BELLAMY'S
BRUTON PLACE

ENTRÉES

VÉGÉTARIEN

Avocado Vinaigrette £ 14.00 **Salade Maison £ 13.00**

Salad of Artichoke Heart & Haricots Verts £ 19.50 **Ravioles de Royans £ 18.00 / 24.00**

Egg & Bacon Croquettes £ 14.50 Chicken & Sweet Corn Soup £ 15.00 Terrine du Chasseur £ 16.00

Whitebait £ 17.50 Fillet of Mackerel Portugaise £ 17.00 **Bellamy's Fish Fingers £ 16.50** **Terrine of Foie Gras £ 27.50**

Sashimi of Yellowfin Tuna £ 19.50 Frisée aux Lardons, Oeuf Poché £ 15.00 **Smoked Eel Mousse £ 19.50**

Cocktail of Avocado & Prawns £ 21.00 **Dorset Crab Salad £ 29.00** **Smoked Scottish Salmon £ 26.50**

Iced Lobster Soufflé £ 27.00 **Six Jersey Rock Oysters £ 25.00** **Six Loch Ryan Native Oysters £ 34.00**

CAVIAR

Caviar d'Aquitaine : 50g £ 95.00 / 125g £ 240.00

Golden Oscietra Caviar : 50g £ 120.00 / 125g £ 295.00

30g Caviar d'Aquitaine with blinis & a glass of rare Belenkaya Vodka : £ 60.00

TABLE D'HÔTE

Two Courses £ 38.50 Three Courses £ 48.00

Changes Weekly

PLATS PRINCIPAUX

VÉGÉTARIEN

Omelette Forestière £ 23.00 **Casserole de Légumes d'Automne £ 24.00**

POISSONS

Fillet of Pollack, sauce vin rouge £ 35.00 Fillet of Halibut Grenobloise £ 44.00

Monkfish à la planche, sauce Nantua £ 46.50

Fillets of Dover Sole, oil & lemon, pommes vapeur £ 49.00

VIANDES

Steak Tartare, pommes Pont Neuf £ 37.00 Roast partridge, sauce aux Cèpes £ 38.00

Picatta of Veal, white truffle oil £ 46.00

Sliced Entrecôte of Baynards Park Beef, pommes frites £ 47.50

LÉGUMES

Pommes Purée £ 7.50 **New Potatoes £ 7.50** **Haricots Verts £ 7.50**

Sautéed Spinach £ 8.50 **Broad Beans £ 9.50** **Cœur de Laitue £ 9.50**

Please let us know if you have any allergies of which we need to be aware * Game dishes may contain lead shot

OPTIONAL SERVICE CHARGE 15% COVER CHARGE IN DINING ROOM £ 3.00 ALL PRICES INCLUDE VAT