

BRASSERIE & BAR



BELLHOUSE

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## MAINS

### CHICKEN TIKKA MAKHANI

Marinated chicken, creamy Makhani sauce, Kachumber salad, choice of gunpowder fries or basmati rice. 19.95

### TUSCAN SEA BASS <sup>(ngci\*)</sup>

Pan-seared sea bass fillet served with a Tuscan tomato, olive and caper ragù, finished with fresh basil and lemon. 19.95

### FISH AND CHIPS <sup>(ngci\*)</sup>

Crispy battered fish of the day, triple-cooked chips, crushed minted peas, tartare sauce and lemon wedge. 18.95

### HALLOUMI AND CHIPS <sup>(ngci\*)</sup>

Crispy battered halloumi, triple-cooked chips, crushed minted peas, tartare sauce. 17.95

### SLOW COOKED LAMB SHANK

A generous 15oz lamb shank, slow-cooked for perfect tenderness in a fragrant mint and rosemary jus, accompanied by buttery mashed potato and tenderstem broccoli. 27.95

### CHICKEN MILANESE

Crumbed chicken breast with a fried hen's egg, truffle sauce, salad doucette served with Parmesan truffle fries. 18.95

### CONFIT DUCK

Crispy duck leg, Marco Pierre White potato Gratin, sugar snap peas, tenderstem broccoli, red wine jus. 24.95

### PEA AND SHALLOT RAVIOLI <sup>(vg)</sup>

Delicate hand-filled ravioli with a smooth pea and caramelised shallot purée, finished with a green pesto and vegan Parmesan. 16.95

### LASAGNE AL FORNO

Traditional oven-baked lasagne layered with rich beef ragù, creamy béchamel and mozzarella, finished with Parmesan, vine tomatoes and fresh basil. 17.95

## FROM THE GRILL

### SIGNATURE CHEESEBURGER

Hand-crafted aged- beef patty, toasted sesame seed brioche bun, American style cheese, baby gem lettuce, beef tomato, pickled red onion, rich burger sauce served with french fries. 18.95

### GARDEN BURGER <sup>(vg)(gfa)</sup>

Crisp coated vegetable patty, toasted sesame seed brioche bun, American style cheese, baby gem lettuce, beef tomato, pickled red onion, rich burger sauce served with french fries. 17.95

### 8oz DRY AGED RIBEYE STEAK

8oz 28 day dry aged rib eye steak, triple-cooked chips, rocket & Parmesan salad, grilled tomato, portobello mushroom and onion rings 34.95

### STEAK FRITES <sup>(ngci\*)</sup>

8oz steak, french fries, rocket and Parmesan salad, peppercorn sauce. 24.95

## PIZZAS



*Our pizzas are crafted using a traditional Neapolitan-style base & are served with slow-roasted garlic aioli. Please speak to your server for gluten free pizza base options*

### DIAVOLA

Tomato, pepperoni, 'nduja, mozzarella, fresh red chilli. 17.95

### MARGHERITA <sup>(v)</sup>

Rich marinara tomato sauce, mozzarella, beef tomatoes, bambini mozzarella balls, fresh basil. 15.95

### VEGAN RUSTICA <sup>(vg)</sup>

Tomato, grilled vegetables, vegan mozzarella, fresh basil. 15.95

### POLLO AL FUNGI

Tomato, grilled chicken, forest mushrooms, mozzarella, fresh basil, truffle oil. 17.95

## SIDES

### ONION RINGS <sup>(vg)</sup>

4.25

### FINE BEANS <sup>(vg)</sup>

4.25

### ROCKET AND PARMESAN SALAD <sup>(v)</sup>

4.50

### CHILLI AND GARLIC TENDERSTEM BROCCOLI <sup>(vg)(ngci\*)</sup>

4.50

### SAUTÉED OR CREAM SPINACH <sup>(vg)(ngci\*)</sup>

4.25

### CURRY GARNISH <sup>(vg)</sup>

Poppadum, tear drop naan bread, mango chutney 4.50

### FRENCH FRIES <sup>(vg)(ngci\*)</sup>

4.95

### STEAK GARNISH <sup>(vg)</sup>

Portobello mushroom, grilled tomato & onion rings 4.50

### TRIPLE COOKED CHIPS <sup>(vg)(ngci\*)</sup>

4.95

### RED WINE JUS <sup>(vg)(ngci\*)</sup>

4.50

### PEPPERCORN SAUCE <sup>(v)(ngci\*)</sup>

4.50

### SLOW-ROASTED GARLIC AIOLI <sup>(v)</sup>

4.25

## FOR THE TABLE

### MIXED BREADS

Grilled sourdough, sundried tomato and olive focaccia, grissini breadsticks, truffle butter. 7.95

### OLIVES <sup>(vg)(ngci\*)</sup>

Bella di Cerignola mixed olives. 5.50

### SMOKED CHICKEN WINGS <sup>(ngci\*)</sup>

Crispy chicken, garlic aioli, pickled red onion, fresh red chilli, spring onion 9.50

### ARANCINI PEPERONATA <sup>(v)</sup>

Crispy, breaded Italian rice balls stuffed with a savory mixture of stewed red peppers and melting mozzarella with garlic aioli. 5.95

### CHARCUTERIE AND CHEESE BOARD

Cured meats, Welsh cheddar, French Brie, sourdough, cornichons, apple and cider brandy chutney. 18.95

### VEGETARIAN ANTIPASTI BOARD <sup>(v)</sup>

Olives, houmous, artichoke hearts, grilled halloumi cheese, arancini bites, sourdough, bread sticks, cornichons, cherry vine tomatoes. 17.95



## STARTERS

### SEARED SCALLOPS AND CHORIZO

Pan seared queen scallops, chorizo, finished with a herb oil and fresh coriander. 12.95

### ARTICHOKE FLOWER <sup>(vg)(ngci\*)</sup>

Crisp fried artichoke flower, houmous, Frisée lettuce and herb oil. 9.50

### TWICE BAKED CHEESE SOUFFLÉ <sup>(v)</sup>

Light, airy, and enriched with mature Cheddar and Gruyère, baked twice for a perfectly risen, velvety finish. Served with a cheese sauce and truffle oil. 10.95

### BUFFALO BURRATA <sup>(v)</sup>

Hand -pulled burrata with a red pepper tepanade, black olives, baby plum tomatoes on a sourdough crouton, vinaigrette and basil. 9.50

### SMOKED SALMON <sup>(gfa)</sup>

Finely sliced smoked salmon served with lemon, capers, cavier, dill crème fraîche and sourdough toast. 10.95

### THAI SPICED CHICKEN AND COCONUT SOUP

A fragrant Thai-inspired soup featuring tender chicken simmered in a rich coconut broth, delicately spiced with lemongrass, galangal, ginger, and kaffir lime leaves. 7.95

### VEGETABLE AND RED LENTIL SOUP <sup>(vg)</sup>

A blend of seasonal vegetables and red lentils, simmered slowly for a rich, warming flavour. Served with fresh herbs and crusty bread. 7.50

## SALADS

### CAPRESE SALAD <sup>(v)(ngci\*)</sup>

Fresh vine tomatoes, creamy mozzarella and basil leaves, finished with extra virgin olive oil and a drizzle of balsamic glaze. 14.95

### CAESAR SALAD

Crisp romaine lettuce tossed in a creamy Caesar dressing with garlic croutons, shaved Parmesan, pancetta and anchovies. 14.95

### SUPERFOOD SALAD <sup>(vg)(ngci\*)</sup>

A vibrant mix of quinoa, avocado, roasted courgette, tenderstem broccoli, Frisée lettuce and toasted seeds, tossed with a zesty lemon & herb dressing. 14.95

Add Halloumi <sup>(v)(ngci\*)</sup> 4.95  
Add Grilled Chicken Breast <sup>(ngci\*)</sup> 5.95  
Add Falafel <sup>(vg)</sup> 4.95

(vg) Vegan (v) Vegetarian (vg\*) Vegan Optional (gfa) Gluten Free Alternative

\*While we offer dishes created with no gluten containing ingredients (NGCI\*), our kitchen handles wheat/gluten, and cross-contamination could still occur.

If you have a food allergy, intolerance or sensitivity, you must speak to your server about ingredients in our dishes before you order your meal.

A 12.5% discretionary service charge will be added to your bill.

## SANDWICHES

### CHICKEN CLUB

Sourdough, grilled chicken breast, crispy bacon, baby gem lettuce, fresh tomato, mayonnaise. 12.95

### BACON AND BRIE

Sourdough, bacon, tomato, French Brie, rocket, red onion marmalade. 10.95

### EGG SALAD

Red pepper & olive focaccia, eggs, mayonnaise, cucumber, spring onion and rocket. 7.95

### CAPRESE SALAD

Fresh mozzarella, ripe tomatoes and basil layered on toasted sourdough with extra virgin olive oil and a touch of balsamic glaze. 10.50

### GRILLED BLACKENED FISH WRAP

Spiced blackened fish, grilled to perfection and wrapped with crisp lettuce, fresh tomato, slaw and mayo. 9.95

### CHICKEN AND BLUE CHEESE WRAP

Chargrilled chicken breast with gem lettuce, tomato, red onion, and a rich blue cheese mayo and crisp onions served in a warm tortilla. 9.95

### FALAFEL AND HOUMOUS SALAD WRAP

Crispy falafel with smooth houmous, fresh salad, and a vibrant green pesto, wrapped in a soft tortilla. 9.95



## DESSERTS

### CHOCOLATE AND CARAMEL CHEESECAKE <sup>(vg)(gfa)</sup>

A rich, plant-based chocolate and caramel cheesecake on an Oreo crumb base, served with vegan vanilla ice cream. 8.95

### SORBET SELECTION <sup>(vg)(ngci\*)</sup>

Choose any three scoops from our refreshing sorbets: strawberry and champagne, raspberry, or lemon. 7.50

### CHURROS AND DIPS <sup>(v)</sup>

Warm, freshly fried churros dusted with cinnamon sugar, served with strawberry sauce, rich chocolate dip, and dulce caramel. 7.95

### BANANA BRÛLÉE STICKY TOFFEE PUDDING <sup>(v)</sup>

Warm sticky toffee pudding topped with caramelised banana brûlée, served with a rich toffee sauce and vanilla ice cream. 8.95

### MACERATED STRAWBERRY AND ELDERFLOWER ETON MESS

Macerated strawberries folded with elderflower-infused cream, crushed meringue, vanilla ice cream finished with a drizzle of strawberry coulis. 7.95

### INDIVIDUAL MASCARPONE TIRAMISU <sup>(v)</sup>

Espresso-soaked sponge (savoiardi) biscuits and a rich mascarpone cream, finished with a generous dusting of cocoa powder. 9.50

### CHEESEBOARD <sup>(v)</sup>

Hand selected cheeses, Colliers Welsh Cheddar, French Brie, Stilton with wholegrain crackers, seasonal grapes, Kentish pear and wine chutney. 12.95

### ICE CREAM SELECTION <sup>(v)</sup>

Choose any three scoops from our refreshing Ice creams: chocoholic heaven, salted caramel, succulent strawberry, honeycomb. 7.50