

BELLANGER

LUNCH & DINNER MENU

SNACKS

Marinated Verdial Olives (vg) (190) **3.95**
garlic, cumin & paprika

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

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

Niçoise Pissaladière (222) **7.75**
anchovies & black olives

STARTERS

Creamed Wild Mushroom Soup (v) (232) **7.75**
cep oil & crème fraîche

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

Heritage Tomato Panzanella (vg) (395) **11.95**
cucumbers, torn sourdough & pickled red onions

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

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

Bayonne Ham (386) **13.75**
with celeriac remoulade

Grilled Octopus (670) **17.75**
tomato & red pepper salsa

Griddled King Prawns (486) **21.75**
charred lemon & aioli

Steak Tartare (331) **14.95**
with a quail's egg and sourdough toast

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

Scallops Crudo (500) **16.25**
citrus 'tiger-milk' dressing

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 ragoût

Smoked Salmon & Scrambled Eggs (860) **19.75**
with toasted sourdough

MAIN COURSES

Superfoods & Pomegranate Salad (vg) (872) **18.25**
herbed bulgur, radish, carrots, dried fruits and nuts

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

Mauro's Aubergine Parmigiana (v) (567) . . **19.75**
with grilled sourdough

Crab Linguine (388). **21.75**
with sauce nantua

Andalusian Fish Stew (584) **27.50**
squid, salmon, mussels, clams and chorizo

Grilled Loch Duart Salmon (469) **26.75**
rainbow chard & preserved lemon

Pan-seared Sea Bass (457) **25.75**
tenderstem broccoli and sauce vierge

Bellanger Cheeseburger (1270). **17.95**
traditional garnish, brioche bun

Pan-roasted Iberico Pork Chop (300g) (468) . **24.75**
caramelised roscoff onion, sauce 'soubise'

Chicken Milanese (1078) **19.75**
rocket & parmesan

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

Confit of Duck (743) **22.50**
with a paysanne salad

Rib-eye Steak on the Bone (1200). **36.95**
béarnaise sauce and french fries

SIDES

french fries (vg) (395) **5.95**

buttered ratte potatoes (v) (365) **5.95**

seasonal vegetable of the day (v) (135) **5.95**

tomato & shallot salad (vg) (138) **5.95**

mesclun salad with heritage radishes (vg) (71) **5.25**

DESSERTS

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

Raspberry Panna Cotta (405) **8.50**
with a raspberry compote

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

Cherry & Pistachio Semi-freddo (290) **9.75**
with a maraschino cherry compote

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
Please inform your server if you have any food allergies or special dietary needs - Gluten free menu available
No flash, or intrusive photography - Please inform your server if you have any food allergies or special dietary needs*



If you would like to purchase
one of our gift vouchers,
please scan the QR code.