

Saturday 10th January

Soda bread & cultured butter	5.5
Pickles & olives	5
Montgomery's Cheddar croquette, pickled walnut	3.5ea
Cobble Lane saucisson	12
Fried monkfish cheeks, leek mayo	11
Tartiflette, Waterloo & pancetta	12
Duck liver pâté, pickled walnut, grumolo	14
Stracciatella, fermented chilli, kumquat, agretti	14
Grilled calçots vinaigrette & anchovy crumb	13.5
Radicchio, Portland crab, fennel, brown crab mayo	16.5
Wild mushroom feuilleté, Comté	18
Rigatoni, cavolo nero, Grana Padano	19
Cornish hake, brown crab, coco beans, agretti	27
Confit duck leg, potato, wild mushroom	30
Chips & mayo	6
Grilled greens	7
Kale salad, Dijon dressing, goats cheese	7
Affogato	7
Brown butter cake, mulled apple, crème fraîche	9
Pear en croûte, Black Bee honey sabayon	10

COCKTAILS

Tonka Bean Espresso Martini	<i>Tonka Distillate, Coffee Extract, Syrup</i>	13.5
Citrus Margarita	<i>Agave Spirit, Solera Triple Sec, Aloe, Orange Wine</i>	14
Brown Butter Old Fashioned	<i>Bourbon, Kokuto, Picon, Coffee, Burnt Butter Distillate</i>	14
Rhubarb Spritz	<i>Rhubarb-Infused Aperol, Mirabelle EDV, Prosecco</i>	14.5
Olive Oil Negroni	<i>Olive Oil Infused Gin, Vermouth, Red Bitter</i>	14.5
Raspberry & Rhubarb Gimlet	<i>Pastel Vodka, Lime Cordial</i>	14.5

BEER

Unity Lager	<i>4.1%</i>	4.5/8
Guinness	<i>4.1%</i>	4.5/8
Blushing Bride Session APA	<i>330ml bottle, 4.2%</i>	7.2

SOFT DRINKS

Diet Coke	<i>330ml</i>	4.5
Coca-Cola	<i>330ml</i>	4.7
Organic Lemony Lemonade	<i>300ml</i>	6
Elderflower Spritz		6.5
Ginger & Lemongrass Spritz		6.5

LOW ABV

Lucky Saint Lager	<i>330ml, 0.5%</i>	6.5
Seedlip Grove 42 & Tonic	<i>0.0%</i>	9
Botivo Spritz	<i>0.1%</i>	9.5
Blurred Vines, Sharp	<i>125ml, 0.0%</i>	10

A discretionary 13.5% service charge and £1 per person will be added to your bill for unlimited still or sparkling Belu filtered water. This contributes to Belu's social enterprise – see belu.org