

BELZAN

DINNER 4th-10th Feb 2019

Wildloaf Sourdough, caramelised cauliflower butter	3 v
Marinated olives	3.5 vv
Padron peppers	4 vv
Black pudding & leek croquettes	6
Charcuterie - Lomo, figs	6
Roasted Roscoff Onions with black garlic mole and miso mayo	8 v
Baked Celeriac, tunworth cheese, thyme and crispy shallots	7 v
Butter Beans, beef dashi, parsley crema and kale crisps	7
Savoy Cabbage, golden raisins, honey and almonds	7 v
Wild Mushroom Gnocchi, mushroom duxelle, black kale, pine nuts	9 v
Buttered Ratte Potatoes, salsa verde	6 v
Bone Marrow with oyster aioli & sourdough	6
Chicken Livers, salsify pureé, chicken scratchings	9
Rabbit Sausage, green beans, szechuan sauce & kaffir	9
Staff Dinner: changes daily	7
Market fish: changes daily	POA
Wild Argentinian Red Prawns & prawn head aioli	15
Barbecued Whole Sea Bream, with sherry glazed onions & peas	14
Barbecued Pork Chop - tonkotsu & roasted clementine	12
8oz Veal Sirloin, mustard greens, bone marrow mash	20
Hot chocolate mousse, cherries, biscuit	5 vv
Deep fried tonka bean rice pudding, pear & Lillet caramel	8
Blood Orange & Polenta Cake with blood orange curd and red wine salt	6.50
Cheese - Tunworth, honeycomb, pickled thyme	5

*A discretionary donation of one pound water charge will be added to your bill to support Action Against Hunger.
Some of our dishes contain ingredients that are known to trigger allergens - please inform your server if you would like to see the full list.*