

BELLAMY'S

BRUTON PLACE

ENTRÉES

Cream of Butternut £ 9.50 Avocado Vinaigrette £ 9.00 Salade Maison £ 9.50 Cheese Croquettes £ 9.50
Salad of Celeriac & Granny Smiths £ 9.00 **Salad of Artichoke Heart & Haricots Verts £ 13.50**
Ravioles de Royans £ 12.00 / 18.00

Bellamy's Fish Fingers £ 10.50 **Whitebait £ 12.00** **Sashimi of Yellowfin Tuna £ 14.00**
Frisée aux lardons, duck egg £ 12.00 Terrine de Jambon persillé £ 12.50 Smoked Eel Mousse £ 12.50
Cocktail of Avocado & Prawns £ 14.00 Terrine of Foie Gras £ 15.50 Risotto of Langoustine £ 16.00 / 24.00
Iced Lobster Soufflé £ 14.50 Dorset Crab Salad £ 19.50 Smoked Scottish Salmon £ 19.50
Six West Mersea Rock Oysters £ 16.00 Six Native Oysters £ 26.50

CAVIAR

Caviar d'Aquitaine : 50g £ 89.00 / 125g £ 220.00 Osietra Caviar : 50g £ 105.00 / 125g £ 250.00
Baeri Caviar : 50g £ 80.00 / 125g £ 200.00
30g Baeri Caviar with blinis & a glass of rare Belenkaya Vodka : £ 50.00

TABLE D'HÔTE

Two courses £ 25.00 Three Courses £ 29.50

Changes Weekly

PLATS PRINCIPAUX

POISSONS

Fillet of Plaice aux câpres £ 22.50 Lemon Sole Waterzoie £ 25.00
Sea Scallops à la planche, sauce cresson £ 28.00 Fillets of Brill, red wine butter £ 34.00
Fillets of Dover Sole, oil & lemon, pommes vapeur £ 32.00

VIANDES

Steak Tartare, pommes pont neuf £ 22.00 Ragù of Wild Boar, papardelle £ 25.00
Picatta of Veal, white truffle oil £ 28.00 Magret of Duck, sauce porto £ 28.00
Sliced Entrecôte of Baynards Park Beef, pommes frites £ 31.00

LÉGUMES

Pommes Purée £ 4.50 New Potatoes £ 4.50 Haricots Verts £ 4.75
Sautéed Spinach £ 4.95 Broad Beans £ 5.50 Cœur de Laitue £ 5.50

*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 12.5% COVER CHARGE IN DINING ROOM £ 2.50 ALL PRICES INCLUDE VAT @ 20%