

*Starters -*

|   |       |
|---|-------|
| <b>Soup du Jour</b><br>Freshly made soup of the day   | £5.95 |
| <b>Rock Fish Soup</b><br>Lightly scented with saffron, brill, scallops, tapenade  | £8.95 |
| <b>Bayonne Ham</b><br>Mozzerella, basil, vine tomatoes, focaccia  | £8.50 |
| <b>Shetland Mussels</b><br>Steamed, gewurztraminer, cream   | £6.95 |
| <b>Vendée Hot Smoked Duck</b><br>Isigny camembert cheese beignet, damson cheese, frisee and watercress  | £7.95 |
| <b>Shellfish Cocktail</b><br>Crayfish, atlantic prawns, brown shrimps, lobster, marie-rose sauce  | £9.95 |
| <b>Charcuterie Plate</b><br>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><br>Saucisse de montbéliard and Morteau sourced directly from the Rungis Market Paris puy lentils, friséé | £7.95 |

*Main Courses -*

|   |        |
|---|--------|
| <b>Cornish Sea Bass</b><br>Tempura of oyster, crispy potatoes, bacon, broad beans, spinach, seaweed vinaigrette   | £18.95 |
| <b>Berkshire Pork</b><br>Osso buco fillet, in dried mushroom and asian spices, slow roasted belly, sage and onion bon bon, apple pureé, Umbrian lentils, pork juices  | £16.95 |
| <b>Tasting of Vale Lune Lamb</b><br>Braised shoulder ras el hanout, grilled cutlet, pressé 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><br>Pheasant and prune sausage, salsify, pumpkin and cumin puree, barley, jus gras   | £18.00 |
| <b>Maize Fed Goosnargh Chicken</b><br>Chicken and foie gras ballotine, truffle gnocchi, fumet of cèpes  | £18.50 |

*Desserts -*

|  |       |
|--|-------|
| <b>Plum Clafoutis</b><br>Plum sauce and clotted cream  | £6.95 |
| <b>Banana Cake</b><br>Banana beignets, banana and Galliano ice cream   | £7.95 |
| <b>Single Estate Chocolate Assiette</b><br>Chocolate tart, chocolate soup, chocolate ganaché, coco puffs, chocolate sorbet                                       | £7.95 |
| <b>Crème Brulee</b><br>Served with a madeleine sourced directly from the Rungis Market, Paris  | £6.95 |
| <b>Cheshire Dairy Farm Ice Cream</b><br>Selected ice cream, brandy snap basket   | £5.95 |
| <b>A Selection of French 'Fermier' Cheese</b><br>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><br>Deep fried, tomato and shallot salad, capers                  | £6.95  |
| <b>Pea, Broad Beans and Mint Risotto (v)</b><br>Shaved pecorino, pea shoots, lemon velouté | £9.50  |
| <b>Crispy Petit Crottin Goats Cheese (v)</b><br>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 28 days Local produce at its very best.

|   |        |
|---|--------|
| <b>Grilled Calf's Liver</b><br>Mash potato, spinach, pancetta, grelot onion, crispy onion, sauce 'diablo'                     | £16.95 |
| <b>10oz Sirloin – Bone In</b><br>Field mushroom, roast tomato, béarnaise  | £22.95 |
| <b>8oz Rib Eye Steak</b><br>Field mushroom, roast tomato, béarnaise   | £19.95 |
| <b>Steak au Poivre</b><br>Fillet steak, Hand cut chips, xo cognac sauce, fine beans   | £25.95 |
| <b>Rack of Cheshire Lamb</b><br>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><br>Extra matured Scottish beef, portabella mushroom, roast tomato, watercress, hand cut chips, béarnaise | £52.00 |
| <b>Saddle of Deer with Crispy Wiltshire Pork</b><br>Celeriac puree, red cabbage choucroute, wild mushroom, dauphinoise, madeira jus     | £26.95 |
| <b>Glazed Halibut with Oxtail Ravioli</b><br>Parsnip, young leeks, red wine jus, spinach  | £28.95 |
| <b>Hake 'Kedgeree'</b><br>Pan fried scented fillet of hake, curried risotto, cauliflower bhaji, caramel 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 |

**CHRISTMAS CELEBRATION MENU**

|  |
|--|
| <b>Roast St Marzano tomato &amp; red pepper soup (v)</b><br>Parmesan cheese, pesto sippets                   |
| <b>Chicken &amp; Foie gras parfait</b><br>Armagnac soaked plum puree, Melba toast                            |
| <b>Shellfish cocktail</b><br>Crayfish, Atlantic prawns, brown shrimps, Marie-rose sauce                      |
| <b>Bayonne ham and mozzarella</b><br>Basil, vine tomato, toasted focaccia                                    |
| <b>Roast Cocklake Farm Turkey</b><br>Market vegetables, duck fat potatoes, cranberry relish                  |
| <b>Slow cooked aged Cheshire blade of beef</b><br>Pomme mousseline, stilton pudding, roasted root vegetables |
| <b>Grilled Loch Duart Salmon</b><br>Sautéed Potatoes, wilted spinach, Mange Tout, Hollandaise sauce          |
| <b>Cannelloni of ricotta &amp; spinach (v)</b><br>Wild rocket, tomato fonduta, pesto, pine nuts              |
| <b>Classic Christmas pudding &amp; Brandy sauce</b>  |
| <b>Vanilla crème brûlée - Madeline cake</b>  |
| <b>Baked ginger parkin, rhubarb ripple ice cream, hot spiced treacle</b>                                     |
| <b>Artisan cheese, apple &amp; grape chutney</b>   |
| <b>Freshly brewed Coffee &amp; festive petit fours</b>   |

**Available from:**

1st December until 24th December  
Set price Christmas Celebration menu

**Lunch:**

Monday to Sunday £22.00 per person

**Dinner:**

Monday to Thursday £25.00 per person  
Friday and Saturday £29.95 per person