

# BELLANGER

## ALL DAY MENU

### Prix-Fixe

Two Courses – 10.95  
Three Courses – 14.25

Carottes Râpées

Steak Haché  
sauce au poivre et frites

Délice au Chocolat Noir

### Formule

19.75

Soupe de Tomates Froide

Confit de Canard  
flageolets et jus parisienne  
au

Maquereau Grillé  
rémoulade de céleri-rave,  
sauce moutarde

Sorbet Maison

Verre de Vin Maison, Eau

### Croques & Sandwiches

Croque Monsieur 7.25

Croque Madame 8.50

Club Pan-Bagnat 9.25

Tartine de Saumon Fumé 9.75

Chicken Schnitzel Sandwich 9.95

## HORS D'ŒUVRES

Carlingford Lough Oysters 2.95 each

Carottes Râpées 3.75

Chilled Tomato Soup 3.95

Céleri Rémoulade 4.25

Oeufs Mayonnaise 4.75

Quiche Lorraine 6.50

Avocado Vinaigrette 7.25

Chicken Liver Parfait 9.50

Severn & Wye Smoked Salmon 9.75

### ŒUFS

Eggs Benedict small 6.50 large 12.00

Omelette aux Fines Herbes 7.75

Eggs Florentine small 6.75 large 12.50

Potato Rösti with Fried Eggs 7.75

Eggs Royale small 7.75 large 14.50

Smoked Salmon, Scrambled Eggs 12.25

### TARTES FLAMBÉES

#### Express

9.95

Your choice of either Tarte Flambée  
A glass of Meteor Beer or House Wine  
Pot of Coffee or Tea

Classique 6.75  
smoked bacon, onions and cream cheese

Chèvre, Miel et Thym 7.95  
goats' cheese, honey and thyme

### LES SALADES

Avocado & Superfoods Salad  
small 7.50 large 11.25

Chopped Chicken & Tarragon Salad  
small 9.00 large 13.50

Heirloom Tomato Salad  
with herbed brillat-savarin  
small 8.50 large 12.75

Heritage Beetroot and Goats' Cheese Salad  
small 8.00 large 12.00

Salade Niçoise  
small 9.50 large 14.25

## PLÂTS PRINCIPAUX

Soufflé Suisse 11.75  
with a gem heart salad

Moules Marinières 13.50  
et pommes frites

Chicken Schnitzel 14.75  
with lingonberry compote

Confit de Canard 15.50  
flageolets et jus parisienne

Coq au Riesling 17.50  
et pommes purée

Fillet of Sea Bream 17.75  
caponata and parsley oil

Goujons of Haddock 18.50  
pommes frites and tartare sauce

Grilled Loch Duart Salmon 19.50  
tenderstem broccoli, sauce vierge

Steak, Frites et Salade 19.75  
sauce béarnaise

### les garnitures

pommes frites - 4.00  
pommes purée - 4.00  
pommes de terre nouvelles - 3.50

petits-pois à la française - 3.95  
creamed spinach - 3.75  
haricots verts - 3.75

tomato & shallot salad - 4.25  
aubergine caponata - 4.25  
gem heart & radish salad - 3.50

## FROMAGES, DESSERTS & GLACES

### FROMAGES

A Selection of Cheeses 11.25  
served fully garnished

### FRIANDISES

Bellanger Truffles 2.95  
Délice au Chocolat 4.25  
Selection of Macaroons 4.50

### DESSERTS

Tarte au Citron 5.50  
Black Forest Gâteau 6.50  
Crème Brûlée 6.75  
Baked Vanilla Cheesecake 7.00  
Tarte Fine aux Pommes 7.50  
Mint Infused Fruit Salad 7.75

### GLACES

Lemon Sorbet, Confit Lemon Compote 4.25  
Coupe Lucian 7.25  
pistachio, hazelnut, almond  
nougatine ice creams with whipped  
cream and butterscotch sauce  
Banana Split 5.25  
caramelised banana, vanilla  
ice cream, whipped cream

Prices include VAT - A discretionary 15% 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.