



All plated from the kitchen | Price £27.95

STARTERS

Freshly Made Soup of the Day

Smoked Salmon,
Cucumber fennel and
radish salad, caviar
lemon emulsion

Chicken Liver Parfait

Red onion marmalade, compressed
apples, chargrilled sourdough

Sautéed Wild Mushroom and Leek Tart (v)

Tarragon cream

MAIN COURSE

Roasted Sirloin Beef

Yorkshire pudding and
shallot gravy

Baked Cod Supreme

Tomato and chestnuts mushroom duxelle,
vermouth cream heritage potatoes

Corn Fed Chicken Supreme

Petit pois, bacon and baby
onions, rich red wine jus

Mediterranean Vegetable Crostata (v)

Spinach and leek ragout, red pepper
and tomato sauces

Each main course is with mixed vegetables and garlic and herb roasted potatoes family service

DESSERTS

Dark Chocolate Tart (v)

Milk chocolate cremeaux, ivory
chocolate ice cream

Warm Almond Frangipane Slice (v)

Apricot and lemongrass sorbet

Vanilla Crème Brulee (v)

Orange shortbread

Selection of British Cheeses (v)

Grape chutney, celery and
walnut bread

All prices are inclusive of VAT at the current rate. All weights where stated are approximate prior to cooking. We endeavour to ensure limited use of genetically modified food ingredients. For special dietary requirements or allergy information, please speak with the restaurant manager before ordering or visit our allergens information page on www.thebelfry.co.uk/allergens. Please be aware that some of our cheeses are un-pasteurised; please advise if you require pasteurised cheeses. The menu is subject to availability and seasonality.