

# BELLANGER

## LUNCH & DINNER MENU

### SNACKS

Carlingford Rock Oyster (8) 4.25 each  
with shallot vinegar

House-made Focaccia (394) (v) 5.75  
rosemary salt & basil pesto

Fried Flatbread (558) (v) 5.75  
with thyme & garlic

Veal & Pork Meatballs (6) (450) 7.50  
plum tomato sauce

### STARTERS

Creamed Wild Mushroom Soup (232) (vg) 7.75  
with cep oil

Carpaccio of Candy Beetroot (102) (vg) 10.95  
with caramelised walnuts

Niçoise Pissaladière (473) (vg) 12.50  
anchovies and black olives

Provençal Goats' Cheese Salad (372) (v) 14.75  
thyme honey and herbes de provence

Roast Chicken Salad (402) 14.75  
heritage radishes, grapes & lavender

Roast Pumpkin & Superfoods Salad (520) (vg) 12.50  
kale, fennel, mixed seeds, dried fruits and nuts

Steak Tartare  
small: with toast (331) 15.50  
large: with french fries (1120) 25.50

'Pepata' of Mussels small: (520) 12.75 large: (850) 17.50  
white wine, black pepper, plum tomatoes  
& oregano

Bayonne Ham (386) 13.75  
with celeriac remoulade

Grilled Octopus (670) 17.75  
tomato & red pepper salsa

Dressed Dorset Crab (291) 19.50  
salmon roe caviar and avocado

### EGGS

Eggs Benedict small: (676) 9.75 large: (1366) 17.50  
with york ham and hollandaise

Eggs Basquaise (569) 12.50  
chorizo, tomato & red pepper raguôt

Smoked Salmon & Scrambled Eggs (820) 19.75  
with toasted sourdough

### MAIN COURSES

Pumpkin & Riccotta Ravioli (870) (v) 18.50  
with lemon and sage butter

Mauro's Aubergine Parmigiana (604) (v) 19.75  
with grilled sourdough

'Orzotto' du Jour (522) (vg) 19.75  
seasonal vegetables & herb oil

Crab Linguine (580) 21.75  
with sauce nantua

Chicken Milanese (1078) 19.75  
with a rocket & parmesan salad

Grilled Loch Duart Salmon (776) 24.50  
sautéed green beans, hollandaise sauce

Pan-roasted Cod Loin (764) 28.50  
roast salsify, trompette musrooms,  
caviar & champagne sauce

Pan-seared Sea Bass (761) 26.75  
wilted rainbow chard, sauce meunière

Bellanger Cheeseburger (1270) 17.95  
traditional garnish, brioche bun

Confit of Duck (798) 22.50  
braised red cabbage, red wine jus

Braised Lamb Shank (1155) 29.50  
creamed polenta, rosemary jus

Steak Frites (774) 28.75  
flat-iron steak, béarnaise sauce & french fries

Rib-eye Steak on the Bone (1085) 36.95  
béarnaise sauce and french fries

### SIDES

french fries (vg) 5.95

buttery mashed potatoes (292) 5.95

cavolo nero with confit shallots (131) 5.95

mesclun salad with heritage radishes (vg) 5.25

### DESSERTS

All desserts and ice cream coupes are vegetarian, for vegan options please ask your server.

Orange Panna Cotta (386) 8.50  
with an orange compote

Baked Vanilla Cheesecake (631) 8.50  
classic new york style baked cheesecake

Lemon Meringue Tart (604) 8.95  
with crème fraîche

Coupe 'Liégeois' (1087) 10.50  
vanilla and chocolate ice creams, whipped  
cream and bitter chocolate sauce

Coupe 'Amandine' (1095) 10.75  
pistachio, hazelnut and almond nougatine ice  
creams, whipped cream and butterscotch sauce

Hot Chocolate Mousse (508) 9.75  
with jersey cream

Lemon Meringue Sundae (480) 10.75  
lemon yoghurt ice cream, lemon curd and whipped cream

Caramelised Apple Tart (501) 10.75  
with vanilla ice cream



Scan to view a menu  
with calories. Adults need  
around 2,000 kcal a day.

*A discretionary 12.5% Service Charge will be added to your bill - All gratuities are managed independently  
No flash, or intrusive photography - Please inform your server if you have any food allergies or special dietary needs*



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