

Sunday Lunch [1262] **28.50**
Chef's roast served fully garnished
with all the trimmings

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LUNCH & DINNER MENU

HORS D'OEUVRES

Jersey Rock Oyster [10] **4.25**
sauce mignonette and lemon

Caramelised Goats' Cheese (v)
with a rocket salad
small: [299] **12.50** large: [407] **16.95**

Leek, Broad Bean & Pea Quiche (v) [632] **11.95**
with petite salade

Dressed Dorset Crab [338] **19.50**
salmon roe caviar and avocado

French Onion Soup [557] **9.75**
with gratinated croûtons

Escargots
pernod garlic butter
small: (6) [851] **13.95**
large: [1702] (12) **27.50**

Steak Tartare
small: with toast [480] **12.95**
large: with french fries
and salad [835] **18.95**

Trio of Râpées (v) [804] **9.25**
carrot, celeriac and beetroot

Fried Calamari
watercress and aioli
small: [662] **12.50** large: [734] **17.95**

Grilled Prawns & Pickled Fennel
with a citrus dressing
small: [145] **12.95** large: [365] **17.95**

Baked Camembert (for two) (v) [980] **16.95**
with honey & rosemary

PRIX FIXE

19.95 for 2 courses, 23.95 for 3 courses
Add a glass of house wine or a pint of beer 6.00

Carottes Râpées [393] (vg)
Leek, Broad Bean & Pea Quiche [632] (v)
with petite salade


Steak Haché [1045]
peppercorn sauce and fries
Summer Squash Orzotto [608] (vg)
with pumpkin oil


Crème Brûlée [477] (v)
Sorbet du Jour [372] (vg)

LES SALADES

Bellanger Chicken Salad
small: [450] **12.75** large: [636] **17.00**

Salmon Niçoise Salad
olives provençales & soft-boiled egg
small: [456] **14.95** large: [786] **19.95**

Artichoke & Courgette Superfood Salad (vg)
small: [547] **12.95** large: [650] **17.25**

Heritage Tomato Salad with Burrata
[349] (v) **12.95**
with a balsamic dressing

OEUFs

Eggs Benedict small: [658] **9.75** large: [1338] **17.50**
with york ham and hollandaise

Eggs Florentine (v) small: [605] **9.75** large: [1200] **17.50**
with spinach and hollandaise

Eggs Royale small: [650] **12.50** large: [1300] **22.50**
with smoked salmon and hollandaise

Smoked Salmon & Scrambled Eggs [892] **19.50**
with toasted sourdough

POUR DEUX

Two Steak Frites [2296]
flat iron steak and béarnaise sauce
OR

Pan-seared Sea Bream [820]
haricot bean and petits pois ragoût
&
A Bottle of Vin de la Maison
red or white wine

49.95

PLÂTS PRINCIPAUX

Cod à la Française [341] **26.95**
braised lettuce, capers and brown butter

Bellanger Cheeseburger & Frites [1119] . . **17.95**
traditional garnish, brioche bun
add: crispy bacon [198] + 3.00

Beetroot & Red Onion Tarte Tatin [905] (v) . **17.95**
with goats' cheese

Summer Squash Orzotto [608] (vg) **15.95**
with pumpkin oil

Chicken Schnitzel [847] **18.50**
lingonberry compote or jus parisienne
add holstein: anchovy, capers, fried egg [275] + 2.25

Crispy Hispi Cabbage [634] (v) **17.95**
with tomato concassée

Linguine au Crabe [582] **20.50**
with sauce nantua

Pan-seared Sea Bream [410] **23.75**
haricot bean and petits pois ragoût

Confit de Canard [1350] **26.25**
haricot bean, frisée, and provençal olive salad

Whole Roast Sea Bass [781] **27.25**
citrus, fennel and sauce vierge

Rib-eye Steak with Frites [900] **36.95**
flat-iron steak with béarnaise or peppercorn sauce

Steak Frites [916] **26.95**
flat iron steak, béarnaise sauce & french fries

Coq au Vin [640] **24.75**
with creamed mash

Beef Bourguignon [614] **27.50**
with aligot potatoes

All sides **4.95**

french fries [453] (vg) ~ creamed mash [296] (v) ~ french beans almondine [85] (vg) ~ green salad [131] (vg) ~ heritage tomato and rocket salad [85] (vg)

PÂTISSERIES ET DESSERTS

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

Bellanger Truffles [403] [2 pieces] **3.75**

Lemon Meringue Tart [489] **8.75**

Raspberry & Coconut Slice [478] (vg) **6.50**

La 'Grande' Profiterole [709] **9.95**
with crème diplomate

Bellanger Tarte Tatin [824] **10.75**
with vanilla ice cream

Baked Camembert (for two) [981] **16.95**
with honey & rosemary

Chocolate Mousse [485] **8.75**

Baked Vanilla Cheesecake [734] **8.75**

Crème Brûlée [477] **8.75**

COUPES ET GLACES

Coupe 'Liégeoise' [1023] **9.75**
vanilla and chocolate ice creams, whipped
cream and bitter chocolate sauce

Glaces et Sorbets [372] **2.50 per scoop**

Coupe 'Almondine' [1053] **9.75**
pistachio, hazelnut and almond nougatine ice
creams, whipped cream and butterscotch sauce



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
Prices include VAT - No flash, or intrusive photography - Please inform your server if you have any food allergies
or special dietary needs. v - vegetarian | vg - vegan*



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