

BELZAN

DINNER

- SNACKS -

Bread, <i>tomato, garlic, herbs</i>	3	vv
Olives	3.5	vv
Charcuterie: Ask about this week's selection	6	
Confit duck croquettes, <i>sour cherry</i>	5	
Roast bone marrow, <i>oyster aioli, watercress, souldough</i>	5/9	

- PLATES -

Green beans, <i>lovage, strawberries, ricotta, tomato</i>	7	v
Barbequed savoy cabbage, <i>chilli, ginger and soy</i>	5	vv
Asparagus, <i>pea mayo, buckwheat</i>	5	vv
Wild mushroom <i>gnocchi, duxelle, wild garlic</i>	9	v
Butter beans, <i>beef dashi, parsley crema</i>	6	vo
Smoked eel, <i>crayfish emulsion, black pudding, parsley oil</i>	7	
Market fish: <i>A member of the team will explain todays dish.</i>	11	
Scallops, <i>braised lentils, mango, masala</i>	13	
Barbecued whole cornish squid, <i>gordal olive, lemon, thyme</i>	11	
Buttermilk fried rabbit, <i>pickled fennel, apple</i>	8	
Sausage & Mash	7	
Rack of Lamb, <i>ratatouille</i>	10	
Barbecued pork loin, <i>tonkotsu, roast peaches</i>	13	
Staff dinner	5	

- DESSERT -

Strawberry frangiapane tart, <i>chaff cream</i>	6	v
Tonka bean rice pudding, <i>Lillet vermouthe spiced pear</i>	6	v
Bananas and custard	6	
Cheese	9	
Sgroppino: Grapefruit sorbet topped with moscato d'Asti	6	vv