

dinner menu

starters

Seared scallops, fennel purée, fennel and toasted almond salad (n)	£ 5.95
Griddled tuna loin, avocado and mango salsa	£ 5.50
Warmed English asparagus, confit duck egg, truffle Hollandaise - v	£ 5.50
Pressed ham hock, spiced apple purée, pickled vegetables	£ 5.50
Classic beef carpaccio with rocket and Parmesan	£ 5.95
Bocconcini mozzarella salad, baby artichokes, peas, sun blushed tomatoes - v	£ 4.25
Pan fried mackerel fillet, warm potato salad, grain mustard dressing	£ 4.25
Simply smoked salmon plate, capers, shallot, lemon	£ 5.95
Crispy duck spring rolls, coriander salad, honey and soy dressing	£ 4.75
Roasted butternut squash soup, curry oil - v	£ 4.50

mains

Duo of new season lamb, roast garlic mash, pea purée	£19.50
Slow cooked pork, crisp pancetta and roasted sweet potato purée	£16.95
Locally sourced 8 oz fillet steak, rösti potato, shallot green beans, red onion marmalade	£22.50
Corn fed chicken breast, rocket pomme Parmentier, tomato and basil jus	£16.99
Monkfish wrapped in Parma ham, feve bean risotto, chorizo sauce	£19.95
Crisp skinned sea bass, panzanella salad, balsamic dressing	£17.95
Griddled 8 oz sirloin, home-made chunky chips, confit tomatoes, sauce Choron	£19.95
Locally sourced chicken breast, fondant potato, wilted spinach, English asparagus	£17.50
Pan roast cod, salt cod brandade, saffron cream	£17.50
Pan seared salmon, olive crushed potatoes, wilted spinach, olive tapenade dressing	£15.95
Home made pappardelle pasta, fresh peas and courgette, lemon thyme cream sauce - v	£11.95
Potato gnocchi, tomato compote, basil pesto - v (n)	£12.25

Panaché of vegetables served between 2 for all main courses

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desserts

Strawberries in 3 ways	£ 4.95
Raspberry mille feuille	£ 4.95
Dark chocolate tart, cherry purée and dark chocolate sorbet	£ 4.95
Passion fruit panna cotta, meringue	£ 4.50
Warm chocolate brownie, vanilla ice cream, cherry compote (n)	£ 4.50
Praline parfait, chocolate sorbet, caramel sauce (n)	£ 4.50
Strawberry Eton mess	£ 4.25
Selection of ice creams and sorbets	£ 4.25
Classic lightly baked egg custard	£ 4.25
Your choice from the British and continental cheeseboard with quince jelly, celery, grapes and home-made pecan bread	£ 6.95

side dishes - £2.95

Home made chunky chips	New potatoes, chive butter
Roast garlic mash	Vegetable panaché
Shallot green beans	Side salad
Steamed carrots, vanilla butter	Tomato salad
Home made bread, balsamic and olive oil	Rocket and parmesan salad

Please note:

guests whose accommodation rate includes dinner have a food allowance of £19.00 per person.

For the comfort of other diners, guests are requested to turn mobile phones off whilst dining.

v – suitable for vegetarians. All prices inclusive of VAT at current rate.

Please note whilst every care is taken to remove bones where appropriate, we urge you to take particular care when eating the fish from this menu. Some items may contain nuts or nut derivatives (N) and/or shellfish, gluten or dairy products.

Please make us aware if you have any sensitivity to any ingredients or food allergies.

The Belfry will not knowingly sell any food required to be labelled as containing GM.