

**BAR**

Organic Cold-pressed Orange Juice	4.5
Homemade Hibiscus Lemonade	4
Ruby Spritz [ <i>non-alcoholic</i> ] - High Point Ruby Aperitif, elderflower, lemon, tonic	7
Pet Nat Fizz [ <i>low ABV</i> ] - Pet Nat Negrette sparkling rosé, elderflower, lime, soda, bitters	8

**SNACK**

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

**SMALL**

Sweets and savouries from the counter [ <i>v</i> ]	from 2.5
Sourdough toast & homemade spreads [ <i>v</i> ]	3.5
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
British asparagus, brown butter, fried egg, Spendwood sheep's cheese [ <i>v, wg</i> ]	9
Lamb merguez, harissa, pickled peppers, Dorset yoghurt	9.5
Burrata, marinated tomatoes, olive oil, za'atar [ <i>v, wg</i> ]	10.5

**LARGE**

Fenton farm free-range eggs on Spence Bakery sourdough toast [ <i>v</i> ]	8
Grilled courgette, pickled peppers & almond romesco focaccia sandwich [ <i>vgn</i> ] - add feta [ <i>v</i> ] +3	9
Grilled cheese sourdough toastie, onion ketchup	9
Harissa chicken & preserved lemon focaccia sandwich	10.5
Green bean, tomato & courgette salad, green lentils, olives & dill [ <i>vgn, wg</i> ] - add chicken +5	10.5
Roast aubergine & chickpea salad, almonds, preserved lemon & tahini [ <i>vgn, wg</i> ] - add feta [ <i>v</i> ] +3	12.5
Elgin fry up - Lincolnshire sausage, dry cured bacon, mushrooms, tomato, fried egg, toast, onion ketchup	15
Veggie fry up - Halloumi, veggie sausage, mushrooms, tomato, fried egg, toast, onion ketchup [ <i>v</i> ]	14.5
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
Roasted beef tomato [ <i>vgn, wg</i> ], Lincolnshire sausage	2.5
Mushrooms [ <i>v, wg</i> ], Dry cured bacon [ <i>wg</i> ], Halloumi [ <i>v, wg</i> ], Merguez sausages	4.5
Grilled iceberg, Caesar sauce, pickled jalepeno, 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 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).

**BAR**

Pet Nat Fizz [low ABV] - 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 [vgn] / Smoked almonds 4 [vgn, wg] / Verdi Dolci olives 4.5 [vgn, wg] / Elgin Kimchi [vgn, wg] 4 / Spiced pork scratchings 5 [wg]	
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**SMALL & SHARING**

Spence Bakery focaccia, olive oil [vgn]	5
Padron peppers, smoked sea salt [vgn, wg]	7
Cauliflower and Barber's cheddar croquettes, caraway salt [v]	7
Yellow pea hummus, red onion and caper relish, sourdough [vgn]	7.5
Crispy courgettes, almond romesco, dukkah [vgn]	7.5
British asparagus, brown butter, fried egg, Spendwood sheep's cheese [v, wg]	9
Fried chicken, garlic butter, Spenwood sheep's cheese [wg]	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 [v, wg]	10.5
Sharing board - harissa yoghurt, yellow pea hummus & almond romesco [v] - 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 [vgn, wg] - add feta [v] +3	12.5
Chicken & leek pie, mash, minted peas, gravy	18
Crispy pork belly, apple sauce, pickled fennel, savoy cabbage & mash [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 [wg]	22.5
Pan roasted lamb rump, new potatoes, grilled baby gem, peas & minted gravy [wg]	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 [vgn] - add Cornish gouda [v] +1.5	16

**SIDE**

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

[v]- vegetarian / [vgn] - vegan / [wg] - without gluten

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## DRINKS

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### COCKTAILS

Paloma <i>Olmeca Altos Plata tequila, lime, grapefruit soda, agave</i>	13.5
Pineapple Daiquiri <i>Plantation pineapple rum, lime, sugar</i>	13
Spicy Margarita <i>Chilli infused Olmeca silver tequila, lime, agave, chilli</i>	12.5
The Old Square <i>Scotch, cognac, house vermouth blend, apricot liqueur, bitters</i>	12.5
Del Maguey Sour <i>Del Maguey Vida mezcal, Aperol, lime, pineapple, bitters</i>	12.5
Amalfi 75 <i>Malfy Limon gin, lemon, sugar, prosecco</i>	12.5
Honey Lemon Mule <i>Absolut Hunni vodka, lemon, mint, ginger beer</i>	12
Espresso Martini <i>Absolut vodka, homemade Havana 7 coffee liqueur, espresso</i>	12
Elgin Spritz <i>Vodka, sake, pear, white tea</i>	10.5
Pet Nat Fizz <i>Pet Nat sparkling rosé, elderflower, lime, soda, bitters [low ABV]</i>	8

*Classic cocktails available - ask the team*

### NON-ALCOHOLIC

Ruby Spritz <i>High Point Ruby, elderflower, tonic</i>	7
Botivo Spritz <i>Botivo aperitif, soda, orange</i>	7.5
Ruby Clover Club <i>High Point Ruby, cranberry, lemon, aquafaba</i>	8
Espresso Martino <i>Espresso, almond syrup, Lyre's 0% coffee liqueur</i>	9
Seville Spritz <i>Tanqueray 0% Flor de Sevilla, lemon, sugar, soda</i>	9

### DRAUGHT

	Pint	Half
Elgin Lager, 4.4%	6.5	3.3
Lost & Grounded Keller Pils, 4.8%	6.7	3.4
Two Tribes Dream Factory Pale Ale, 4.4%	6.7	3.4
Wild Card FOMO Session IPA, 3.4%	6.7	3.4
Two Tribes Campfire Hazy IPA, 5.2%	7.0	3.6
Hammerton Tint Nitro Stout, 4.3%	6.7	3.4
Sandford Orchard Devon Mist Cider, 4.5%	6.2	3.3

*Ask the team about our guest lines*

### BOTTLES / CANS

Sandford Orchard Berry Lane Raspberry Cider 500ml, 4%	7.5
Two Tribes Power Plant Lager (GF) 330ml, 4.5%	5.6
Lucky Saint Unfiltered Alcohol-Free Lager 330ml, 0.5%	5.6
Hammerton Zed Alcohol-Free Pale Ale 330ml, 0.5%	5.6

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