

BELLAMY'S

BRUTON PLACE

ENTRÉES

VÉGÉTARIEN

Avocado Vinaigrette £ 12.50 Salade Maison £ 10.50
Salad of Artichoke Heart & Haricots Verts £ 18.50 Ravioles de Royans £ 18.00 / 24.00
Soupe d'Herbes Printanières £ 12.00

Brown Shrimp Croquettes £ 14.50 Marinated Herring Salad £ 13.50 **Whitebait £ 16.50**
Bulots et mayonnaise £ 12.50 Green & White Asparagus, sauce gribiche £ 16.50 **Bellamy's Fish Fingers £ 15.50**
Sashimi of Yellowfin Tuna £ 18.00 Marinated Beef & Orange Salad £ 11.50 **Smoked Eel Mousse £ 18.50**
Cocktail of Avocado & Prawns £ 18.50 **Terrine of Foie Gras £ 25.00** **Dorset Crab Salad £ 27.50**
Smoked Scottish Salmon £ 24.50 **Jersey Rock Oysters £ 24.00** **Iced Lobster Soufflé £ 24.50**

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 £ 38.00 Three Courses £ 45.00

Changes Weekly

PLATS PRINCIPAUX

VÉGÉTARIEN

Ginger & Spring Onion Omelette £ 17.50 **Orecchiette al pesto £ 18.50**

POISSONS

Roasted Pollock, sauce verte £ 26.00 Grilled Swordfish, beurre d'anchois £ 33.00
Steamed John Dory, prawn consommé £ 44.00
Fillets of Dover Sole, oil & lemon, pommes vapeur £ 48.00

VIANDES

Steak Tartare, pommes Pont Neuf £ 35.00 Roast Baby Lamb au thym, petits pois à la Française £ 40.00
Picatta of Veal, white truffle oil £ 42.00
Sliced Entrecôte of Baynards Park Beef, pommes frites £ 45.00

LÉGUMES

Pommes Purée £ 6.50 New Potatoes £ 6.50 Haricots Verts £ 6.50
Sautéed Spinach £ 7.50 Broad Beans £ 8.50 Cœur de Laitue £ 8.00

*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