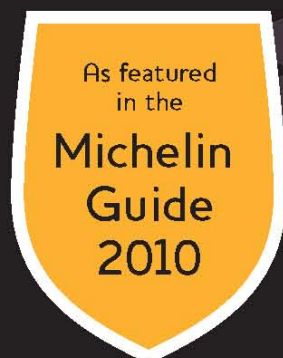


Belle  
époque  
BRASSERIE

# Stunning New Market Menu

2 courses only  
£13.95\* per person

Award winning dining everyday using  
the finest produce from around the region



\*Pre-booking required. Subject to availability

Here at the Belle, unlike so many places, we pay more than lip service to the use of local produce, artisan producers and farmers. That is why all our suppliers are credited on our menu - their hard work gives our chefs the best food to work with everyday. From first thing in the morning, when our stockpots start their long simmer to provide the base for all sauces, jus and gravies, to late into the evening, our back door is buzzing with fabulous produce arriving from all over the North West.

## Starters

### Roasted crown prince squash soup (v)

mid to late season variety squash of good flavour, nutmeg crème fraîche

### Chicken liver parfait

classic rich parfait of organic chicken liver, plum & grape chutney, melba toast

### Montgomery cheddar & leek flamiche (v)

world-class unpasteurised, natural cheese & baby leek tart, potato espuma

### Eggs royal (v)

Johnson's of Swarbrick poached hen's egg, spinach, muffin, sauce hollandaise

## Main Courses

### Beef Bourguignon, potato mousseline

seven hour braised beef cheeks, baby onions, lardons & red wine sauce, potato purée

### Calves' liver

seared calves' liver, mousseline potatoes, onion gravy, tempura onions

### Fillet of line-caught Cornish ling

fish of the month is ling, served with champ, parsley sauce

### Salsify & wild mushrooms (v)

gratin of salsify, wild mushrooms, béchamel & spinach

Sample menu only.

\* For groups of 8 people or more, a discretionary charge of 12.5% will be added. Prices include VAT at prevailing rates; Belle Epoque complies with the hospitality industry's voluntary code of practice

## Desserts

### Coffee & doughnut

Illy's espresso coffee mousse, jam doughnut

### Rhubarb & apple

new season rhubarb & bramley apple crumble, vanilla custard

### Poire Belle Hélène

poached Williams pear, vanilla ice cream, warm valrhona sauce, Chantilly cream

### Ice cream

selection of Cheshire ice cream in a brandy snap basket

## Side Orders

Pommes purée £3.00

Pommes frites £3.00

Steamed charlottes & parsley £4.00

January king cabbage £3.50

Fine green beans £3.50

Tomato & shallot, balsamic vinegar £3.00

Rocket, shaved parmesan, olive oil and balsamic £3.50