



THE WINE ROOM

CHICKEN & HAM TERRINE <i>Tarragon Mayonnaise, Picked Mushroom, Chicken Vinaigrette</i>	£11
SEAWEED CURED SALMON <i>Cucumber, Wasabi, Radish</i>	£12
SPRING SALAD <i>Berkswell Cheese, Salted Hazelnut, Truffle, Beetroot</i>	£10
DUCK LIVER PARFAIT <i>Yorkshire Rhubarb, Granny Smith Apple, Toasted Fruit Bread</i>	£12
HOMEMADE SOUP OF THE DAY <i>Freshly Made Soup & Garnish</i>	£7
BREAD & OLIVES <i>Mixed Bread, Olives, Butter & Balsamic</i>	£4.50
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BEEF CHEEK <i>Pea Puree, English Asparagus, Wild Garlic, Morel Sauce</i>	£26
SEABREAM <i>Nettle Gnocchi, Lemon Puree, Caviar Sauce</i>	£22
RISOTTO <i>Peas, Broad Beans, Mint Pesto, Feta</i>	£19
GARLIC & HERB POUSSIN <i>Grill Garnish, French Fries</i>	£19
LAMB <i>Shoulder & Rump, Aubergine, Goats Curd, Broad Beans</i>	£26
RIBEYE (10oz) <i>Grill Garnish, French Fries</i>	£30
<i>Bearnaise, Peppercorn, Blue Cheese or Red Wine sauce</i>	£3
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DARK CHOCOLATE DELICE <i>Hazelnut, Milk Chocolate, Raspberries</i>	£7
WARM BANANA BREAD <i>Sea Salt Butterscotch, Coconut, Sugared Pecans</i>	£7
CLASSIC VANILLA CRÈME BRULEE <i>Flavours of Strawberries</i>	£7
APRICOT BAKEWELL <i>Almond Foam, Vanilla Ice Cream</i>	£7
CHEESE PLATE <i>Celery, Grape Chutney, Fruit Bread</i>	£12.50

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.