



SIGNATURE STARTERS

OAK SMOKED SCOTTISH SALMON GF 400 kcals F, SU, C, M 20	Rocket Leaves, Caper Berries, Lemon
HERITAGE TOMATO SALAD GF, V*, VE? 226 kcals D, C, M 15	Parmesan, Olives, Basil Pesto
PAN SEARED SCALLOPS GF 281 kcals MO, SU, C, M 24	Sautéed Julienne of Mange Tout, Courgette & Red Pepper, Honey & Lime Dressing
TRIO OF BEETROOT GF, V*, VE? 211 kcals D, M, SU, C 15	Red, Golden & Candy Beetroot, Feta Cheese, Honey & Mustard Vinaigrette
HAM HOCK TERRINE GF? 275 kcals G, M, SU, C 17	Piccalilli, Honey & Mustard Vinaigrette, Toasted Ciabatta

CLASSIC STARTERS

TRADITIONAL PRAWN COCKTAIL GF? 280 kcals E, CR, C, M, SU, G, D 18	Iceberg Lettuce, Marie Rose Sauce, Brown Bread & Butter
SMOOTH CHICKEN LIVER & BRANDY PATÉ GF? 536 kcals 18	Spiced Apple Chutney, Toasted Brioche D, G, E, SU, C, M
PEARLS OF MELON GF, VE* 194 kcals 15	Elderflower & Ginger Syrup, Mixed Berries, Lemon Sorbet, Fresh Mint
FRESH WEST COUNTRY CRAB SALAD GF 146 kcals CR, SU, C, M 22	Grapefruit & Avocado Salsa, Lemon Dressing

SIGNATURE MAINS

PRIME 8OZ FILLET STEAK GF? 913 kcals D, G, E, C, M, SU, SO 50	Chunky Chips, Onion Rings, Mushrooms, Sweet Cherry Tomatoes, Diane Sauce
CHICKEN KIEV GF? 1055 kcals D, G, E, M 25	French Fries, Coleslaw
BEER BATTERED COD & CHIPS 1465 kcals G, F, M, SU, E, D, SO 27	Chunky Chips, Peas, Tartare Sauce, Lemon
PRIME 8OZ SIRLOIN STEAK GF? 896 kcals D, G, E, C, SU, SO 40	Chunky Chips, Onion Rings, Mushrooms, Sweet Cherry Tomatoes, Black Peppercorn Sauce
OMELETTE SOUFFLE GF?, V 827 kcals D, G, E, C, M 25	French Fries, Cream Cheese, Salad Garnish
BREADED SCAMPI TAILS 974 kcals D, G, CR, M, SU 24	Chunky Chips, Peas, Tartare Sauce, Lemon
SPINACH & SWEET POTATO DHAL GF?, V*, VE? 1034 kcals G, C, D 22	Basmati Rice, Naan Bread, Mango Chutney, Raita

CLASSIC MAINS

HONEY MUSTARD GLAZED LAMB RUMP GF 580 kcals C, SU, M 41	Pea Puree, Mint Sauce, Redcurrant Jus
PAN FRIED CALF’S LIVER GF 591 kcals C, SU 35	Crisp Pancetta, Caramelised Shallots, Red Wine & Thyme Jus
PAN FRIED FILLET OF SEA BASS GF 280 kcals D, F, CR 34	Wilted Spinach, Shrimp Butter Sauce
CREEDY CARVER DUCKLING GF 541 kcals C, SU 40	Confit of Leg & Breast, Balsamic Treacle, Candied Orange
GRILLED WHOLE DOVER SOLE GF 600 kcals D, F, CR 50	Prawn, Lemon & Parsley Butter, either served on or off the bone
BEAN & LENTIL COTTAGE PIE GF, VE* 650 kcals C 22	Roast Vegetable, Bean & Lentil Ragout, Rich Tomato Sauce, Crushed Potato Topping

All Classic Main Courses are served with a selection of Seasonal Vegetables & Potatoes of the Day GF?, VE? or Mixed Leaf Salad & New Potatoes GF, VE

DESSERTS

Our dessert and cheese course options change daily and can be found on the accompanying table d’hote menu.

A SELECTION OF TABLE D’HOTE GF?, VE? SWEETS	kcals varies daily	from 10
A SELECTION OF ICE CREAM & SORBET GF?, VE?, G		
1 Scoop		4
2 Scoops		6.50
3 Scoops		9
A SELECTION OF CHEESES GF?, V		10
Biscuits, Celery G, D, E, S, C		
BREAKFAST TEA & MINTS		4.60
FILTER COFFEE & MINTS		4.75

GF Gluten Free

GF? Can Be Gluten Free (please ask)

V Vegetarian

VE Vegan

VE? Can be Vegan (please ask)

D DAIRY

G GLUTEN

M MUSTARD

E EGG

MO MOLLUSCS

CR CRUSTACEAN

C CELERY

N NUTS

F FISH

SU SULPHUR DIOXIDE

S SESAME

SO SOYA

P PEANUTS

L LUPIN

Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.

RESIDENTS ON DINNER INCLUSIVE TERMS

The table d’hote menu and dishes marked with an * are included in your package, a 40% reduction applies to any of the other dishes.

(Menu prices are shown in sterling and are per person).

BELMONT
HOTEL

B R E N D
COLLECTION

HOTELS | RESTAURANTS | SPAS