

brasserie Classics menu

*Starters -*

<b>Soup de Jour</b> Freshly made soup of the day	£5.95
<b>Rock Fish Soup</b> Lightly scented with saffron brill, scallops, tapenade	£8.95
<b>Bayonne Ham</b> Mozzerella, basil, vine tomatoes, focaccia	£8.50
<b>Shetland Mussels</b> Steamed, geurztaminer, cream	£6.95
<b>Vendee Hot Smoked Duck</b> Isigny camembert chesse beignet, damson cheese, frisee and watercress	£7.95
<b>Shellfish Cocktail</b> Crayfish, atlantic prawns, brown shrimps, lobster, marie-rose sauce	£9.95
<b>Charcuterie Plate</b> Pork rillettes, ham hock, chicken parfait, smoked sausage, grilled sour bread, pickles, sun blushed tomatoes, hummus	£8.95
<b>Boudin Noir aux Pommes a French "Black Sausage"</b> Saucisse de montbéliard and Morteau sourced directly from the Rungis Market Paris puy lentils, friséé	£7.95

*Main Courses -*

<b>Cornish Sea Bass</b> Tempura of oyster, crispy potatoes, bacon, broad beans, spinach, seaweed vinaigrette	£18.95
<b>Berkshire Pork</b> Osso buco fillet, in dried mushroom and asian spices, slow roasted belly, sage and onion bon bon, apple puree, umbrian lentils, pork juices	£16.95
<b>Tasting of Vale Lune Lamb</b> Braised shoulder ras el hanout, grilled cutlet, presse of breast, white onion puree, oven dried baby plum tomatoes, confit baby leek, confit garlic, spiced onion and olive sauce	£18.95
<b>Local Roast Pheasant</b> Pheasant and prune sausage, salsify, pumpkin and cumin puree, barley, jus gras	£18.00
<b>Maize Fed Goosnargh Chicken</b> Chicken and foie gras ballotine, truffle gnocchi, fumet of cèpes	£18.50

*Desserts -*

<b>Victoria Plum Clafoutis</b> Plum sauce and clotted cream	£6.95
<b>Banana Cake</b> Banana beignets, banana and Galliano ice cream	£7.95
<b>Cheshire Dairy Farm Ice Cream</b> Selected ice cream, brandy snap basket	£5.95
<b>Single Estate Chocolate Assiette</b> Chocolate tart, chocolate soup, chocolate sauce, cocoa puffs, chocolate sorbet	£7.95
<b>Crème Brulee</b> Served with a madeleine sourced directly from the Rungis Market, Paris	£6.95
<b>A Selection of French 'Fermier' Cheese</b> Here at the Belle Époque, we offer a selection of the finest French cheeses. Please ask your server for details	£9.95

*Vegetarian Section -*

<b>Haloumi Cheese (v)</b> Deep fried, tomato and shallot salad, capers	£6.95
<b>Pea, Broad Beans and Mint Risotto (v)</b> Shaved pecorino, pea shoots, lemon veloute	£9.50
<b>Crispy Petit Crottin Goats Cheese (v)</b> Imam Bayeldi – spiced aubergine, rocket	£10.95

*Grill Selection -*

**Steaks**

All our steaks are sourced from John Gates Farm, Lower Peover. Aged for a minimum of 21 days Local produce at its very best.

<b>Grilled Calf's Liver</b> Mash potato, spinach, pancetta, grelot onion, crispy onion, sauce diablo	£16.95
<b>10oz Sirloin – Bone In</b> Field mushroom, roast tomato, béarnaise	£22.95
<b>8oz Rib Eye Steak</b> Field mushroom, roast tomato, béarnaise	£19.95
<b>Steak au Poivre</b> Fillet steak, Hand cut chips, xo cognac sauce, fine beans	£25.95
<b>Rack of Cheshire Lamb</b> Local Cheshire Lamb, bred and fed in Tabley Park, Nr. Knutsford. Served with caper mint sauce	£24.90

All our steaks and lamb are served with portobello mushrooms, plum tomatoes on the vine and watercress.

*A La Carte Specials -*

<b>Chateaubriand – for Two</b> Extra matured Scottish beef, portabella mushroom, roast tomato, watercress, hand cut chips, béarnaise	£52.00
<b>Saddle of Deer with Crispy Wiltshire Pork</b> Celeriac puree, red cabbage choucroute, wild mushroom, dauphinoise, madeira jus	£26.95
<b>Glazed Halibut with Oxtail Ravioli</b> Parsnip, young leeks, red wine jus, spinaches	£28.99
<b>Kedgeree</b> Pan fried scented fillet of hake, curried risotto, cauliflower bhaji, carmel ras el hanout, cumin veloute	£16.95

*Side Orders -*

<b>Selection of Belles breads with virgin olive oil and tapenade</b>	£3.00
<b>Niçoise olives</b>	£2.95
<b>Steamed pink fir potatoes and parsley</b>	£2.50
<b>Savoy cabbage</b>	£3.00
<b>Fine green beans</b>	£3.50
<b>Hand cut chips</b>	£3.00
<b>Onion rings</b>	£3.00
<b>Buttered spinach</b>	£3.00

**Market Menu**

£12.95 for 2 Courses

Served for lunch 12.00 to 2.30 & early evening 5.00 to 7.30 Monday to Thursday (closed Monday lunch)

**Loch Duart Salmon Fish Cake**  
Tomato and shallot salad, capers. Anchovy dressing

**Smoked Duck Hash**  
Fried duck egg, diablo sauce, shoots

**Jerusalem Artichoke Soup**  
Smoked eschine of pork, hazelnut oil, chervil (v) option available

**Daube of Aged Cheshire Beef**  
Beef cheek, bourguignonne garniture, horseradish and potato puree, autumn greens

**Lune Valley Lamb**  
Braised shoulder hot pot, knuckle, kale, herb carrots, rosemary jus

**Day Boat Fish and Chips**  
Selected market fish, hand cut chips, buttered peas and tartare sauce

**Goosnargh Duck**  
Duck leg confit, big chips, white radish salad, red

**Pea, Broad Beans and Mint Risotto (v)**  
Shaved pecorino, pea shoots, lemon veloute

**Apricot Bread and Butter Pudding**  
Crème anglaise, clotted cream

**Mango Chantilly**  
Crushed meringue, strawberry sauce

**Banana Beignet**  
Caramel Sauce, Banana and Galliano ice cream