



While You Wait!

A selection of antipasti-Artichoke hearts, olives, Piquillo peppers, Mozzarella, Prosciutto and Salame: £4.49 per plate
A Selection of Country Breads Served with Roasted Garlic, Olive Oil & Olives (For 2): £4.49

Starters

Chef's freshly prepared soup of the day served with warm rustic bread: £4.29
Scottish oak Smoked salmon with smoked salmon mousse, lemon crème Fraiche and toasted brioche: £7.99
Crab and crayfish cake with baby rocket and bell pepper sweet chilli mayonnaise: £7.29
Lemon and Thyme chicken Caesar salad with croutons and Parmesan: £6.99/£11.99
Figs stuffed with blue cheese, wrapped in Parma ham, roasted and served with apple reduction and watercress: £5.99
Goat's cheese, sun dried tomato and Basil spring roll; served with pear and walnut salad: £5.99
Carpaccio of smoked duck breast with herb couscous, toasted flaked almonds and plum sauce: £8.99
Chicken liver parfait with red onion marmalade and toasted walnut bread: £5.99
Seasonal salad of caramelised pear, walnut and Roquefort cheese in honey and mustard dressing: £5.99/£10.99

Bel's Favourites

Half a roasted corn fed chicken with sage and onion stuffing, hand cut chips, bread sauce and roasting jus: £14.99
Slow roasted shoulder of lamb with champ mash and Rosemary jus: £14.99
28 day matured rib eye steak served with grilled tomato, field mushroom and hand cut chips: £17.99
Trio of Cumberland sausages with leek and bacon mash and caramelised red onion jus: £10.99
Beer battered fillet of haddock with hand cut chips, chef's tartar sauce and mushy peas: £11.99

Main Courses

Grilled whole lemon sole with lemon and parsley Beurre Noisette and Brie and parsley Pomme puree: £16.99
Mediterranean vegetables en Croute with baby goat's cheese, dressed rocket and red pepper coulis: £10.99
Roasted rump of lamb with curried parsnip puree, wilted spinach and Rosemary jus: £14.99
Butternut squash and pea risotto with asparagus spears and Parmesan: £11.99
Braised belly pork with Celeriac and apple puree, Gorgonzola souffle and star anise jus: £13.99
Wild sea bass fillet with asparagus, red chard and petit pois; drizzled with lemon oil: £14.99
10oz 28 day matured sirloin steak with hand cut chips and Béarnaise sauce: £19.99
Duo of salmon and monkfish served with basil linguine, asparagus and lemon hollandaise sauce: £14.99
Steamed oxtail pudding in suet pastry served with wilted greens: £12.99
Chicken, leek and mushroom pie in puff pastry with honey glazed carrots and wholegrain mustard cream sauce: £10.99

Side Orders

Hand Cut Chips £2.49	Creamy mashed Potato: £2.49	Gratin potatoes: £2.99
Creamed Spinach £2.49	Seasonal Vegetables £2.49	Mixed Salad £2.49
	Rocket & Parmesan Salad £2.49	

A discretionary service charge of 10% is added to parties of 8 or more