Lenny's

SNACKS

SPICED OLIVES VG, GF 5

CHILLI ALMONDS V, GF 5

VEGETABLE ANTIPASTI VG, GF 5

DEVILS ON HORSEBACK GF (3PCS) 7
Prunes, Blue Cheese, Bacon

PRAWN COCKTAIL 13
Wild Prawns, Baby Gem, House Marie Rose

SALADS

CAESAR 9
Baby Gem, Parmesan, Croutons, Caesar Dressing
ADD ANCHOVIES +3, BACON +3

ROASTED VEG GF 12
Squash, Radicchio, Chicory, Mint, Yoghurt Dressing

TOMATO & BURRATA V, GF 14
Heritage Tomatoes, Burrata, Basil

DIPS

2 EACH

MARINARA VG, GF

BUFFALO BLUE CHEESE

GARLIC & HERB V, GF

HONEY JAM GF

SCOTCH BONNET MAYO V, GF



APIZZA

It's pronounced ah-beetz!

CLASSIC PIES

TOMATO 12
Tomato, Garlic, Pecorino
ADD ANCHOVIES +3

CHEESE & TOMATO 13
Tomato, Mozzarella, Pecorino

THE LENNY 13
Half Tomato / Half Cheese & Tomato

PEPPERONI 16
Tomato, Pepperoni, Mozzarella, Pecorino
EXTRA PEPPERONI +3, GARLIC +1, BASIL +1

SAUSAGE & ONION 16
Tomato, Fennel Sausage, Red Onion, Mozzarella, Pecorino

SPECIALS

HANDSOME DAN'S POTATO PIE 16
Potato, Mozzarella, Taleggio, Pecorino, Red Onion, Rosemary
ADD BACON +3

RAY SANTIAGO 🌶 18
Tomato, Pepperoni, Fennel Sausage, Bacon, Mozzarella, Pecorino, Red Onion, Chilli

VEGGIE BOMB V 16
Tomato, Courgette, Mozzarella, Broccoli, Artichoke, Red Pepper, Mushroom, Red Onion

FIVE CHEESE 16
Mozzarella, Provolone, Gorgonzola, Goat's Cheese, Pecorino

HOUDINI 17
Tomato, Mozzarella, Bacon, Garlic, Red Onion

ADD-ONS +1
Garlic · Basil · Chilli

DESSERTS

TIRAMISU 12

SOFT SERVE SUNDAE V 7
Strawberry or Chocolate

PANNA COTTA V, GF 8

V Vegetarian · VG Vegan · GF Gluten Free · Please ask about allergens and inform us of dietary requirements.
A discretionary service charge of 13.5% and a charge of 1.50 per person for unlimited Belu filtered water will be added to your bill.

COCKTAILS

MARTINI 14
Belvedere Vodka, Vermouth, Blue Cheese Olive

TOMMY'S MARGARITA 14
Volcan Blanco, Citrus, Agave (Mezcal available)

LENNY'S SPRITZ 13
Sapling Gin, Blackberry & Rosemary Shrub, Prosecco, Soda

BLOODY MARY 14
Belvedere Vodka, Tomato Juice, Spice Mix

NEGRONI 14
Sapling Gin, Carpano Bitter, Punt e Mes

SPICED DAIQUIRI 12
Eminent Rum 3yrs, Lime, Spiced Oleo Saccharum

MAX'S WHISKEY SOUR 13
Evan Williams Bourbon, Citrus, Agave, Bitters

LENNY'S ICE TEA 6.1% **11**
Sir Davis Rye Whiskey, Peach, Cold Brew Black Tea

ALCOHOL FREE

PALOMA 10
Almave Reposado, Citrus, Agave, Grapefruit Soda

NEW HAVEN HIGHBALL 10
Pentire Adrift, Lemon Tonic

AFTER DINNER

ESPRESSO MARTINI 13
Belvedere Vodka, Blend Coffee Liqueur, Coffee, Agave

AFTER EIGHT 12
Crème de Menthe, Crème de Cacao, Cream

WINE

125ML GLASS / 750ML BOTTLE
OPTIONS BY THE GLASS, PLEASE ASK FOR OUR FULL WINE LIST

SPARKLING

MONOPOLIO PROSECCO, CANTINA DI GAMBELLARA 8 / 38
Italy (Veneto) · Glera

WHITE

CA' DI ALTE 2025 7 / 32
Italy (Veneto) · Sauvignon Blanc

TERRE ANTICHE, GAVI DI GAVI 2025 9 / 40
Italy (Piemonte) · Cortese

DE LOACH, CALIFORNIA COLLECTION 2024 12 / 50
USA (California) · Chardonnay

DOMAINE DES ANGES, CHABLIS 2024 13 / 70
France (Burgundy) · Chardonnay

ROSÉ

M, MINUTY 10 / 45
France (Provence) · Grenache, Syrah, Mourvèdre

RED

PONTE PIETRA 2025 6 / 29
Italy (Veneto) · Merlot, Corvina

FINCA FLICHMAN TANGUERO 7 / 37
Argentina · Malbec

POGGIOTONDO, ORGANIC CHIANTI 2025 9 / 46
Italy (Tuscany) · Sangiovese

DE LOACH, CALIFORNIA COLLECTION 2024 14 / 55
USA (California) · Pinot Noir

BEER

BROOKLYN PILSNER ⅔ PINT DRAUGHT **6.5**

LUCKY SAINT 330ML BOTTLE **6.5**
Alcohol Free

SOFT DRINKS

COCA-COLA / ZERO 4

HOMEMADE PEACH ICED TEA 5

ROOT BEER USA **6.5**

DR PEPPER USA **6.5**

MILKSHAKES

9 EACH V

SALTED CARAMEL PRETZEL | **CHOCOLATE OREO CRUNCH** | **STRAWBERRY CHEESECAKE**

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