

APERITIFS

all spirits served in 50ml measures

Kir Breton 5.50

Kir 6.75 *with bourgogne aligoté* 8.75

Kir Royale 9.95

Martini Bianco, Dubonnet 7.25

Campari, Punt e Mes 7.25

Noilly Prat, Lillet 7.50

Ricard, Pernod 7.50

• LUSTAU SHERRY •

served in 100ml measures!

Puerto Fino, Solera Reserva 7.00

Papirusa Manzanilla, Solera Reserva 7.00

Los Arcos Amontillado, Solera Reserva 7.00

San Emilio Pedro Ximénez 8.50

DIGESTIFS

• COGNAC •

Maxime Trijol VSOP 9.50

Hine Rare VSOP 10.00

Hennessy XO 19.75

• CALVADOS •

Camut 6 year 9.50

Lemorton Domfrontais 20 year 19.75

• ARMAGNAC •

Clos Martin VSOP 8 year 9.50

Baron de Sigognac 20 year 12.50

Francis Darroze 'Domaine de Coquillon' 1987 19.75

BIÈRE & CIDER

• METEOR •

Meteor Blonde *half pint* 2.75

Wendelinus Bière d'Abbaye *half pint* . . . 3.75

Meteor Blanche *half pint* 3.75

Meteor Seasonal Bière *half pint* 3.75

Pilsner 27 *33cl bottle* 4.25

Picon Bière *half pint* 3.75

• CIDER •

Cider Bolee D'Armorique *33cl bottle* . . . 4.25

CHAMPAGNE BY THE GLASS

GLASS
150ml

Crémant de Loire NV 7.75

Pommery Brut Royal NV 10.25

Camel Valley Brut 2014, Cornwall. . . . 15.50

Ayala Rosé Majeur NV 15.50

Jacquesson Cuvée No. 741 NV 17.50

*Prices include VAT - A discretionary 12½% service charge will be added to your bill
All gratuities are managed independently*

*Please inform your server if you have any allergies we need to be aware of
No flash or intrusive photography please - No cheques*

*All Spirits are served in 50ml measures.
Port & Sherry are served in 100ml measures.
Smaller measures are available on request*

DRINKS & BAR SNACKS



BELLANGER

COCKTAILS

• CHAMPAGNE COCKTAILS •

Alsace 75 11.95

*bombay sapphire gin, crème de myrtille,
lemon juice & champagne*

Alfonso 11.95

dubonnet, angostura bitters, sugar & champagne

Champagne Classic 11.95

cognac, angostura bitters, sugar & champagne

D'Artagnan 13.00

cointreau, orange juice, bitters & champagne

French Revolution 13.00

cognac, framboise, lemon juice, sugar & champagne

• HOUSE COCKTAILS •

Classic Daiquiri 9.75

bacardi blanca, lime, sugar

White Lady 9.75

bombay sapphire gin, cointreau, lemon juice

Mary Pickford 10.50

bacardi negra, pineapple, maraschino, grenadine

Boulevardier 10.75

woodford reserve bourbon, campari, martini rubino

Negroni 10.75

bombay sapphire gin, campari, punt e mes

Old Fashioned 10.75

woodford bourbon or rye, sugar, bitters

Aviation 11.75

bombay sapphire gin, crème de violette, maraschino, lemon juice

Martinez 11.75

bombay sapphire gin, antica formula, bitters

Picon Punch 11.75

amer picon, cognac, grenadine, lemon juice & soda

Sidecar 11.75

cognac, cointreau, lemon juice

Sazerac 12.75

*maxime trijol vsop or woodford reserve bourbon,
absinthe, bitters, sugar*

ALL DAY MENU

TARTES FLAMBÉES

'Alsacienne' - 6.75

Chèvre, Miel et Thym - 7.95

SANDWICHES

Croque Monsieur - 7.25

gruyère cheese and jambon blanc

Croque Madame - 8.50

gruyère cheese, jambon blanc and a fried egg

Chicken Schnitzel Sandwich - 8.75

chicken schnitzel, lettuce and tomato

Tartine of Grilled Halloumi - 9.75

with avocado & a herb dressing

Tartine of 'Hot-Smoked' Salmon - 13.50

kale & cornichon slaw

Bellanger Hamburger - 13.50

with french fries

LES SALADES

Heritage Beetroot with Goats' Cheese - 7.50

Avocado and Superfoods Salad - 9.25

with grilled chicken - 11.95

Salade Niçoise

small 9.75 large 16.00

PLÂTS

Lindisfarne Rock Oysters - 2.50 ea.

Quiche Lorraine - 6.75

Eggs Benedict *small 7.25 large 12.75*

Chicken Liver Parfait, Tomato & Onion Marmalade - 9.75

Steak Tartare

small 9.25 large with salad & french fries 18.25

Grilled Chicken Paillard - 14.75

Moules Marinières - 13.95 *with french fries* - 16.75

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WINE BY THE GLASS

• WHITE WINE •

GLASS
175ml

Côtes de Gascogne 2017, Ménard,

South West 6.75

Viognier 2017, Montmarin,

Côtes de Thongue 7.50

Domaine Montrose Rosé 2016, Languedoc. 7.75

Sauvignon Blanc 2017, Valençay, Loire 8.25

Muscadet de Sevre et Maine 'Sur Lie' 2017,

Hauts Pémions, Loire 8.75

Atlantic Dry 2014, Camel Valley, Cornwall. 10.50

Côtes du Rhône Blanc 2017,

Tardieu-Laurent 11.00

Chablis 2017, Gilles et Nathalie Fèvre,

Bourgogne 14.00

• RED WINE •

GLASS
175ml

Vignes d'Oc Rouge 2017, Languedoc 6.75

Cabernet Sauvignon 2016

Côteaux de l'Ardèche 7.25

Pinot Noir 'La Muse de Cabestany' 2017,

Pays d'Oc 8.00

Beaujolais Villages 2016, André Colonge 8.75

Côtes du Rhône 2016, Chapoutier 9.25

Fitou 2016, Bertrand-Bergé, Languedoc 9.75

Syrah 'Les Vignes d'à Côté' 2017,

Yves Cuilleron, Rhône 10.25

Château Mayne-Graves 2015, Bordeaux 10.75

Vacqueyras 2014, La Garrigue, Rhône 12.25

Bourgogne Pinot Noir 'Les Ursulines' 2017,

Jean-Claude Boisset 14.25