

BELLAMY'S

BRUTON PLACE

ENTRÉES

VÉGÉTARIEN

Avocado Vinaigrette £ 12.50 Salade Maison £ 9.50
Salad of Artichoke Heart & Haricots Verts £ 18.50 Ravioles de Royans £ 18.00 / 24.00
Beetroot & Goats' Cheese Salad £ 14.00

Bacon & Egg Croquettes £ 13.50 Whitebait £ 16.50 Black Pudding & Apple Tartelette £ 15.00
Chicken & Sweetcorn soup £ 14.50 **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 aux Cèpes £ 24.00 Croustade aux Légumes d'Automne £ 22.50

POISSONS

Quenelles of Hake, beurre blanc £ 32.00 Braised Plaice à la Bourguignonne £ 34.50
Fillets of Dover Sole, oil & lemon, pommes vapeur £ 45.00
Roast Turbot, beurre noisette £ 47.50

VIANDES

Steak Tartare, pommes Pont Neuf £ 35.00 Medallions of Venison, sauce poivre vert £ 39.50
Picatta of Veal, white truffle oil £ 42.00
Sliced Entrecôte of Baynards Park Beef, pommes frites £ 45.00

LÉGUMES

Pommes Purée £ 7.00 New Potatoes £ 7.00 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