

BELLHOUSE

BRASSERIE & BAR

SET MENU

2-COURSE & 3-COURSE DINING EXPERIENCE

FOR THE TABLE

MIXED BREADS

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

SMOKED CHICKEN WINGS (ngci*)

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

ARANCINI PEPPERONATA (V)

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



STARTERS

BUFFALO BURRATA (V)

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

SMOKED SALMON (gfa)

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

VEGETABLE AND RED LENTIL SOUP (vg)

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

SALADS

CAESAR SALAD

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

Add Halloumi (V)(ngci*) 4.95
Add Grilled Chicken Breast (ngci*) 5.95
Add Falafel (vg) 4.95

MAINS

CHICKEN TIKKA MAKHANI

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

FISH AND CHIPS (ngci*)

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

HALLOUMI AND CHIPS (ngci*)

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

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.

LASAGNE AL FORNO

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

PEA AND SHALLOT RAVIOLI (vg)

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

STEAK FRITES (ngci*) + Supplement £9.95

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

DESSERTS

CHOCOLATE AND CARAMEL CHEESECAKE (vg)(gfa)

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

SORBET SELECTION (vg)(ngci*)

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

CHURROS AND DIPS (V)

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

INDIVIDUAL MASCARPONE TIRAMISU (V)

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

ICE CREAM SELECTION (V)

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

SIDES

All sides will be charged additionally

ONION RINGS (vg)	4.25
FINE BEANS (vg)	4.25
ROCKET AND PARMESAN SALAD (V)	4.50
CHILLI AND GARLIC TENDERSTEM BROCCOLI (vg)(ngci*)	4.50
SAUTÉED OR CREAM SPINACH (vg)(ngci*)	4.25
FRENCH FRIES (vg)(ngci*)	

STEAK GARNISH (vg)	4.50
Portobello mushroom, grilled tomato & onion rings	
TRIPLE COOKED CHIPS (vg)(ngci*)	4.95
RED WINE JUS (vg)(ngci*)	4.50
PEPPERCORN SAUCE (V)(ngci*)	4.50
SLOW-ROASTED GARLIC AIOLI (V)	4.25

(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.