

BELLAMY'S

BRUTON PLACE

ENTRÉES

VÉGÉTARIEN

Avocado Vinaigrette £ 9.00 Salade Maison £ 9.50 Watercress Soup £ 9.50

Salad of Artichoke Heart & Haricots Verts £ 15.50

Green Asparagus, sauce Hollandaise £ 14.50 Ravioles de Royans £ 15.50 / 23.00

Jambon Persillé £ 10.50

Brown Shrimp Croquettes £ 11.50

Smoked Eel Mousse £ 15.00

Bellamy's Fish Fingers £ 14.50

Cocktail of Avocado & Prawns £ 15.50

Whitebait £ 14.50

Carpaccio of Sea Trout £ 14.00

Sashimi of Yellowfin Tuna £ 15.50

Iced Lobster Soufflé £ 18.50

Terrine of Foie Gras £ 19.50

Smoked Scottish Salmon £ 24.00

Dorset Crab Salad £ 23.50

Six Jersey Rock Oysters £ 23.00

CAVIAR

Baeri Caviar : 50g £ 75.00 / 125g £ 190.00

Caviar d'Aquitaine : 50g £ 85.00 / 125g £ 215.00 Osietra Caviar : 50g £ 100.00 / 125g £ 250.00

30g Baeri Caviar with blinis & a glass of rare Belenkaya Vodka : £ 50.00

TABLE D'HÔTE

Two Courses £ 30.50 Three Courses £ 38.00

Changes Weekly

PLATS PRINCIPAUX

VÉGÉTARIEN

Wild Garlic Omelette £ 17.50 Mushrooms Aumonière £ 19.50

POISSONS

Fillet of Sea Bream, lemon & basil £ 27.00 Goujonettes of Lemon Sole, tartare sauce £ 31.00

Red Mullet à la planche, Anchovy butter £ 32.00

Fillets of Dover Sole, oil & lemon, pommes vapeur £ 39.50

VIANDES

Steak Tartare, pommes Pont Neuf £ 28.50 Pencil Lamb Fillet Provençale £ 34.00

Picatta of Veal, white truffle oil £ 37.00

Sliced Entrecôte of Baynards Park Beef, pommes frites £ 39.00

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