

EVENING

Mon-Sat: 16.30-21.30

BAR

Blood Orange Spritz - Lillet Blanc aperitif, Italian blood orange soda	10
Hugo Spritz - Beefeater gin, elderflower, prosecco, mint	11.5
Peach Margarita - Del Maguey Vida mezcal, tequila, Briottet peach liqueur, honey, lime	13.5

SNACKS

BBQ roasted corn 3.8 [vgn] / Smoked almonds 4.2 [vgn, wg] / Verdi Dolci olives 4.8 [vgn, wg]

SMALL & SHARING

Spence Bakery focaccia, olive oil [vgn]	5.5
Padron peppers, smoked sea salt [vgn, wg]	7.5
Leek & Smokeacre cheddar croquettes, aioli [v]	7.5
Yellow pea hummus, red onion and caper relish, sourdough [vgn]	8
Fried chicken, sriracha glaze, stilton dip [wg]	9.5 / 18
Pan fried prawns, chilli & garlic butter, sourdough	11
Burrata, grilled peaches, balsamic, mint [v, wg]	11.5
Duck leg rillettes, horseradish, pickled fennel, toasted brioche	12
Sharing board - harissa yoghurt, yellow pea hummus & tomato chilli jam [v] - served with seasonal crudités & focaccia	14
British cheese plate - Keens Cheddar, Long Clawson Stilton & Cornish Brie - served with crackers, chutney & pickles	14

LARGE

Grilled courgette, confit tomatoes, green lentils & preserved lemon [vgn, wg] - add chicken [v] +5.2	11.5
Roasted aubergine, quinoa, tahini, harissa, dukkah & pomegranate [vgn, wg] - add feta [v] +3.2	12.5
Cider battered haddock, hand cut chips, pickled red onion, minted peas & dill tartare [wg]	18
Chicken, mushroom & leek pie, mash, minted peas, gravy	19
Crispy pork belly, mash, spring greens, spiced apple chutney & gravy [wg]	21
Grilled sea bass, crushed new potatoes, samphire, lemon & caper butter [wg]	22.5
Pan roasted lamb rump, new potatoes, braised gem & peas, bacon, salsa verde, crispy shallots [wg]	25.5
Sirloin steak, wild mushrooms, peppercorn sauce, hand cut chips [wg]	27.5
5oz British beef burger, Cornish gouda, red onion jam, house pickles, mustard mayo, fries - add streaky bacon +2	18.5
Crispy mushroom burger, red onion jam, house pickles, aioli, fries [vgn] - add Cornish gouda [v] +1.5	17

SIDES

Green beans & shallots [vgn, wg]	5
Confit tomatoes, pickled red onion & chives [vgn, wg] - add feta [v] +3.2	5.5
Skin-on fries [vgn, wg] - add garlic oil +0.5	5.8
Hispi wedge, garlic butter, jalapeños & crispy shallots [v, wg]	6

[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.

BAR

Organic Cold-pressed Orange Juice	4.5
Homemade Hibiscus Lemonade	4
Pineapple & Peppermint Fizz <i>[non-alcoholic] - Botivo aperitif, pineapple juice, peppermint, soda</i>	8
Blood Orange Spritz - <i>Lillet blanc aperitif, Italian blood orange soda</i>	10

SNACKS

BBQ roasted corn 3.8 *[vgn]* / Smoked almonds 4.2 *[vgn, wg]* / Verdi Dolci olives *[vgn, wg]* 4.8

SMALL

Sourdough toast & homemade spreads <i>[v]</i>	3.8
Spence Bakery focaccia, olive oil <i>[vgn]</i>	5.5
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 and caper relish, sourdough <i>[vgn]</i>	8
Burrata, grilled peaches, balsamic, mint <i>[v, wg]</i>	11.5
Duck leg rillettes, horseradish, pickled fennel, toasted brioche	12

SANDWICHES

Grilled cheese sourdough toastie, English mustard, onion ketchup	9.5
Cider battered haddock on toasted brioche, pickled onion, dill tartare, gem lettuce	12
Elgin "Club" - toasted brioche, streaky bacon, grilled chicken, pickles, tomato, lettuce, aioli	13

LARGE

Fenton farm free-range eggs on Spence Bakery sourdough toast <i>[v]</i>	8.5
<i>Add tomato / Cumberland sausage +2.8 / beans / mushrooms +3.5 / streaky bacon / halloumi +4.8</i>	
Wild mushrooms on toast, garlic oil, spring greens, crispy shallots <i>[vgn]</i> - add feta <i>[v]</i> +3.2	10
Elgin fry up - Streaky bacon, Cumberland sausage, mushrooms, tomato, fried egg, onion ketchup	16
Veggie fry up - Halloumi, veggie sausage, mushrooms, tomato, fried egg, toast, onion ketchup <i>[v]</i>	16
Grilled courgette, confit tomatoes, green lentils & preserved lemon <i>[vgn, wg]</i> - add chicken <i>[v]</i> +5.2	11.5
Roasted aubergine, quinoa, tahini, harissa, dukkah & pomegranate <i>[vgn, wg]</i> - add feta <i>[v]</i> +3.2	12.5
Crispy mushroom burger, black garlic, house pickles, fries <i>[vgn]</i> - add Cornish gouda <i>[v]</i> +1.5	17
5oz British beef burger, Cornish gouda, caramelised red onion, house pickles, mustard mayo, fries - add streaky bacon +2	18.5

SIDES

Skin-on fries <i>[vgn, wg]</i> - add garlic oil +0.5	5.8
Confit tomatoes, pickled red onion & chives <i>[vgn, wg]</i> - add feta <i>[v]</i> +3.2	5.5
Green beans & shallots <i>[vgn, wg]</i>	5
Streaky bacon <i>[wg]</i> / Lake district halloumi <i>[v, wg]</i>	4.8
Elgin beans <i>[vgn, wg]</i> / Mushrooms <i>[vgn, wg]</i>	3.5
Roasted tomato <i>[vgn, wg]</i> / Cumberland sausage / vegan sausage <i>[vgn]</i>	2.8

[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.

SATURDAY BRUNCH

09.00-15.30

BAR

Homemade Hibiscus Lemonade	4
Organic Cold-pressed Orange Juice	4.5
Pineapple & Peppermint Fizz <i>[non-alcoholic] - Botivo aperitif, pineapple juice, peppermint tea, soda</i>	8
Mimosa - Prosecco, organic cold-pressed orange juice	8.5
Bloody Mary or Red Snapper - Vodka or gin, tomato, lemon, spice mix	9

COUNTER

Sourdough toast & homemade spreads <i>[v]</i>	3.8
---	-----

LARGE

Elgin beans on toast, crispy shallots <i>[vgn]</i> - add poached egg <i>[v]</i> +2.4	8
Fenton farm free-range eggs on Spence Bakery sourdough toast <i>[v]</i>	8.5
<i>Add tomato / Cumberland or vegan sausage +2.8 / beans / mushrooms +3.5 / halloumi / bacon +4.8</i>	
Elgin bacon bap - fried egg, streaky bacon, tomato & chilli jam - add potato rosti <i>[v]</i> +2.8	9.5
Wild mushrooms on toast, garlic oil, spring greens, crispy shallots <i>[vgn]</i> - add feta <i>[v]</i> +3.2	10
Leek & Smokeacre cheddar rarebit on sourdough toast, confit tomatoes & chives <i>[v]</i>	10.5
Poached eggs, Dorset yoghurt, harissa, coriander & mint, sourdough toast <i>[v]</i>	11
Vanilla French toast, white chocolate, Longley Farm crème fraiche & macerated strawberries <i>[v]</i>	12.5
Roasted aubergine, quinoa, tahini, harissa, dukkah & pomegranate <i>[vgn, wg]</i> - add feta <i>[v]</i> +3.2	12.5
Cumberland sausage & spring green hash, potato rosti, fried egg, onion ketchup	14
Elgin fry up - Streaky bacon, Cumberland sausage, mushrooms, tomato, fried egg, onion ketchup	16
Veggie fry up - Halloumi, vegan sausage, mushrooms, tomato, fried egg, onion ketchup <i>[v]</i>	16
5oz British beef burger, Cornish gouda, red onion jam, house pickles, mustard mayo, fries - add streaky bacon +2	18.5
Crispy mushroom burger, red onion jam, house pickles, aioli, fries <i>[vgn]</i> - add Cornish gouda <i>[v]</i> +1.5	17

SIDES

Skin-on fries <i>[vgn, wg]</i> - add garlic oil +0.5	5.8
Spence Bakery focaccia, olive oil <i>[vgn]</i>	5.5
Confit tomatoes, pickled red onion & chives <i>[vgn, wg]</i> - add feta <i>[v]</i> +3.2	5.5
Lake District Halloumi <i>[v, wg]</i> / Streaky bacon <i>[wg]</i>	4.8
Elgin beans <i>[vgn, wg]</i> / Mushrooms <i>[vgn, wg]</i>	3.5
Potato rosti <i>[v, wg]</i> / Roasted tomato <i>[vgn, wg]</i> / Cumberland sausage / vegan sausage <i>[vgn]</i>	2.8

[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.

SWEET

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 [v/vgn, wg] - per scoop	3

Ask us about today's flavours

British cheese plate - Keens Cheddar, Long Clawson Stilton & Cornish Brie - served with crackers, chutney & pickles	14
---	----

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
Blendsmiths chai or hot chocolate	4.5
Teas by Good & Proper Tea	3.2
Coffee by Kiss the Hippo Roastery	from 3

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

Please let us know if you have any allergies or dietary requirements

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, 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

WHITE

'Borgia' Macabeo , Borsao Campo de Borja, Spain <i>[sustainable]</i>	5.5		29.5
Selon L'Etang Viognier , Kleine Oranjerie 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>[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>	8.2	31	45
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
Domaine des Tourelles Red Bekaa Valley, Lebanon	7.6	28.5	42
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 <i>Olmeca Altos Plata tequila, lime, grapefruit soda, agave</i>	13.5
Pineapple Daiquiri <i>Plantation pineapple rum, lime, sugar</i>	13.5
Spicy Margarita <i>Chilli infused Olmeca Silver tequila, lime, agave</i>	13
Havana Sour <i>Havana spiced rum, Del Maguey mezcal, lime, almond syrup, bitters</i>	13
Long Weekend <i>Buffalo Trace bourbon, lime, bitters, ginger ale</i>	12.5
Peach & Honey <i>Absolut Hunni vodka, Earl Grey tea, peach liqueur, lemon</i>	12.5
Elderflower Martini <i>Absolut vodka, elderflower liqueur, Dolin dry vermouth</i>	12.5
Hugo Spritz <i>Beefeater gin, elderflower, prosecco, mint</i>	11.5
<i>Classic cocktails available - ask the team</i>	

NON-ALCOHOLIC

Pineapple & Peppermint Fizz <i>Botivo aperitif, pineapple juice, peppermint tea, soda</i>	8
Nogroni <i>Botivo aperitif, Tanqueray 0% Flor de Sevilla gin, hibiscus tea</i>	9
Seville Spritz <i>Tanqueray 0% Flor de Sevilla, lemon, sugar, soda</i>	9
Amareno Sour <i>Lyre's Amaretti, almond syrup, lemon, aquafaba</i>	9.5
Pathfinder Dark & Stormy <i>Pathfinder hemp & root spirit, ginger beer, lime</i>	11.5

DRAUGHT

	Pint	Half
Elgin Lager, 4.4%	6.8	3.5
Lost & Grounded Keller Pils, 4.8%	7	3.6
Two Tribes Dream Factory Pale Ale, 4.4%	7	3.6
Siren Lumina GF Session IPA, 4.2%	7	3.6
Two Tribes Campfire Hazy IPA, 5.2%	7.5	3.9
Anspach & Hobday London Black Nitro Porter, 4.4%	7	3.6
Umbrella London Apple Cider, 5%	6.5	3.4
Lucky Saint Unfiltered Lager, 0.5%	7.2	3.8

Ask the team about our guest lines

BOTTLES / CANS

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

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. Spirits are available in 25ml & 50ml measures.