

# BELVEDERE

HOLLAND PARK

## STARTERS

Tian of Devon Crab, Prawns, Sauce Marie Rose 13.50	Lentil Soup, Parmesan Croûtons & Truffle Oil 7.00	Terrine of Smoked, Cured & Confit Salmon, Lemon & Shallot Dressing 10.50
Seared Scallops, Black Pudding, Apple Sauce, Land Cress 13.50	Mussel & Saffron Soup 7.50	Smoked Mackerel Rillettes, Apple & Radish Salad, Melba Toast 9.95
Game Terrine, Toasted Rye Bread, Cumberland Sauce 8.95	Croustillant of Crotin Goat's Cheese, Beetroot, Rocket, Tomato Chutney 10.50	Parma Ham, Roasted Figs, Rocket & Reggiano Parmesan 10.95
Parfait of Foie Gras, Pear Chutney, Sourdough Toast 10.95		Snails Bourguignonne (9) 9.50

## SALADS

Caesar Salad 7.50 / 12.50	Chicory & Pear Salad, Roquefort & Toasted Walnuts 8.50 / 13.50	Crispy Duck Salad, Tomato & Sesame Dressing 9.95 / 14.95
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## PASTA AND RISOTTO

Gnocchi, Wild Mushrooms, Rocket Pesto & Reggiano Parmesan 8.50 / 13.50	Butternut Squash Ravioli, Sage Butter Sauce 8.95 / 13.50	Linguine, Clams, Chilli, Lemon & Parsley 9.50 / 14.50
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## MAIN MEAT

Ribeye of Aberdeen Angus, Big Chips, Confit Tomato, Wild Mushrooms 21.50	Braised Lamb Shank, Minted Pea Purée, Root Vegetables, Rosemary Jus 18.95	Roast Gressingham Duck Breast, Choucroute, Ratte Potatoes Morteau Sausage, Port Jus 18.95
Gigollette of Venison, Braised Red Cabbage, Fondant Potato Sauce Grand Veneur 19.95	Grilled Calf's Liver, Mash Potato, Spinach, Pancetta, Sauce Diable 16.95	Grilled Pork Cutlet, Celeriac Purée Haricots Verts, Sage Jus 15.95
	Coq au Vin 17.50	

## MAIN FISH

Roast Wild Halibut, Sautéed Jerusalem Artichokes, Chanterelles, Curly Kale, Balsamic Jus 20.95	Organic Salmon, Salsify, Wilted Rocket, Shrimp Beurre Blanc 16.95	Poached Smoked Haddock, Colcannon, Poached Egg, Mustard Butter 16.95
Battered Cod Fillet, Mushy Peas, Chips, Tartare Sauce 17.95	Pan Fried Red Muller, Carrot & Orange Escabèche 17.95	Wild Seabass, Potato al Forno, Swiss Chard, Salsa Verde 18.95

## SIDES *(Available... but not necessary)* All at 3.50

Braised Red Cabbage	Spinach à la Crème	Gratin Dauphinois	Chips	Pommes Purée
Haricots Verts Amandine	Green Salad	Mixed Salad	Tomato Salad	

## DESSERTS AND CHEESE

7.50

Selection of French / English Cheeses, Quince Jelly (Supp £3)	Pear & Almond Tart, Sauce Anglaise	Mascarpone Crème Brûlée
Chocolate Brownie, Pistachio Ice Cream	Vanilla & Gingerbread Cheesecake Blueberry Compote	Apple & Blackberry Crumble, Fresh Cream
Malva Pudding, Rum & Raisin Ice Cream		Caramalised Banana Tart Vanilla Ice Cream
	Café Express 3.50	

Chef de cuisine - Gary O'Sullivan

*All dishes may contain nuts or traces of nuts.* Prices include VAT. A 12.5% discretionary service charge will be added.  
The Belvedere is available for parties and private hire.