

BELLAMY'S

BRUTON PLACE

ENTRÉES

VÉGÉTARIEN

Salade Maison £ 9.50 Avocado Vinaigrette £ 11.50

Salad of Artichoke Heart & Haricots Verts £ 16.50 Ravioles de Royans £ 18.00 / 24.00

Watercress Soup £ 12.50 Jambon Persillé £ 13.50 Brown Shrimp Croquettes £ 14.00

Cocktail of Avocado & Prawns £ 16.50 Sashimi of Yellowfin Tuna £ 18.00

Bellamy's Fish Fingers £ 15.50 Whitebait £ 16.00 Smoked Eel Mousse £ 16.50

Warm Green Asparagus, sauce Béarnaise £ 18.50 Iced Lobster Soufflé £ 22.00

Terrine of Foie Gras £ 24.00 Smoked Scottish Salmon £ 24.50 Dorset Crab Salad £ 26.00

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 Vodka : £ 60.00

TABLE D'HÔTE

Two Courses £ 32.00 Three Courses £ 39.00

Changes Weekly

PLATS PRINCIPAUX

VÉGÉTARIEN

Omelette aux Herbes £ 21.00 Fregola Primavera £ 22.50

POISSONS

Fillet of Cod marinière £ 29.50 Grilled Sea Trout, chive sauce £ 33.00

Red Mullet à la planche £ 35.00

Fillets of Dover Sole, oil & lemon, pommes vapeur £ 43.50

VIANDES

Steak Tartare, pommes Pont Neuf £ 30.00 Sautéed Guineafowl aux morilles £ 38.00

Picatta of Veal, white truffle oil £ 38.50

Sliced Entrecôte of Baynards Park Beef, pommes frites £ 39.50

LÉGUMES

Pommes Purée £ 6.50 New Potatoes £ 6.50 Haricots Verts £ 6.50

Sautéed Spinach £ 6.50 Broad Beans £ 7.50 Cœur de Laitue £ 7.50

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