

ALL DAY

TO START

Hibiscus Spritz [<i>non-alcoholic</i>] Botivo aperitif, hibiscus tea, lemon, soda	8.5	BBQ roasted corn [<i>vgn, wg</i>]	3.8
Blood Orange Spritz Lillet Blanc aperitif, Italian blood orange soda	10	Smoked almonds [<i>vgn, wg</i>]	4.2
Negroni Beefeater gin, Campari, house vermouth blend	12.5	Verdi Dolci olives [<i>vgn, wg</i>]	4.8
		Spence Bakery focaccia, olive oil [<i>vgn</i>]	5.5

SMALL & SHARING

Padron peppers, smoked sea salt [<i>vgn, wg</i>]	7.5
Leek & Smokeacre cheddar croquettes, aioli [<i>v</i>]	7.5
Yellow pea hummus, red onion & caper relish, sourdough [<i>vgn</i>]	8
Fried chicken, sriracha glaze, stilton dip [<i>wg</i>]	9.5 / 18
Pan fried prawns, chilli & garlic butter, sourdough	11
Burrata, grilled peaches, balsamic, mint [<i>v, wg</i>]	11.5
Sharing board - harissa yoghurt, yellow pea hummus & tomato chilli jam [<i>v</i>] - served with seasonal crudités & focaccia	14

LARGE

Grilled courgette salad, confit tomatoes, green lentils & preserved lemon [<i>vgn, wg</i>] - add chicken [<i>v</i>] +5.2	11.5
Roasted aubergine, quinoa, tahini, harissa, almond dukkah & pomegranate [<i>vgn, wg</i>] - add feta [<i>v</i>] +3.2	12.5
5oz British beef burger, Cornish gouda, red onion jam, house pickles, mustard mayo, fries	18.5
Crispy pork belly, spring greens, new potatoes, spiced apple chutney & gravy [<i>wg</i>]	21
Grilled sea bass, crushed new potatoes, samphire, lemon & caper butter [<i>wg</i>]	22.5
Sirloin steak, wild mushrooms, peppercorn sauce, fries [<i>wg</i>]	27.5

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 [<i>v</i>]	13
Four cheeses, chestnut mushrooms, caramelised shallots, pangratatto [<i>v</i>]	15
Artichoke, fior di latte, cime di rapa, sundried tomatoes, ricotta, hazelnuts [<i>v</i>]	15
Roasted butternut squash, pear, crispy kale, vegan feta [<i>vgn</i>]	15.5
N'duja, fior di latte, potato, honey & sage	15
Pork & fennel salami, fior di latte, leccino olives, rocket, Smokeacre cheddar	16
Lamb merguez sausage, fior di latte, grilled aubergine, preserved lemon & feta	15.5
Braised ox cheek, Long Clawson stilton, fennel, crispy onions	16.5
Dippers - Confit garlic & chive aioli [<i>vgn</i>] / Parmesan mayo [<i>v</i>]	1.9

SIDE

Skin-on fries [<i>vgn, wg</i>] - add garlic oil +0.5	5.8	Confit tomatoes, pickled red onion & chives [<i>vgn, wg</i>]	5.5
Mixed leaf salad, house dressing [<i>vgn, wg</i>]	4.8	Green beans & shallots [<i>vgn, wg</i>]	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.

HEIST BANK

HOUSE COCKTAILS

Paloma Olmeca Altos Plata tequila, lime, agave, grapefruit soda, chili salt	13.5
Pineapple Daiquiri Plantation pineapple rum, lime, sugar	13.5
Amalfi 75 Malfy Limon gin, lemon, sugar, Prosecco	13
Del Maguey Sour Del Maguey Vida mezcal, Aperol, lime, pineapple, bitters	13
Heist Bank Gin Fizz Beefeater gin, lemon, honey syrup, Dream Factory PA	12.5
Cold Brew Manhattan Buffalo Trace whiskey, coffee & house vermouth blend, bitters	12.5
Peach & Honey Absolut Hunni vodka, lemon, earl grey, Briottet peach liqueur	12.5
Aperol Sour Aperol, Beefeater gin, orange, lemon, sugar, aquafaba	12.5
Blood Orange Spitz <i>[low ABV]</i> Lillet blanc aperitif, Italian blood orange soda	10
<i>Ask the team for your favourite classics</i>	
NON ALC.	
Hibiscus Spritz Botivo aperitif, hibiscus tea, lemon, soda	8.5
Nogroni Botivo aperitif, Tanqueray 0% Flor de Sevilla gin	9
Seville Spritz Tanqueray 0% Flor de Sevilla, lemon, sugar, soda	9
Amareno Sour Lyre's Amaretti, almond syrup, lemon, aquafaba	9.5
Pathfinder Dark & Stormy Pathfinder hemp & root spirit, ginger beer, lime	11.5

IN THE FRIDGE

LAGER	
Two Tribes Power Plant Lager <i>[GF]</i> 4.5% 330ml	5.8
CIDER	
Sandford Orchards Berry Lane Raspberry 4.0% 500ml	7.8

ON TAP

	Pint	⅔	½	⅓
BEER				
Heist Bank ULG Lager 4.4% <i>Easy-Drinking, Straw, Crisp</i>	6.8	4.6	3.5	2.3
Keller Pils Lost & Grounded Hop Bitter Lager 4.8% <i>Clean, Unfiltered, Bitterness</i>	7	4.7	3.6	2.4
Lumina Siren Session IPA 4.2% <i>Light, Juicy, Tropical</i>	7	4.7	3.6	2.4
Dream Factory Two Tribes PA 4.4% <i>Mango, Citrus, Hoppy</i>	7	4.7	3.6	2.4
Campfire Two Tribes IPA 5.2% <i>Hazy, Tropical, Full Bodied</i>	7.5	5.1	3.9	2.6
Tint Hammerton Nitro Stout 4.3% <i>Dark, Smooth, Rich</i>	7	4.7	3.6	2.4
Lucky Saint Lucky Saint Lager 0.5% <i>Unflitered, Vegan, Smooth</i>	7.2	4.9	3.8	2.5
CIDER				
Umbrella Apple Cider Umbrella London Cider 4% <i>Fresh, Crisp, Fruity</i>	6.5	4.6	3.4	2.2

GUEST/ROTATIONAL

<i>We have a dedicated rotating lager line, as well as three rotating guest beers, please ask you server for some guidance and we'll get the right brew to you!</i>				
Machina Mondo Lager 4.1% <i>Crisp, Refreshing, Bitter</i>	7.2	4.9	3.8	2.5
Bigmouth Yeastie Boys SIPA 4.4% <i>Light, Juicy, Hoppy</i>	7.9	5.4	4.1	2.7
West Coast IPA 3 Locks IPS 6% <i>Bold, Pineapple, Citrus</i>	7.9	5.4	4.1	2.7
Magazine Cover Deya Pale Ale 4.2% <i>Soft, Hoppy, Tropical</i>	7.9	5.4	4.1	2.7

NON ALC.				
Lucky Saint Hazy IPA 0.5% 330ml				5.8
Hammerton Zed Pale Ale 0.5% 330ml				5.8
Jarr Kombucha 0% 330ml Original				8.5

WINE

	125ml Bottle	
WHITE		
'Borgia' Macabeo , Borsao Campo de Borja, Spain <i>[sustainable]</i>	5.5	29.5
Selon L'Etang Viognier Languedoc, France <i>[vegan]</i>	6	33
Vila Nova Vinho Verde Vinho Verde, Portugal <i>[vegan]</i>	6.4	35
'Carte Noire' Picpoul de Pinet , Cave de L'Ormarine Languedoc, France <i>[sustainable]</i>	6.8	37.5
'Novas' Gran Reserva Riesling , Emiliana Valle del Bio-Bio, Chile <i>[vegan, organic, sustainable]</i>	7.2	40
'Ewa' Pinot Blanc , Renegade Urban Winery Hampshire, UK <i>[low sulfur, vegan]</i>	7.6	42
MOKOblack Sauvignon Blanc Marlborough, New Zealand <i>[vegan]</i>	8	44
'Sara' Barrel Fermented Chardonnay , Renegade London via Essex, UK <i>[low sulfur, vegan]</i>	-	46
SPARKLING		
Ceradello Prosecco DOC Spumante Brut Veneto, Italy <i>[organic, vegan, sustainable]</i>	7.8	43
'Jamie' Bacchus Pet Nat , Renegade Urban Winery London via Wiltshire, UK <i>[unfiltered, vegan, low sulfur]</i>	-	52
Henners Brut NV British Sparkling East Sussex, England <i>[vegan, sustainable]</i>	-	85
'Noughty' 0% Sparkling Chardonnay , Thomson & Scott Southern Spain <i>[non alcoholic, organic, vegan, low sulfur]</i>	6.2	34
RED		
'Borgia' Garnacha , Borsao Campo de Borja, Spain <i>[vegan, sustainable]</i>	5.8	31.5
Record Sun Shiraz South Eastern Australia <i>[vegan]</i>	6.2	34
Uva Non Grata Gamay Colchagua, Chile	6.6	36.5
Alo Jais Noir Carignan Roussillon, France <i>[vegan]</i>	7	39
'Man with the Ax' Cabernet Sauvignon , Showdown California, USA <i>[vegan]</i>	7.2	40
Domaine des Tourelles Red Bekaa Valley, Lebanon	7.6	42
Walter Bressia Sylvestra Malbec , Uco Valley Mendoza, Argentina <i>[vegan]</i>	8.2	45
'Susana' Pinot Noir , Renegade Urban Winery London via Pfalz, Germany <i>[vegan, low sulfur]</i>	-	50

PINK & ORANGE		
Les Oliviers Grenache / Cinsault Rosé Languedoc, France <i>[vegan]</i>	6	33
'White Lies' Skin Contact Pinot Gris , New Theory Stellenbosch, South Africa <i>[vegan, sustainable]</i>	8.2	45
Domaine Bargemone' Côtes de Provence Rosé Provence, France <i>[organic, vegan, sustainable]</i>	8.4	46