

DAY

TO START

Homemade Hibiscus Lemonade	4	BBQ roasted corn [vgn, wg]	3.8
Pineapple & Peppermint Fizz [non-alcoholic]	8	Smoked almonds [vgn, wg]	4.2
Botivo aperitif, pineapple juice, peppermint tea, soda		Verdi Dolci olives [vgn, wg]	4.8
Blood Orange Spritz	10	Spence Bakery focaccia, olive oil [vgn]	5.5
Lillet Blanc aperitif, Italian blood orange soda			

SMALL

Leek & Smokeacre cheddar croquettes, aioli [v]	7.5
Padron peppers, smoked sea salt [vgn, wg]	7.5
Yellow pea hummus, red onion & caper relish, grilled sourdough [vgn]	8
Smoked cod's roe taramasalata, black onion seeds, homemade flatbread	9.5
Fried chicken, sriracha glaze, stilton dip [wg]	9.5
Burrata, grilled peaches, balsamic, mint [v, wg]	11.5
Duck rillettes, horseradish, pickled fennel, sourdough toast	12

LARGE

Fenton farm free-range eggs on Spence Bakery sourdough toast [v] - add streaky bacon +4.8 / mushrooms [vgn] +3.5	8.5
Wild mushrooms on toast, garlic oil, spring greens, crispy shallots [vgn] - add poached egg [v] +2.4 / feta [v] +3.2	10
Grilled courgette salad, confit tomatoes, green lentils & preserved lemon [vgn, wg] - add chicken +5.2	11.5
Roasted aubergine, quinoa & chickpeas, tahini, harissa & pomegranate [vgn, wg] - add feta [v] +3.2	13.5
Harissa squash sandwich, yellow pea hummus, sundried tomatoes, almond dukkah, vegan feta [vgn]	11
Cider battered haddock sandwich, minted peas, pickled red onion, gem, dill tartare	12
Grilled chicken sandwich, roasted peppers, preserved lemon & harissa mayo	13
Crispy mushroom burger, red onion jam, house pickles, aioli, fries [vgn] - add Cornish gouda [v] +1.5	17
Fried chicken burger, sriracha aioli, house pickles, gem lettuce, fries	17.5
5oz British beef burger, Cornish gouda, red onion jam, house pickles, mustard mayo, fries - add streaky bacon +2	18.5

PIZZA

Served from 12pm daily

Tomato, fior di latte, basil [va]	13
Sicilian anchovies, fior di latte, capers, leccino olives, lemon zest, oregano & chilli	14
Four cheeses, chestnut mushrooms, caramelised shallots, pangrattato [v, white base]	15
Artichoke, fior di latte, friarelli, sundried tomatoes, hazelnuts [va]	15
Roasted butternut squash, pear, vegan mozzarella & feta, crispy hispi leaves [vgn]	15.5
N'duja, fior di latte, potato, honey & sage [white base]	15
Pork & fennel salami, fior di latte, leccino olives, rocket, Smokeacre cheddar	16
Spiced brisket, fior di latte, Long Clawson stilton, friarelli	16.5
Crust dippers - Homemade aioli / Stilton dip	1.6
Extra toppings: Salami / Anchovies + 3 / Nduja / Arichoke + 2.5 / Stilton / Mozzarella / Feta + 2 / Olives / Rocket + 1 / Whole burrata + 7	

SIDE

Skin-on fries [vgn, wg] - add garlic oil +0.5	5.8	Hispi wedge, garlic butter, jalapeños & shallots [v, wg]	6
Garlic pizza bread [vgn] - add mozzarella [v] +2	5.5	Confit tomatoes, pickled onions & chives [vgn, wg]	5.5

[v] - vegetarian, [vgn] - vegan, [va] - vegan available, [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.

EVENING

TO START

Pineapple & Peppermint Fizz <i>[non alcoholic]</i>	8	BBQ roasted corn <i>[vgn, wg]</i>	3.8
Botivo aperitif, pineapple juice, peppermint tea, soda		Smoked almonds <i>[vgn, wg]</i>	4.2
Blood Orange Spritz	10	Verdi Dolci olives <i>[vgn, wg]</i>	4.8
Lillet Blanc aperitif, Italian blood orange soda		Spence Bakery focaccia, olive oil <i>[vgn]</i>	5.5
Negroni	12.5		
Beefeater gin, Campari, house vermouth blend			

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, grilled sourdough <i>[vgn]</i>	8
Smoked cod's roe taramasalata, black onion seeds, homemade flatbread	9.5
Fried chicken, sriracha glaze, stilton dip <i>[wg]</i>	9.5 / 18
Burrata, grilled peaches, balsamic, mint <i>[v, wg]</i>	11.5
Loaded spiced brisket fries, Smokeacre cheddar	12
Duck rillettes, horseradish, pickled fennel, sourdough toast	12
British cheese plate - Keens Cheddar, Long Clawson Stilton & Cornish Brie - served with crackers, chutney & pickles	14
Sharing board - yellow pea dip, harissa yoghurt & taramasalata - served with seasonal crudités & focaccia	14.5

LARGE

Grilled courgette salad, confit tomatoes, green lentils & preserved lemon <i>[vgn, wg]</i> - add chicken +5.2	11.5
Roasted aubergine, quinoa, tahini, harissa, almond dukkah & pomegranate <i>[vgn, wg]</i> - add feta <i>[v]</i> +3.2	13.5
Crispy mushroom burger, red onion jam, house pickles, aioli, fries <i>[vgn]</i> - add Cornish gouda <i>[v]</i> +1.5	17
Fried chicken burger, sriracha aioli, house pickles, gem lettuce, fries	17.5
5oz British beef burger, Cornish gouda, red onion jam, house pickles, mustard mayo, fries - add streaky bacon +2	18.5
Cider battered haddock, fries, pickled red onion, minted peas & dill tartare	18

PIZZA

Tomato, fior di latte, basil <i>[va]</i>	13
Sicilian anchovies, fior di latte, capers, leccino olives, lemon zest, oregano & chilli	14
Four cheeses, chestnut mushrooms, caramelised shallots, pangrattato <i>[v, white base]</i>	15
Artichoke, fior di latte, friarelli, sundried tomatoes, hazelnuts <i>[va]</i>	15
Roasted butternut squash, pear, vegan mozzarella & feta, crispy hispi leaves <i>[vgn]</i>	15.5
N'duja, fior di latte, potato, honey & sage <i>[white base]</i>	15
Pork & fennel salami, fior di latte, leccino olives, rocket, Smokeacre cheddar	16
Spiced brisket, fior di latte, Long Clawson stilton, friarelli	16.5
Crust dippers - Homemade aioli / Stilton dip	1.6
Extra toppings: Salami / Anchovies + 3 / Nduja / Artichoke + 2.5 / Stilton / Mozzarella / Feta + 2 / Olives / Rocket + 1 / Whole burrata + 7	

SIDE

Skin-on fries <i>[vgn, wg]</i> - add garlic oil +0.5	5.8	Hispi wedge, garlic butter, jalapeños & shallots <i>[v, wg]</i>	6
Garlic pizza bread <i>[vgn]</i> - add mozzarella <i>[v]</i> +2	5.5	Confit tomatoes, pickled onions & chives <i>[vgn, wg]</i>	5.5

[v] - vegetarian, *[vgn]* - vegan, *[va]* - vegan available, *[wg]* - without gluten

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DESSERT

White chocolate & vanilla cheesecake, macerated strawberries [v]	8
Homemade sticky toffee pudding, salted caramel ice cream [v]	8
Dark chocolate brownie, raspberry sorbet [vgn, wg]	8
Hackney Gelato [wg] - per scoop	3
<i>Coconut [vgn], chocolate [vgn], mango [vgn], raspberry [vgn], salted caramel [v], vanilla [v]</i>	
British cheeses - Keens Cheddar, Long Clawson Stilton & Cornish Brie	14
<i>Served with crackers, chutney & pickles</i>	

BAR

Almond Espresso	11.5
<i>Salizá amaretto, espresso, homemade Havana 7 coffee liqueur</i>	
Old Fashioned	13
<i>Buffalo Trace bourbon, bitters, sugar</i>	
Homemade Havana 7 Coffee Liqueur [25/50ml]	5.8/9
Tosolini Limoncello [25/50ml]	5.8/9
Glenlivet Founder's Reserve Single Malt Scotch [25/50ml]	7.8/12.5
Olmecca Altos Reposado Tequila [25/50ml]	7.8/12.5
Blendsmith Hot Chocolate	4.5
Coffee by Kiss the Hippo Roasters	from 3
Tea by Good & Proper Tea	3.2

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WINE

SPARKLING

	125ml	500ml	BTL
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, low sulfur, vegan]</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

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 Caves de L'Ormarine Languedoc, France <i>[vegan, sustainable]</i>	6.8		37.5
'Novas' Gran Reserva Riesling , Emiliana Valle del Bio-Bio, Chile <i>[vegan, organic, sustainable]</i>	7.2	27	40
Bottega Vinai Pinot Grigio Trentino DOC, Italy <i>[vegan, sustainable]</i>	7.6	28.5	42
MOKOblack Sauvignon Blanc Marlborough, New Zealand <i>[vegan]</i>	8	30	44
'Sara' Barrel Fermented Chardonnay , Renegade Urban Winery London via Essex, UK <i>[low sulfur, vegan]</i>	-	-	46

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>	7.8	29.5	-
Domaine Bargemone Côtes de Provence Rosé Provence, France <i>[organic, vegan, sustainable]</i>	8.4	31.5	46

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 Vin de France	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	27	40
'Love Bite' Cinsault , New Theory Stellenbosch, South Africa <i>[vegan, sustainable]</i>	7.8	29.5	-
Walter Bressia Sylvestra Malbec , Uco Valley Mendoza, Argentina <i>[vegan]</i>	8.2	31	45
'Susana' Pinot Noir , Renegade Urban Winery London via Pfalz, Germany <i>[low sulfur, vegan]</i>	-	-	50

DRINKS

HOUSE COCKTAILS

Paloma - Olmeca Altos Plata tequila, agave, lime, grapefruit soda, chilli lime salt	13.5
Pineapple Daiquiri - Plantation Pineapple Rum, Lime, Sugar	13.5
Spicy Margarita - Chilli-infused Olmeca tequila, lime, agave	13
Del Maguey Sour - Del Maguey Vida mezcal, Aperol, lime, pineapple, bitters	13
Amalfi 75 - Malfy Limon gin, lemon, sugar, prosecco	13
Pink Gin Fizz - Hibiscus pink gin, lemon, grapefruit, Italian blood orange soda	12.5
Peach & Honey - Absolut Hunni vodka, lemon, earl grey, Briottet peach liqueur	12.5
Havana Sour - Havana 7 rum, orange, lime, sugar, aquafaba, bitters	12
Hugo Spritz - Beefeater gin, elderflower, mint, prosecco	11.5
Almond Espresso - Saliza amaretto, Havana 7 coffee liqueur, espresso [Low ABV]	11.5
Blood Orange Spritz - Lillet Blanc, Italian blood orange soda [Low ABV]	10

Ask at the bar for your favourite classics

NON ALCOHOLIC

Pineapple & Peppermint Fizz - Botivo aperitif, pineapple juice, peppermint tea, soda	8
Nogroni - Botivo aperitif, Tanqueray 0% Flor de Sevilla gin, hibiscus tea	9
Seville Spritz - Tanqueray 0% Flor de Sevilla gin, 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

BEER

	Pint	2/3	1/2
Never For Ever Lager - 4.4%	6.8	4.6	3.5
Keller Pils Lager - Lost & Grounded - 4.8%	7	4.7	3.6
Dream Factory Pale Ale - Two Tribes - 4.4%	7	4.7	3.6
Lumina GF Session IPA - Siren - 4.2%	7	4.7	3.6
Campfire Hazy IPA - Two Tribes - 5.2%	7.5	5.1	3.9
London Black Nitro Porter - Anspach & Hobday - 4.4%	7	4.7	3.6
Apple Cider - Umbrella London - 5%	6.5	4.5	3.4
Unfiltered Lager - Lucky Saint - 0.5%	7.2	4.9	3.8

Ask the team about our guest beer

BOTTLES & CANS

Power Plant GF Lager, Two Tribes (330ml) - 4.5%	5.8
Lucky Saint Hazy IPA (330ml) - 0.5%	5.8
Umbrella London Blackcurrant Cider (500ml) - 4%	6.5

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FOOD & DRINK

NIBBLES

Smoked almonds [vgn, wg]	20
Spence Bakery focaccia, olive oil [vgn]	20
Yellow pea hummus, seasonal crudités [vgn, wg]	22
Padron peppers, smoked sea salt [vgn, wg]	22
Sharing fries [vgn, wg]	22

FINGER FOOD

Minimum order of 2 boards per choice

Cheeseburger sliders, house pickles	40
Fried chicken, honey sriracha glaze, blue cheese dip [wg]	34
Caramelised red onion sausage rolls	34
Leek & Smokeacre cheddar croquettes, aioli [v]	30
Whipped feta crostini, caramelised onion & rocket* [v]	30
Crispy mushroom burger sliders, black garlic mayo [vgn]	34
Sussex tomato bruschetta, purple basil [vgn]	30
Vegan sausage rolls, fig & sage [vgn]	32
Smoked salmon, horseradish & chive crostinis*	34
Tiger prawn tempura, harissa mayo [wg]	38
British cheese board, crackers, chutney & pickles*	34
Mini dark chocolate brownies [vgn, wg]	32
Mini seasonal fruit cheesecakes [v]	32

For a large meal replacement we recommend a total order of approx. 1 board per guest. Half a board per person as a light meal, and a quarter of a board as a gesture.

*Available without gluten on request
[vgn] - vegan, [v] - vegetarian, [wg] - without gluten





SHARING PIZZAS

Approx 30 slices per 5 pizzas

VEGGIE SELECTION

70

Tomato, fior di latte, basil [v] x2

Artichoke, fior di latte, cime de rapa,
sundried tomatoes, ricotta, hazelnuts [v]

Four cheeses, chestnut mushrooms,
caramelised shallots, pangratatto [v, white base]

Roasted butternut squash, pear, kale,
vegan feta, sprouting seeds [vgn, beetroot base]

MIXED SELECTION

75

Tomato, fior di latte, basil [v]

Four cheeses, chestnut mushrooms,
caramelised shallots, pangratatto [v, white base]

Pork & fennel salami, fior di latte, leccino olives, rocket,
Spenwood

Lamb merguez sausage, fior di latte,
grilled aubergine, preserved lemon & feta

Nduja, fior di latte, potato, honey & sage [white base]

We make our pizza dough in-house every day using
fresh yeast and authentic Italian pizza flour to produce
a crispy, light & complex base.

[vgn] - vegan, [v] - vegetarian

FEASTING

£38 2 courses / £44 3 courses

Available for private hire bookings with a minimum of 30 guests.
Our feasting menu is served family style to the table for everyone to share.

ALL STARTERS TO SHARE

Burrata, grilled peaches, cherry tomatoes, balsamic & mint [v, wg]
Whipped cannellini beans, pomegranate, preserved lemon, za'atar [vgn, wg]
Confit pulled duck leg, orange & watercress salad, radish [wg]
Spence Bakery focaccia, olive oil [vgn]

CHOOSE ONE MAIN TO SHARE

Chicken supreme, spiced lentils, garlic butter, crispy leeks [wg]
Slow roasted leg of lamb, braised peas & gem, salsa verde [wg]
Crispy pork belly, pickled fennel, spiced apple chutney [wg]
Grilled sea bass, roasted tomatoes, lemon & caper brown butter, dill [wg]
Baked aubergine, tahini, quinoa tabbouleh, harissa oil [vgn, wg]

Fancy two options? Select one more for an additional £6 per head.

ALL SIDES TO SHARE

Rosemary & garlic roast potatoes [vgn, wg]
Seasonal greens & confit shallot [vgn, wg]

ALL DESSERTS TO SHARE

Mini dark chocolate brownies, orange zest [vgn, wg]
Seasonal fruit Eton mess [v]

We can provide individually plated options for dietary requirements at no additional cost. Please note these may vary from the feasting options.

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





DRINKS

Our drinks packages are laid out for self service at the time of your choosing

WINE

6 bottles per package, approx. 30 glasses

House Red - Borsao Garnacha, Campo de Borja, Spain	160
House White - Borsao Macabeo, Campo de Borja, Spain	160
House Red & White Mix - Borsao Garnacha & Macabeo	160
House Rosé - Les Oliviers Grenache, Languedoc, France	160
Premium White - Carte Noire Picpoul de Pinet, Languedoc, France	220
Premium White - MOKOblack Sauvignon Blanc, Marlborough, New Zealand	250
Premium Red - Showdown Cabernet Sauvignon, California, USA	220
Premium Red - Walter Bressia Malbec, Mendoza, Argentina	250
Premium Rosé - Domaine Bargemone Côtes de Provence, France	260
Prosecco - Ceradello DOC Spumante Brut, Veneto, Italy	250
English Sparkling - Henners Brut N.V, East Sussex England	450
Champagne - Gremillet Brut Ambassadeur, Champagne, France	480

BEER & CIDER

Helles Lager - 24 cans	135
Dream Factory Pale Ale - 24 cans	135
Metroland Session IPA - 24 cans	135
Mixed Beer Selection - 24 cans	135
Helles Lager, Dream Factory Pale Ale, Metroland Session IPA, Power Plant GF Lager	
Devon Red Cider - 24 cans	125
Lucky Saint 0.5% Unfiltered Lager - 12 bottles	65
Lucky Saint 0.5% Hazy IPA - 12 bottles	65

COCKTAILS

Each sharing tank contains approx. 20 serves

Spiced Rum Punch	160
Havana spiced rum, passionfruit, lime & pineapple	
Elderflower Fizz	180
Beefeater gin, lemon, elderflower, mint & soda	
Whiskey Highball	180
Jameson whiskey, ginger ale & lime	
Pink Gin Fizz	180
Hibiscus infused gin, lemon & soda	
Passionfruit Margarita	200
Olmecca tequila, lime & passionfruit	

CLASSICS

Aperol Spritz	170
Dark & Stormy	180
Mojito	180
Moscow Mule	180
Margarita	200

NON ALCOHOLIC

Hibiscus Lemonade	70
Hibiscus tea, lemon & soda	
Pineapple & Peppermint Fizz	110
Botivo aperitif, pineapple, peppermint & soda	
Passionfruit Punch	85
Pineapple, cranberry & apple juice, passionfruit & lime	
Virgin Mojito	85
Mint, apple juice, soda & lime	

