

*Starters*  
- £6.95

**Soup du Jour (v)**

Freshly made soup of the day

**Croquette de Volaille, Bois Boudran**

Slow Cooked Chicken, bound in a Chicken Veloute, Bread Crumbed & Fried, served with rich Tomato & Tarragon Dressing, Petit Leaf Salad

**Pheasant Terrine**

Coarse baked terrine, with Armagnac Prunes & Tomato Chutney and Sour Dough Bread

**Savoie Salad (v)**

Sliced Potatoes, Crisp Pancetta, Sliced Guyère Cheese, Lambs Leaf & Shallot & Red Wine Dressing

**Haddock Florentine**

Toasted Brioche, Spinach, Poached Egg, Flaked Haddock & Cheese Sauce

**Melon, Fig & Serrano Ham**

Rich Port Dressing

**Crispy Goats Cheese Batons (v)**

Served with Coarse Black Olive, Tomato, Pickled Shallot and Mushroom Dressing

*Main Courses*  
- £13.95 / £9.95 (v)

**Honey & Mustard Glazed Ham Hock Presse**

Cauliflower Cheese Puree, Chantenay Carrots, Pont Neuf Potatoes

**Pan Fried Fillet of Hake**

Spiced Butternut Mash, Green Beans, Spinach, Chick Peas, Curry Scented Veloute

**Mediterranean Vegetable Risotto (v)**

Finished with Passata, Pesto & Salad Mash & Parmesan and Focaccia Crisp Salad

**Braised Lamb Four Quarter**

With a Lamb Hot Pot, Cabbage, Chaterney Carrots

**Warm Choucroute**

Confit Duck Leg, Braised Pork Shoulder, Garlic Sausage – bed of Sauerkraut, Flowered Carrots, Turned New Potatoes & Smoked Bacon Jus

**Pan Fried Lamb Kidneys**

Served with Portobello Mushroom, Rosti Potato, Flageolet Beans, Pepper Sauce

**Poulet Sauté du Belle Epoque**

Pan Fried Chicken Pieces, Garnished with Parmentier Potatoes, Shallots, Mushrooms, Roquefort Cheese on a bed of Savoy Cabbage with a Half Tomato Glaze

**Crispy Petit Crottin Goats Cheese (v)**

Imam Bayeldi – spiced aubergine, rocket

*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.

**8oz Rib Eye Steak**

Portabella mushroom, roast tomato, béarnaise

£19.95

**Chateaubriand – for Two**

Extra matured Scottish beef, portabella mushroom, roast tomato, watercress, hand cut chips, béarnaise

£52.00

**Steak au Poivre**

Fillet steak, Hand cut chips, xo cognac sauce, fine beans

£25.95

**Rack of Cheshire Lamb**

Local Cheshire Lamb, bred and fed in Tabley Park, Nr. Knutsford. Served with caper mint sauce

£24.90

**Grilled Calf's Liver**

Mash potato, spinach, pancetta, grelot onion, crispy onion, sauce 'diablo'

£16.95

All our steaks and lamb are served with portabella mushrooms, plum tomatoes and watercress.

*Side Orders -*

Selection of Belles breads with virgin olive oil and tapenade £3.00

Niçoise olives £2.95

Steamed pink fir potatoes and parsley £2.50

Savoy cabbage £3.00

Fine green beans £3.50

Hand cut chips £3.00

Onion rings £3.00

Buttered spinach £3.00

**Market Menu**

£9.95 for 1 Courses

£14.95 for 2 Courses

£19.95 for 3 Courses

Monday to Friday 12.00 to 2.30 and 5.00 to 7.30, closed Monday lunch.

Only for parties of 8 or less.



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Finished with Passata, Pesto & Salad Mash & Parmesan and Focaccia Crisp Salad



**Crepe Suzette**

Pan Fried Crepes, finished in Cointreau, Orange & Toffee Sauce – Crème Fraiche

**Baked Rice Pudding**

Home Made Rice Pudding, with Parkin Cake – baked in the oven and topped with Marmalade

**A Selection of French 'Fermier' Cheese**

Here at the Belle Époque, we offer a selection of the finest French cheeses. Please ask your server for details

*A La Carte Specials -*

**Pan Fried Spiced Foie Gras**

Slice of lobe foie gras, lightly breaded with gingerbread, pan fried and served on a Rocket salad and a rich duck jus

£12.95

**Twice Baked Roquefort Soufflé**

Served with Beetroot and Apple Salad

£8.95

**Pan Fried Scallops**

Chorizo, Peas, Carrots & finished with a Hollandaise Sauce

£11.95



**Local Roast Pheasant**

Salsify, pumpkin and cumin puree, barley & jus gras

£18.00

**Saddle of Venison & Wiltshire Belly Pork**

Celeriac Puree, red cabbage, wild Mushrooms, Dauphinoise and Madeira jus

£26.95

**Glazed Halibut, Langoustine & Oxtail Ravioli**

Parsnip Puree, Young Leeks, Red Wine Jus, Spinach

£22.95