

BELLANGER

Prix-Fixe

Two Courses – 16.25
Three Courses – 19.75

Carottes Râpées (vg)

Steak Haché
sauce au poivre et frites

Sorbet du Jour (vg)

Tartes Flambées

Classique 8.75
smoked bacon, onions and cream cheese
Chèvre, Miel et Thym (v) 10.50
goat's cheese, honey and thyme

Formule

Your choice of Tarte Flambée
A glass of Meteor Beer or House Wine
Pot of Coffee or Tea
14.50

Formule

25.75

Potage du Jour (v)

Seared Mackerel, 'Ceviche' of
Heritage Tomatoes & Samphire
ou
Spinach & Ricotta Pithivier (v)

Lemon Tart (v)
crème fraîche and lemon candy

Verre de Vin Maison,
Eau

"LE BRUNCH"

Eggs Benedict *small* 8.50 *large* 16.25 Eggs Florentine (v) *small* 8.75 *large* 16.75 Eggs Royale *small* 10.25 *large* 17.75

Omelette aux Fines Herbes (v) 9.50 Smoked Salmon, Scrambled Eggs 16.50

Croque Monsieur/Madame 12.75/14.75 Croque Fromage et Tomates (v) 12.75 Bellanger Hamburger 16.50

HORS D'OEUVRES ET SALADES

Céleri Rémoulade (v) 4.75

Carottes Râpées (vg) 5.25

Potage du Jour (v) 5.75

Avocado Vinaigrette (vg) 8.75

Heritage Beetroot Tartare (vg) 11.50

Steak Tartare

small: toast 10.75 *large: pommes frites* 20.50

Endive, Roquefort & Walnut Salad 10.50

Chopped Chicken Salad 11.50

Niçoise Salad with 'Agromar' Tuna 13.50

Dressed Dorset crab & Avocado 16.75
citrus crème fraîche dressing

Carlingford Lough Oysters 3.75 each
shallot vinegar

Escargots à la Bourguignonne 11.75
garlic and parsley butter

Severn & Wye Smoked Salmon 15.75
buttered rye bread

Crevettes Roses (6) 16.50
confit garlic aioli

PLÂTS PRINCIPAUX

'Gnocchi' with Spring Vegetables (vg) 14.75
pea shoots & courgette pesto

Soufflé Suisse, Gem Heart Salad (v) 15.50

Chicken Schnitzel, Lingonberry Compote 19.25

Chicken Schnitzel 'Holstein' 21.75
fried egg and anchovies

Coq au Riesling 19.75
pommes purée

Confit de Canard 19.75
spring vegetables, turmeric butter

Goujons of Haddock 22.00
pommes frites and tartare sauce

les garnitures

all vegetarian - (vg) = vegan

gem heart & radish salad (vg) - 4.50

tenderstem broccoli, chilli
and confit garlic (vg) - 4.95

Roast Fillet of Cod 23.50
cucumber beurre blanc

Seared Fillet of Sea Bass 26.75
braised gem lettuce and watercress purée

Rib-eye Steak, Béarnaise 29.75
pommes frites, gem heart salad

pommes: frites (vg) ou purée - 4.95
new potatoes, beurre noisette
and spring onions - 4.95

FROMAGES, DESSERTS & GLACES

Friandises, Desserts et Glaces are vegetarian, for vegan options please ask your server

FROMAGES

Cheese Selection with Crackers 13.50
*comté, bleu d'auvergne,
st-maure-de-touraine AOP*

FRIANDISES

Madeleines (2) 3.50
Bellanger Truffles (2) 4.00
Passion Fruit & Pistachio Macarons 5.75

GLACES

Sorbet du Jour 5.50
ask your server for today's flavour
Coupe Liégeois 9.00
*chocolate and vanilla ice-creams,
whipped cream & bitter chocolate sauce*
Coupe Amandine 9.50
*hazelnut, almond and pistachio
ice-creams, whipped cream
& butterscotch sauce*

DESSERTS

Chocolate & Praline Paris-Brest 6.95
Lemon Tart 7.50
crème fraîche and lemon candy
Elderflower Infused Fruit Salad 8.00
Crème Brulée 8.75
Classic Apple Tarte Tatin 8.75
Caramelised Banana Crêpes 8.75
vanilla ice cream