

LAURA ASHLEY

HOTELS

THE BELSFIELD



The Belsfield Restaurant Menu

Served 6.30pm - 9pm



We operate no-mobile phones policy in our Restaurant. If unavoidable, please take the call outside.

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Starters

Jerusalem Artichoke, Black Garlic Puree, Chicory (Vegan)

£7.25

Confit Chicken & Ginger Bread Bon Bon, Spring Onion, Hoisin

£8.50

Smoked Salmon & Prawn Cannelloni, Cucumber, Tobiko

£8.95

Wood Pigeon, Pickled Beets, Blackberries, Black Pudding

£8.75

Seared King Scallops, Spring Greens, Smoked Pancetta

£12.95 (£5 supplement for our Dinner-inclusive guests)

Please let us know if you have any allergies or dietary requirements

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Main Courses

Chateaubriand for 2 to Share;

Jenga Chips, Tomato, Mushroom, Tenderstem Broccoli, Peppercorn Sauce, Beef Jus
£67.00 (£10 supplement per person for our Dinner-inclusive guests)

Cumbrian Lamb, Anna Potatoes, Mint, Pea, Red Wine Jus

£23.50

Goosnargh Duck, Fennel Puree, Pineapple Pickle, Purple Sprouting, Duck Fat Potato

£22.50

Stone Bass, Charred Leek and Clam Risotto

£21.50

Polenta, Roast King Carrots, Celeriac Puree, Walnut Granola (Vegan)

£16.50

Cod, Cauliflower Cheese Croquette, Kale, Chorizo, Chive Oil

£20.50

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Desserts

Sticky Toffee Sponge, Honeycomb, Clotted Cream Ice Cream

£8.00

Crème Brulee, Rhubarb Crumble, Ginger Ice Cream

£8.50

Caramel Tart, Lemon Yogurt Sorbet, Caramel Truffle

£8.50

Chocolate Mousse, Black Cherries, Roasted Hazelnuts

£9.50

British Cheeses, Truffle Honey, Port Grapes, Quince, Sourdough Crispbreads

£10.50 (£2 supplement for our Dinner-inclusive guests)

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