

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
Classic potted brown shrimps, mixed leaf salad, grain mustard dressing, soda bread	£ 5.50
Beef carpaccio, pickled vegetables, chef's salad	£ 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
Chilled tomato gazpacho, basil oil, shaved parmesan - v	£ 4.25

mains

Duo of new season lamb, roast garlic mash, pea purée and baby vegetables	£19.50
Slow cooked pork with seared scallops, crisp pancetta and roasted sweet potato purée	£15.95
Aged 6oz Scottish fillet steak, beef cannelloni, Dauphinoise potatoes, roasted onion purée	£24.95
Pan fried red mullet fillet, diamond ratatouille, stuffed courgette flower, saffron sauce	£14.95
Crisp skinned sea bass, panzanella salad, balsamic dressing	£16.95
Griddled Scottish sirloin, home-made chunky chips, confit tomatoes, sauce Choron	£18.50
Corn fed chicken breast, chorizo, tarragon dauphin potatoes, micro leaf salad	£14.50
Home made pappardelle pasta, fresh peas and courgette and lemon thyme cream sauce - v	£10.95
Potato gnocchi, tomato compote, basil pesto - v (n)	£11.95

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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
Cheese, quince jelly, pecan nut bread (n)	£ 6.95
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

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.