergine, preserved lemon & feta	14.5
Braised ox cheek, Tuxford & Tebbut stilton, fennel, cavolo nero	15
Dippers - Confit garlic & chive aioli [vgn] / Parmesan mayo [v]	1.5

SIDE

Skin-on fries [vgn, wg]	5.5	Gem & baby leaf salad [vgn, wg]	4.5
Grilled sprouting broccoli, preserved lemon [vgn, wg]	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 also be added to your bill for unlimited still or sparkling Belu filtered water. Find out more at belu.org. Prices are inclusive of VAT.

SUNDAY

TO START

Pet Nat Fizz [<i>low ABV</i>] Pet Nat sparkling rosé, elderflower, lime, soda, bitters	8	Heist Bank house pickles [<i>vgn, wg</i>]	3
Negroni Beefeater gin, Campari, house vermouth blend	12	BBQ roasted corn [<i>vgn, wg</i>]	3.5
Ruby Spritz [<i>non-alcoholic</i>] High Point Ruby Aperitif, elderflower, lemon, tonic	7	Smoked almonds [<i>vgn, wg</i>]	4
		Verdi Dolci olives [<i>vgn, wg</i>]	4.5
		Spence Bakery focaccia, olive oil [<i>vgn</i>]	5

SMALL

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
Burrata, marinated tomatoes, olive oil, za'atar [<i>v, wg</i>]	10.5

ROAST

All served with chargrilled hispi cabbage, maple glazed carrots, garlic & rosemary roast potatoes, cauliflower cheese, Yorkshire pudding & gravy

Aged rump of beef, horseradish cream	26.5
Wild garlic porchetta, Yorkshire rhubarb sauce	24
Half chicken crown, lemon & garlic butter, sage & wild garlic stuffing	24
Butternut squash & mushroom pastilla, pickled walnut ketchup [<i>v</i>]	22

LARGE

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	17.5
Roast aubergine & chickpea salad, almond dukkah, preserved lemon & tahini [<i>vgn, wg</i>] - add feta [<i>v</i>] +3	12.5

SIDE

Barber's cauliflower cheese [<i>v, wg</i>]	7	Skin-on fries [<i>vgn, wg</i>]	5.5
Grilled sprouting broccoli, preserved lemon [<i>vgn, wg</i>]	5	Gem & baby leaf salad [<i>vgn, wg</i>]	4.5

DESSERTS

Homemade sticky toffee pudding, salted caramel ice cream [<i>v</i>]	7.5
Dark chocolate & coconut mousse, blueberry compote [<i>vgn, wg</i>]	7.5
Affogato [<i>v</i>] - Kiss The Hippo espresso & vanilla ice cream	5.5
Hackney Gelato [<i>wg</i>] - per scoop - ask the team for today's flavours	3

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HEIST BANK

HOUSE COCKTAILS

Paloma Olmeca Altos Plata tequila, lime, agave, grapefruit soda, chili salt	13.5
Pineapple Daiquiri Plantation pineapple rum, lime, sugar	13
Amalfi 75 Malfy Limon gin, lemon, sugar, Prosecco	12.5
Del Maguey Sour Del Maguey Vida mezcal, Aperol, lime, pineapple, bitters	12.5
Heist Bank Gin Fizz Beefeater gin, lemon, honey syrup, Dream Factory PA	12
Cold Brew Manhattan Buffalo Trace whiskey, coffee & house vermouth blend, bitters	12
Honey Lemon Mule Absolut Hunni vodka, lemon, mint, ginger beer	12
Seasonal Spritz <i>[on tap]</i> Pear & white tea, vodka, sake, lemon	10.5
Pet Nat Fizz <i>[low ABV]</i> Pet Nat sparkling rosé, elderflower, lime, soda, bitters	8
<i>Ask the team for your favourite classics</i>	
<u>NON ALC.</u>	
Ruby Spritz Ruby 0% aperitif, elderflower, lemon, tonic	7
Botivo Spritz Botivo 0% aperitif, soda, orange	7.5
Ruby Clover Club Ruby 0% aperitif, cranberry, lemon, aquafaba	8
Espresso Martino Espresso, almond syrup, Lyre's 0% coffee liqueur	9
Seville Spritz Tanqueray 0% Flor de Sevilla, lemon, sugar, soda	9

IN THE FRIDGE

<u>LAGER</u>	
Two Tribes Power Plant Lager (GF) 4.5% 330ml	5.6
<u>CIDER</u>	
Sandford Orchards Berry Lane Raspberry 4.0% 500ml	7.5

ON TAP

	Pint	¾	½	⅓
<u>BEER</u>				
Heist Bank ULG Lager 4.4% <i>Easy-Drinking, Straw, Crisp</i>	6.5	4.4	3.3	2.2
Keller Pils Lost & Grounded Hop Bitter Lager 4.8% <i>Clean, Unfiltered, Bitterness</i>	6.7	4.5	3.4	2.3
FOMO Wild Card Session IPA 3.4% <i>Peachy, Juicy, Creamy</i>	6.7	4.5	3.4	2.3
Dream Factory Two Tribes PA 4.4% <i>Mango, Citrus, Hoppy</i>	6.7	4.5	3.4	2.3
Campfire Two Tribes IPA 5.2% <i>Hazy, Tropical, Full Bodied</i>	7.0	4.7	3.6	2.4
Tint Hammerton Nitro Stout 4.3% <i>Dark, Smooth, Rich</i>	6.7	4.5	3.4	2.3
<u>CIDER</u>				
Devon Mist Sandford Orchards Cider 4.5% <i>Medium Dry, Crisp, Fruity</i>	6.2	4.4	3.2	2.1
<u>GUEST/ROTATIONAL</u>				
<i>We have a dedicated rotating lager line, as well as three rotating guest beers, please ask your server for some guidance and we'll get the right brew to you!</i>				
The Art Of Being Unique Lost & Grounded Marzenbier Lager 5.4% <i>Tettnang hops, Biscuity malts, Vegan</i>	6.9	4.7	3.6	2.4
FOMO Wild Card SiPA 3.4% <i>Juicy, Hoppy, Peach Blossom</i>	6.7	4.5	3.4	2.3
Steady Rolling Man DEYA PA 5.2% <i>American Hops, Tropical Fruits, Soft</i>	7.5	5.1	3.9	2.6
Thirst Trap Wild Card IPA 5.5% <i>Hazy, Hoppy, Tropical</i>	6.9	4.7	3.6	2.4

<u>NON ALC.</u>				
Lucky Saint Unfiltered Lager 0.5% 330ml				5.6
Hammerton Zed Pale Ale 0.5% 330ml				5.6
Jarr Kombucha 0% 330ml Original or Passion Fruit				8.5

WINE

		125ml Bottle
<u>WHITE</u>		
'Borgia' Macabeo , Borsao Campo de Borja, Spain <i>[sustainable]</i>	5.2	28
'Flora and Fauna' Viognier , Kleine Oranjerie Western Cape, South Africa <i>[vegan, sustainable]</i>	5.6	31
Vila Nova Vinho Verde Vinho Verde, Portugal <i>[vegan]</i>	6	34
'Carte Noire' Picpoul de Pinet , Cave de L'Ormarine Languedoc, France <i>[vegan, sustainable]</i>	6.4	36
'Marc' Riesling , Renegade Urban Winery London via Pflaz, Germany <i>[vegan, low sulfur]</i>	6.8	37
Bottega Vinai Pinot Grigio Trentino, Italy <i>[vegan, sustainable]</i>	7.2	39
MOKObblack Sauvignon Blanc Marlborough, New Zealand <i>[vegan]</i>	7.5	42
<u>SPARKLING</u>		
'Crystal' Croatina Pet Nat Rosé , Renegade Urban Winery London via Lombardy, Italy <i>[unfiltered, vegan, low sulfur]</i>	7.2	39
Ceradello Prosecco DOC Spumante Brut Veneto, Italy <i>[organic, vegan, sustainable]</i>	7.5	42
Henners Brut NV British Sparkling East Sussex, England <i>[vegan, sustainable]</i>	-	80
<u>RED</u>		
'Borgia' Garnacha , Borsao Campo de Borja, Spain <i>[vegan, sustainable]</i>	5.2	28
Wild House Shiraz Western Cape, South Africa <i>[vegan, sustainable]</i>	5.6	31
Adobe Reserva Carmenere Colchagua, Chile <i>[organic, vegan, sustainable]</i>	6	34
Alo Jais Noir Carignan Roussillon, France <i>[vegan]</i>	6.4	36
'Man with the Ax' Cabernet Sauvignon , Showdown California, USA <i>[vegan]</i>	6.8	37
'Gary' Pinot Noir , Renegade Urban Winery London via Oltrepo Pavese, Italy <i>[vegan, low sulfur]</i>	7.2	39
Walter Bressia Sylvestra Malbec , Uco Valley Mendoza, Argentina <i>[vegan]</i>	7.5	42
<u>PINK</u>		
Les Oliviers Grenache / Cinsault Rosé Languedoc, France <i>[vegan]</i>	5.6	31
Domaine Bargemone' Côtes de Provence Rosé Provence, France <i>[organic, vegan, sustainable]</i>	7.8	44