

BELLAMY'S

BRUTON PLACE

ENTRÉES

VÉGÉTARIEN

Avocado Vinaigrette £ 12.50 Salade Maison £ 10.50
Salad of Artichoke Heart & Haricots Verts £ 17.50 Ravioles de Royans £ 18.00 / 24.00
Watercress Soup £ 12.50

Croquettes des Alpes £ 13.50 **Whitebait £ 16.50** Sea Bream Ceviche £ 17.00 Salad Périgourdine £ 16.00
Terrine of Guinea Fowl & Morilles £ 15.00 **Bellamy's Fish Fingers £ 15.50** **Sashimi of Yellowfin Tuna £ 18.00**
Smoked Eel Mousse £ 18.50 **Cocktail of Avocado & Prawns £ 18.50** **Terrine of Foie Gras £ 25.00**
Iced Lobster Soufflé £ 24.50 **Dorset Crab Salad £ 27.50** **Smoked Scottish Salmon £ 24.50**
Six Jersey Rock Oysters £ 24.00 Six Loch Ryan Native Oysters £ 33.00

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 Latvian Vodka : £ 60.00

TABLE D'HÔTE

Two Courses £ 38.00 Three Courses £ 45.00

Changes Weekly

PLATS PRINCIPAUX

VÉGÉTARIEN

Omelette Emmental de Savoie £ 19.00 Endive, Apple & Walnut Tatin £ 22.50

POISSONS

Skate Grenobloise £ 29.50 Roast Cod, Clams & Bacon £ 33.00
Risotto aux Langoustines £ 45.00
Fillets of Dover Sole, oil & lemon, pommes vapeur £ 48.00

VIANDES

Steak Tartare, pommes Pont Neuf £ 35.00 Vol-au-Vent à la Reine £ 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