BELLANGER

WEEKEND BRUNCH

Saturdays, Sundays and Bank Holidays 10:00am to 5:00pm

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

BRUNCH

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

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

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

Buttermilk Pancakes (v) (964) 13.75
with seasonal berries & cream

Bellanger B.L.T. (865) 15.95
on rosemary focaccia

Chicken & Bacon Club Sandwich (1154) 17.50
on 'pain rustique'

STARTERS

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

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

Griddled King Prawns (486) 21.75
charred lemon & aioli

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

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

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

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

Bayonne Ham (386) 13.75
with celeriac remoulade

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

MAIN COURSES

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

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

Chicken Milanese (1078). 19.75
rocket & parmesan

Confit of Duck (743) 22.50
with a paysanne salad

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

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

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

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

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

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

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.

BELLANGER

CHAMPAGNE

	150ml glass	½ bottle	bottle
Pommery Brut Royal NV	18.50	48.00	79.50
Ayala Rosé Majeur NV	19.00		82.00
Paul Bara Brut NV	22.00		98.00
Billecart-Salmon Rosé		65.00	110.00
Charles Heidsieck Brut Réserve NV			115.00
Bollinger PN TX17			125.00
Ruinart Blanc de Blancs NV			135.00
Pommery Cuvée Louise 2005			215.00
Sparkling			
Crémant de Loire Brut NV, Domaine Langlois-Chateau	12.00		50.00
Crémant de Limoux 'Cuvée Prestige' Rosé Brut NV, Domaine Collin	15.00		67.50
Raventós i Blanc 2021, Blanc de Blancs, Cataluña			75.00

BLANCS

	175ml glass	bottle
Falanghina 2022, Federiciane Monteleone, Campania (draught)	7.75	29.00
Côtes de Gascogne Blanc 2022, Le Lesc, Sud-Ouest		29.75
Macabeo 2022, Molinico Loco, Murcia	8.50	31.75
Picpoul de Pinet 2022, Chateau de la Mirande, Languedoc	9.75	35.25
Sauvignon de Touraine 2021, Domaine Guy Allion, Loire	10.50	39.00
Chardonnay du Pesquié 2022, Paul Chaudière, Rhône	11.25	42.00
Côtes du Rhône Blanc 'Les Abeilles' 2020, Jean-Luc Colombo, Rhône	11.50	43.00
Pinot Blanc 'Réserve Particulière' 2021, Andre Scherer, Alsace	12.25	45.00
Valençay 2022, Sébastien Vaillant, Loire		47.00
Viognier 2022, Delas Frères , Rhône	13.50	49.50
Riesling 'Enchanted Garden' 2022, Dandelion Vineyards, South Australia	13.75	51.50
Malvazija 2022, Gašper, Goriška Brda, Slovenia	14.25	53.50
Aligoté 2021, Domaine Perraud, Bourgogne		54.50
Albarino 'Abadía de San Campio' 2022, Bodegas Terras Gauda, Rias Baixas	14.75	55.00
Soave Classico 2022, Pieorpan, Veneto		57.50
Quincy Sauvignon Blanc 2022, Domaine des Ballandors, Loire		62.00
Chablis 2022, Gerard Tremblay, Bourgogne	18.00	64.00
Semillon 'Louis' 2018, Henschke, South Australia		69.50
Chardonnay 'Prelude' 2021, Leeuwin Estate, Margaret River, Australia		77.50
Old Vines White Blend 2022, Mullineux Signature, Swartland, South Africa		82.50
Assyrtiko-Athiri-Aidani 2021, Anhydrous, Santorini		87.50
Givry Blanc 'En Chenèves' 2020, Domaine Desvignes, Bourgogne		92.50
Cassis Blanc 2022, Clos Sainte Magdeleine, Provence		95.00
Chassagne-Montrachet 1er Cru 'Les Embrazees' 2018, Domaine Vincent Morey, Bourgogne		125.00
Meursault 2019, Domaine Ballot-Millot, Bourgogne		130.00

ROSÉS

	175ml glass	bottle
Cinsault Rosé 2021, Famille Chaudière, Vin de France (draught)	8.95	32.50
Rosé de Triennes 2022, Côteaux Varois, Provence	11.50	39.75
Maremma Rosato 2022, Belguardo, Toscana	13.75	47.50
'Rosa dei Frati' 2021, Ca' dei Frati, Lombardia		55.00
Côtes de Provence Rosé 2021, Château Roubine		58.50
Côtes de Provence Rosé 'By. Ott' 2022, Domaine Ott, Provence	18.50	65.00
Sancerre Rosé 2021, Domaine Sautereau, Loire		69.75
Bandol Rosé 2021, Domaine de la Bégude, Provence		79.50

ROUGES

	175ml glass	bottle
Syrah N.V., L'Entrepreneur, Vin de France (draught)	7.75	29.00
Merlot-Grenache 2021, Les Vignes de L'Eglise, Languedoc	8.75	32.50
Vinho Regional Tinto 2021, Evaristo, Lisboa		34.50
Corbières 2022, Château Fontarèche, Languedoc	9.95	36.75
Frappato 'Costadune' 2021, Mandrarossa, Sicilia	10.75	39.25
Madiran 2016, Brumont Tour Bouscassé, Gascogne		42.00
Pinot Noir 2022, Moulin de Gassac, Pays d'Oc	11.75	43.50
Côtes du Rhône Rouge 2019, Domaine Saint Gayan	12.00	45.00
Primitivo 2021, A Mano, Puglia	12.50	46.75
Garnacha 'Mimetic' 2021 , Gallina de Piel, Calatayud	14.00	52.50
Côtes Catalanes 'Segna de Cor' 2021, Domaine Roc des Anges, Languedoc		56.25
Saumur-Champigny 'Glouglou' 2021, Domaine des Sables Verts, Loire		58.00
Brouilly 2021, Château de Pierreux, Beaujolais	16.00	59.50
Pinot Noir 2021, Trinity Hill, Hawkes Bay, New Zealand	16.50	62.00
Chianti Classico 'Terre di Cresci' 2016, Poggiotondo, Toscana	18.00	64.00
Bourgogne Pinot Noir 'Les Ursulines' 2022, Jean-Claude Boisset		69.50
Gigondas 'La Gille' 2020, Famille Perrin, Rhône		77.50
Bandol Rouge 2019, Mas de la Rouvière, Provence		79.50
Saint-Estèphe '2nd Pez' 2019, Château de Pez, Bordeaux		82.75
Châteauneuf-du-Pape 'Cuvée des Sommeliers' 2016, Jacques Mestre, Rhône		87.50
Etna Rosso 'Sul Vulcano' 2020, Donnafugata, Sicilia		89.75
Saint-Émilion Grand Cru 2017, Chateau Fleur de Lisse, Bordeaux		95.00
Morey St-Denis 'Grains Fins' 2019, Domaine Stephane Magnien, Bourgogne		98.75
Beaune 1er Cru 'Bressandes' 2017, Domaine Chanson, Bourgogne		110.00
Brunello di Montalcino 2017, Ciacci, Toscana		116.00
Côtes de Nuits Villages 2019, Jane Eyre, Bourgogne		120.00
Nuits-St-Geoges 2019, Domaine Faiveley, Bourgogne		130.00

A smaller glass of 125ml are available for all wines sold by the glass 500ml carafes are available for all wines sold by the glass.
Please inform your server if you have any allergies. All wines contain sulphites and some may contain allergens. A discretionary 12.5% service charge will be added to your bill.
Prices include VAT. No flash or intrusive photography please. All gratuities are managed independently.