

Little Bits	
Marinated Olives	2.50
Sausage Rolls	3.50
Chips	3.50
Green Salad	3.50

Boozes	
Glass of Prosecco	5.00
Aperol Spritz	8.00
Bloody Mary	8.00

Non-Boozes	
Jarr Kombucha	4.00
Gingerella	3.50
Fentimans Dandelion & Burdock	2.75
Fentimans Mandarin Jigger	2.75

THE BELLE VUE

Small Plates

Padron peppers, Maldon sea salt	4.95	(vg)(gif)
Spicy seitan bites, hot sauce & aioli	5.00	(vg)
Buffalo chicken wings, Frank's hot sauce & blue cheese dip	5.75	
Avocado on toast, watercress, tomato & coriander salsa	6.00	(vg)
Courgette fritti, Romesco sauce	5.25	(vg)
A pot of fancy fish fingers, served with tartare sauce and lemon	5.25	
Buttermilk fried squid & gochujang remoulade	6.00	
Halloumi fries, harissa sauce & toasted seeds	5.00	(v)(gif)
Little grilled sausages, honey & mustard	5.00	(gif)
Sautéed broccoli, with chilli, garlic, lemon & coriander	5.00	(vg)(gif)
Spiced cauliflower, harissa mayo, pomegranate molasses & sesame	4.95	(vg)(gif)

Big Plates

Heritage tomato salad, olives, roasted peppers, basil & croutons	9.00	(vg)
Caesar salad, baby gem, chicken, bacon, croutons and parmigiano	9.75	
<i>Add to any salad: halloumi / chicken / smoked pancetta / aubergine</i>	2.00	
Persian roasted squash, puy lentils, quinoa, pistachio, apricots & cranberries, fresh herbs & Chermoula sauce	11.50	(vg)(gif)
Mac & Cheese, with paprika crumb sprinkles	9.00	(v)
<i>Add smoked pancetta</i>	2.00	
Moving Mountains plant burger, baby gem, tomato harissa mayo & chips	11.25	(vg)
Chargrilled beef burger, baby gem, tomato, Russian dressing & chips	10.25	
<i>Add to any burger: bacon / cheese / egg / blue cheese / mushroom</i>	1.00	
Beer battered fish & chips, tartare sauce	11.50	(gif)

Roasts

All served with roasted carrots with agave & thyme, celeriac & truffle mash*, sprouting broccoli, roast potatoes and Yorkshire Pudding* (*v)

Lemon & Thyme chicken, stuffing & gravy	12.75
Pork belly, apple sauce & jus	13.75
Aged Sirloin, gravy	15.50
Roasted chard, squash, hazelnut, white bean & seitan roast, jus	13.50 (vg)

Puddings

Affogato	3.75
Boozy Affogato	5.75
Lemon tart & crushed meringue (v)	5.50
Chocolate fondant, raspberry coulis & raspberry sorbet (vg)	5.75
Apple & quince crumble, almond, agave syrup, oats & custard (v)	5.50
Ice cream & sorbet	3.80

Allergy information available on request / V - Vegetarian | VG - Vegan | GIF - Gluten Ingredients Free - our cooking vessels are shared with gluten products however; please let us know if you are coeliac. A 12.5% service charge may be added to your bill.