

# BELLANGER

## BREAKFAST

- Monday to Friday 8.00am - 11.30am - Weekends 8.00am - 5.30pm -



### VIENNOISERIE

Croissant au Beurre - 2.50

Pain aux Raisins - 2.95

Pain au Chocolat - 2.95

Croissant aux Amandes - 2.95

### COLD BREAKFAST

Granola - 4.25 *with banana* - 5.25

Bellanger Muesli - 4.25

Yoghurt: Greek, or Low Fat - 2.75

*with a blueberry compote* - 4.25

*with granola & banana* - 5.25

Pink Grapefruit - 3.50

Fresh Fruit Salad - 7.50

### BUTTERMILK PANCAKES & WAFFLES

*maple syrup* - 6.50 *bacon & syrup* - 9.25

*blueberries & compote* - 8.75

### HOT BREAKFAST

Bellanger Creamed Porridge - 5.25  
*rhubarb & apple compote*

Fried, Poached or Scrambled Eggs - 4.95

2 Boiled Eggs with Soldiers - 5.95

Cumberland Sausage Sandwich - 5.50

Crispy Bacon Roll - 5.50

Ham & Gruyère Crêpe Complete - 8.25

Quinoa & Potato Hash - 11.75

*spinach, mushroom, avocado, poached egg*

### ENGLISH BREAKFAST - 14.95

- Served 8.00am - 11.30am -

choice of eggs with bacon, sausage, black pudding, tomato, baked beans and mushroom

### TOAST

*pain de campagne, seven grain, white, wheat free* - 1.25

*with butter and home made preserves* - 2.50

## ALL DAY

- Daily 11.30 to Close -

### PRIX FIXE

- 11:30am - 6:30pm daily -

2 courses - 14.25 3 courses - 16.75

#### Salades Râpées

*beetroot, celeriac & carrot*

#### Seared Fillet of Sea Bream

*with summer vegetables*

#### Tarte au Citron

*with crème fraîche*

### TARTES FLAMBÉES

Classic 'Alsacienne' - 6.75 Chèvre, Miel et Thym - 7.95

### ŒUFS

Eggs Benedict - *small* 7.25 *large* 12.75

Eggs Portobello - *small* 7.75 *large* 13.00

Eggs Arlington - *small* 8.95 *large* 16.75

Avocado & Poached Egg on Sourdough - 8.95

Smoked Salmon and Scrambled Eggs - 13.95

Omelette au Choix - *from* 7.95

### SANDWICHES

Bellanger Hamburger - 13.50  
*with french fries*

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 Dorset Crab - 12.75  
*mashed avocado, spiced tomato, sourdough*

Tartine of Grilled Halloumi - 9.75  
*with avocado & a herb dressing*

## HORS D'ŒUVRES

Carlingford Lough Rock Oysters 2.50 ea

Salades Râpées *beetroot, celeriac & carrot* - 4.95

Soupe à la Bière *infused with toasted caraway* - 5.25

Quiche Lorraine *salade mache* - 6.75

Chicken Liver Parfait - 9.75

*red onion maramalade*

#### Steak Tartare

*small* 9.25 *large with salad & french fries* 18.25

#### Escargots à la Persillade

*demi-douzaine* 9.50 - *la douzaine* 18.75

### LES SALADES

Heritage Beetroot with Goats' Cheese - 7.50

Avocado and Superfoods Salad - 9.25

Grilled Chicken Salad - 13.95

Dorset Crab, Avocado and Fennel Salad - 14.50

Salade Niçoise *small* 9.75 *large* 16.00

## PLÂTS PRINCIPAUX

### POISSONS

Grilled Fish of the Day - m.p.  
*served fully garnished*

Pavé of Sea Trout - 19.75

*artichokes, fennel & dill salad*

Pan Fried Fillet of Sea Bass - 21.75  
*provençale vegetables, green olive dressing*

### ESCALOPES

Chicken Schnitzel *with lingonberry compote* - 16.50

Veal Schnitzel *with lingonberry compote* - 22.00

Add Holstein *fried egg, anchovy & capers* - 1.75

### LES POTS

Coq au Riesling . . . . . *for one for two*  
17.00 33.00  
*riesling braised landaise chicken with mushrooms and pearl onions*

Choucroute à l'Alsacienne . . . . . 18.00 35.00  
*salted & smoked pork belly, ham hock, frankfurter, ham & garlic sausage and montbéliard sausage, served on pickled cabbage*

Moroccan Spiced Lamb . . . . . 19.00 37.00  
*slow braised shoulder of lamb with meguéz sausage, couscous & harissa*

### GARNITURES

sauerkraut - 3.50 les salades - 3.50  
les pommes de terre - 3.50 les légumes - 3.50  
pommes aligot - 4.50

### VIANDES

Toulouse Sausages - 13.50  
*braised puy lentils*

Confit of Duck - 14.00

*parmentier potatoes*

Grilled Chicken Paillard - 14.75  
*verjus dressing, new potatoes & green beans*

Grilled Entrecôte Steak - 27.50  
*béarnaise sauce and pommes frites*

### VÉGÉTARIEN

Please ask your server  
for our full vegetarian menu

## PÂTISSERIES, DESSERTS ET GLACÉS

Tarte au Citron Meringuée - 4.95

Chocolate & Raspberry Éclair - 5.25

Baked Vanilla Cheesecake - 5.75

Crème Brûlée - 5.75

Peaches and Cream - 5.95

Petit-Pot au Chocolat - 6.50

### FROMAGES

Comté 18 mois d'Affinage  
*served with grapes and baguette* - 8.75

Café Gourmand - 6.50

*a pot of americano coffee with a selection of pâtisseries*

Selection of Ice Creams - 2.25 *per scoop*  
*please ask your server*

Sorbet Maison - 3.95  
*please ask your server*

Coupe Amandine - 6.75  
*pistachio, hazelnut, and almond nougat ice creams with butterscotch sauce*



## CHAMPAGNE & SPARKLING

	GLASS 150ml	BOTTLE		GLASS 150ml	BOTTLE		BOTTLE
Crémant de Loire NV . . . . .	7.75	38.00	Moët & Chandon Brut Impérial NV . . . . .	74.00	Ruinart Blanc de Blancs NV . . . . .	85.00	
Pommery Brut Royal NV . . . . .	10.25	51.00*	Bollinger Special Cuvée NV . . . . .	80.00	Bollinger Rosé NV . . . . .	92.00	
Camel Valley Brut 2014, Cornwall . . . . .	15.50	69.00	Jacquesson Cuvée No. 741		Dom Pérignon 2009 . . . . .	165.00	
Ayala Rosé Majeur NV . . . . .	15.50	69.00	Extra Brut NV . . . . .	17.50	83.00		<i>*Magnums available at double the bottle price</i>

### HALF BOTTLES

Pommery Brut Royal NV 25.50 • Bollinger Rosé NV 46.00

## ROSÉ

	GLASS 175ml	BOTTLE
Montrose Rosé 2017 Bernard et Olivier Coste, Côte de Thongue . . . . .	7.75	28.00
Côte de Provence Rosé 2017, Château Roubine . . . . .	10.50	40.00

## WHITE

Côtes de Gascogne 2017, Domaine de Ménard, South West . . . . .	6.75	22.50
Viognier 2017, Domaine de Montmarin, Côte de Thongue . . . . .	7.50	27.50
Sauvignon Blanc 2017, Vignerons de Valençay, Loire . . . . .	8.00	29.50
Riesling 2015, Louis Guntrum, Rheinhessen . . . . .		31.00
Rivaner 'Clos des Eglantiers' 2016, Mathis Bastian . . . . .		32.00
Riesling Schieferkopf 2014, Baden . . . . .		33.50
Bourgogne Aligoté 2016, Domaine Perraud . . . . .	9.25	35.00
Atlantic Dry 2014, Camel Valley, Cornwall . . . . .	9.50	36.00
Muscadet 'Clos des Allées' 2016, Luneau-Papin, Loire . . . . .	9.75	37.50
Côtes du Rhône Blanc 'Les Becs Fins' 2016 Tardieu Laurent . . . . .	10.50	40.00
Riesling 2017, Bruno Sorg, Alsace . . . . .	10.75	41.00
Chablis 2016, Gilles et Nathalie Fèvre, Bourgogne . . . . .	12.75	49.00
Sylvaner Réserve 2016, Domaine Weinbach, Alsace . . . . .		49.00
Gewürztraminer 2016, Albert Mann, Alsace . . . . .		50.00
Pouilly-Fumé 2017 Domaine Thibault, Loire . . . . .	13.50	51.00
Pinot Gris 2012, Domaine Rolly Gassman, Alsace . . . . .		52.00
Bourgogne Blanc 'Les Sétilles' 2015, Olivier Leflaive . . . . .		55.00
Pouilly Fuissé 'Vieilles Vignes de Solutré' 2017 Domaine des Gerbeaux . . . . .		60.00
Riesling Grand Cru 'Altenberg' 2012, Frédéric Mochel, Alsace . . . . .		65.00
Chablis 1er Cru 'Les Vaillons' 2016, Laroche, Bourgogne . . . . .		78.00
Condrieu 'Les Vallins' 2014, Christophe Blanc, Rhône . . . . .		78.50
Meursault 'Les Vieilles Vignes' 2014, Vincent Girardin, Bourgogne . . . . .		82.00
Puligny-Montrachet 2015 Domaine Jacques Carillon . . . . .		100.00

500ml carafes are available for all wines sold by the glass

## RED

	GLASS 175ml	BOTTLE
Vignes d'Oc Rouge 2016, Languedoc . . . . .	6.75	22.50
Cabernet Sauvignon 2016 Côteaux de l'Ardèche . . . . .	7.00	25.50
Pinot Noir 'La Muse de Cabestany' 2016, Pays d'Oc . . . . .	7.75	28.00
Côtes du Roussillon 2016, Domaine Bila-Haut . . . . .		29.00
Beaujolais Villages 2016, Domaine André Colonge . . . . .	8.50	31.00
Côtes du Rhône 2016, Chapoutier . . . . .	8.75	33.00
Fitou 'Origines' 2016, Bertrand-Bergé, Languedoc . . . . .	9.25	35.00
Syrah 'Les Vignes d'à Côté' 2016, Yves Cuilleron, Rhône . . . . .	9.50	36.00
Château Mayne-Graves 2015, Bordeaux Supérieur . . . . .	10.50	39.50
Saumur-Champigny 2016, Domaine Filliatreau, Loire . . . . .		42.00
Vacqueyras 2014, Domaine de la Garrigue, Rhône . . . . .	11.75	45.00
Crozes-Hermitage Les Meysonniers 2015, Chapoutier, Rhône . . . . .	12.00	47.00
Château La Croix des Moines 2013, Lalande de Pomerol, Bordeaux . . . . .	12.75	49.00
Pinot Noir d'Alsace 2016, Domaine Bruno Sorg . . . . .	13.50	51.00
Cahors Malbec 2012, Château de Chambert, SW France . . . . .		52.00
Bourgogne Pinot Noir 'Les Ursulines' 2016, Jean-Claude Boisset . . . . .	14.25	53.00
Morgon Tradition 2015, Jean-Paul Thévenet, Beaujolais . . . . .		54.00
Pinot Noir 2013, August Kessler, Rheingau . . . . .		56.00
Gigondas 2012, Domaine St. Gayan, Rhône . . . . .		59.00
Lussac St. Émilion 2012, Château de Bellevue, Bordeaux . . . . .		60.00
Volnay 2014, Domaine Fernand et Laurent Pillot, Bourgogne . . . . .		63.00
Canon-Fronsac 'La Truffière' 2011, Château Cassagne Haut-Canon, Bordeaux . . . . .		67.00
Châteauneuf-du-Pape 2014, Le Vieux Donjon, Rhône . . . . .		82.00
Côte-Rôtie 'La Germiné' 2010, Domaine Duclaux, Rhône . . . . .		88.00
Nuits-St-Georges 'Les Allots' 2012, Benjamin Leroux, Bourgogne . . . . .		108.00
Château Latour à Pomerol 2008, Pomerol, Bordeaux . . . . .		135.00

a smaller glass size is available on request

## FEATURED PRODUCER

### DOMAINES SCHLUMBERGER

Thanks to the efforts of six generations of the Schlumberger family, the Domaine now has the largest holding of grand cru vineyards in Alsace. In addition, the Domaine also offers excellent value for money with the 'Princes Abbés' range.

	GLASS 175ml	BOTTLE
Pinot Blanc 'Les Princes Abbés' 2016 . . . . .		32.00
Riesling 'Les Princes Abbés' 2014 . . . . .	9.25	35.00
Pinot Gris Grand Cru 'Kessler' 2014 . . . . .		47.00
Riesling Grand Cru 'Saering' 2014 . . . . .		53.00
Gewürztraminer Grand Cru 'Kessler' 2014 . . . . .		53.00

## FEATURED PRODUCER

### DOMAINE ANDRÉ DEZAT, LOIRE

The celebrated André Dezat made the domaine famous over 40 years ago and it is now managed by his grandsons, Firmin and Arnaud. The Dezats' 20 hectares of Sancerre are superbly situated around five villages. They produce the full range of white, red and rosé Sancerre from Sauvignon Blanc and Pinot Noir respectively. The Sancerre Blanc Cuvée Prestige comes from an old vine plot on "Terre Blanche", limestone and clay.

	GLASS 175ml	BOTTLE
Sancerre Blanc 2017 . . . . .	12.50	46.50
Sancerre Rouge 2016 . . . . .	12.50	46.50
Sancerre Rosé 2017 . . . . .	12.50	46.50
Sancerre Blanc 'Cuvée Prestige' 2015 . . . . .	14.50	55.00

Please inform your server if you have any allergies we need to be aware of. All wines contain sulphites and some may contain allergens