

The Nottingham Belfry Sample Menu

Snacks & nibbles

Smoked almonds, tomato and basil bites & marinated olives - £5

Crispy bread bits & red pepper houmous - £4.50

Warm garlic fougasse, olive oil & balsamic vinegar - £6

Starters

Chef's soup of the day £5.50

*Prawn & avocado cocktail (gf)
Bloody Mary mayo £7.50*

*Duck rillets
Orange, watercress, pomegranate & crispy bread bits
£7.50*

*Steamed mussels (gf)
Garlic & white wine sauce £8*

*Goats cheese (v)
Wheatberry, apple & cranberry £7*

*Pan fried chicken livers
Smoked bacon, mustard mayo, garlic bread shards &
crispy apple £8*

Main courses

Pie "Flight"

Mini steak & ale pie and mini chicken & ham pie, butter & cream mash, cheddar cheese mash, peas, bacon & cabbage £16.50

Grilled fillet of sea bass (gf)

Parmesan polenta chips, buttered spinach and kale, cherry tomato & garlic salsa

Pumpkin ravioli (v)

Crispy sage, toasted pine nuts, roasted pepper & crème fraiche £16.50

Braised lamb tagine

Apricot & mint cous cous £17

Warm superfood salad (v)

Red quinoa & freekeh grain salad, with roasted squash, pomegranate and honey & almond dressing £12

Baked fillet of hake (gf)

Curried leeks & mussel cream and cumin roasted cauliflower £17

Grills

100z Hereford dry aged rib eye (gf)

Hereford cattle are one of britains finest beef breeds, aged for 28 days, succulent & full of flavour. £27

Best cooked medium rare or medium

Beef short rib

Short rib is a tasty cut of beef taken from the brisket or rib area of beef cattle £22

Dukesmoor 5oz minute sirloin steak & frites (gf)

*Dukesmoor steaks are exclusively sourced from native
british prime steers & heifers. £16.50
Including traditional shorthorn & Aberdeen angus*

Sauces £1.50 each

*Peppercorn sauce, béarnaise sauce, chasseur sauce or
garlic butter*

*All served with triple cooked chips, chestnut fricasee,
cherry tomatoes & garlic salsa*

Gourmet burger

*British beef short rib burger, crispy bacon, cheese, red
onion chutney, brioche bun & fries £15.50*

Halloumi burger (v)

*Marinated halloumi, griddled courgettes, aubergine,
portobello mushrooms, brioche bun & fries*

Cajun chicken supreme

*Portobello mushroom, cherry tomatoes, garlic salsa &
french fries £16*

Sharing

*King prawns, crispy squid, goujons & whitebait, Bloody
Mary mayo and lemon & lime crème fraiche - £12*

*Hot & sticky wings, maple glazed pork belly, garlic &
chilli meatballs, crispy fried mozzarella sticks, green
tomato & coriander dip & sour cream & chives - £12*

*Vegetable shards, guacamole & red pepper houmous - £9
(gf) (v)*

Sides £3.75 each

Triple cooked chips (gf)

· *Rosemary & sea salt fries*

Sweet potato fries (gf)

Mashed potatoes (gf)

Creamy spinach & kale (gf)

Honey & thyme roasted winter vegetables (gf)

Steamed greens (gf)

Green salad (gf)

Tomato & red onion salad (gf)

Desserts

Sticky toffee pudding

Vanilla bean ice cream £6

Chocolate brownie torte

Smoked almonds & sea salt £6

Clementine tart

Frozen yoghurt ice cream £6

Apple tart tatin

Cinnamon ice cream £6

Rhubarb crème brulee

Cinnamon biscuits £6

Cheese selection
Spiced pear chutney £8.50

Sweet treats for two
Selection of mini sweet
Treats to share £12

(v) vegetarian, (gf) gluten free