



# Brasserie Menu



## Starters

|   |      |
|---|------|
| <b>Soup of the day</b>  | 4.95 |
| <b>Garlic King Prawns</b><br>Fennel salad, Pernod dressing  | 7.95 |
| <b>Smoked Salmon Rose</b><br>Capers, shallots, lemon and olive oil dressing                             | 7.50 |
| <b>Savoury Duck Tart</b><br>Red Onion Marmalade, Pistachio Crumble                                      | 6.50 |
| <b>Tian of Mediterranean Vegetables</b><br>Grilled goat's cheese  | 5.95 |
| <b>Risotto Verde</b><br>Creamy risotto with broad beans, peas, courgette, baby spinach and grana padano | 5.95 |

## Sharing Platters

|   |       |
|---|-------|
| <b>Italian Sharing Platter</b><br>Milano salami, mortadella, prosciutto ham, herb focaccia, sun blushed tomato & olives | 9.95  |
| <b>Oriental Platter</b><br>Duck spring rolls, tempura prawn, wings of fire, thai vegetable moneybag & chilli sauce      | 10.95 |

## Salad and Pasta

|  | small | large |
|--|-------|-------|
| <b>Bellhouse salad</b><br>Rocket leaves, Italian mix leaves, cherry tomato, cucumber, sliced red onion, sliced peppers | 5.50  | 7.95  |
| <b>Ceasar Salad</b><br>Cos lettuce, parmesan shavings, croutons (with or without Cajun chicken )                       | 7.50  | 9.95  |
| <b>Beef tomato and mozzarella salad</b><br>Basil pesto dressing  | 6.50  | 8.95  |
| <b>Grilled chicken linguini</b><br>Red onion, sun blushed tomatoes, mix olives   | 7.50  | 9.95  |
| <b>Tagliatelle Alfredo</b><br>Mushroom, cheese sauce and chopped parsley   | 6.50  | 8.95  |
| <b>Penne Arrabiata</b><br>Spicy tomato sauce and Grana padano  | 6.50  | 8.95  |

## Mains

|  |       |
|--|-------|
| <b>Sea Bream</b><br>Crushed new potato, wilted spinach, olives                                 | 14.95 |
| <b>Oven baked Salmon</b><br>On a bed of Mediterranean couscous & Pesto drizzle                 | 14.95 |
| <b>Stuffed corn fed chicken breast</b><br>Wild mushroom mousse, mash potato, baby vegetables   | 14.95 |
| <b>Lamb Chump</b><br>Minted mash, baby vegetables, rosemary jus                                | 13.50 |
| <b>Thai beef</b><br>Thai red curry, jasmine rice and prawn crackers                            | 13.50 |
| <b>Chickpea, spinach and sweet potato curry</b><br>Basmati rice, naan bread and poppadum       | 12.95 |
| <b>Pan grilled haloumi cheese skewers</b><br>Vegetables and tomato couscous, balsamic dressing | 12.95 |

## Grills

|   |       |
|---|-------|
| <b>8oz Sirloin Steak</b>  | 16.95 |
| <b>8oz fillet Steak</b>   | 19.95 |
| <b>8oz corn fed chicken breast</b>  | 15.50 |
| Home made chips, cherry tomatoes, and field flat mushroom<br>Sauces – peppercorn, Diane |       |

## Sides

|                                     |      |
|-------------------------------------|------|
| <b>Hand cut chips</b>               | 2.50 |
| <b>Baby vegetables</b>              | 2.50 |
| <b>Green beans wrapped in bacon</b> | 3.50 |
| <b>Creamy mash potatoes</b>         | 2.50 |
| <b>Selection of assorted breads</b> | 2.50 |

## Dessert

|  |      |
|--|------|
| <b>Baked Cheese cake</b>                             | 5.95 |
| <b>Chocolate brownie with vanilla ice cream</b>      | 5.95 |
| <b>Bellhouse special crumble</b><br>Custard or cream | 4.95 |
| <b>Cheese and Biscuits</b>                           | 7.50 |
| <b>Fresh fruit salad</b><br>Cream or ice cream       | 4.95 |
| <b>Tiramisu</b><br>Chocolate sauce                   | 5.95 |



# Campana Restaurant



## White

|   | Glass 250ml | Bottle |
|---|-------------|--------|
| <b>1. Hardys Riddle Colombard Chardonnay, SE Australia, Australia A.B.V. 12.5%</b><br><i>Easy-drinking and refreshingly lively. Zingy Colombard character and fuller, richer style Chardonnay. All fermented in stainless steel and with no oak contact</i> | £5.95       | £17.95 |
| <b>2. Alexis Lichine Sauvignon Blanc, France A.B.V. 11.5%</b><br><i>Rich, well balanced medium white wine</i>   | £5.50       | £15.95 |
| <b>3. Corte Vigna Pinot Grigio Provincia di Pavia, Italy A.B.V. 11.5%</b><br><i>Dry, full, floral style, with racy, balanced fruit</i>  | £6.50       | £19.50 |

## Red

|  |       |        |
|--|-------|--------|
| <b>4. Hardys The Riddle Shiraz-Cabernet, SE Australia, Australia A.B.V. 13%</b><br><i>Delicious coming together of pepper, spice and raspberry flavours of the Shiraz with the blackcurrant and firm rich tannins of the Cabernet finished off with a light touch of toasty-vanilla oak.</i> | £5.95 | £17.95 |
| <b>5. Alexis Lichine Merlot, France A.B.V. 13.5%</b><br><i>Fruity, full bodied and well balanced red wine.</i>   | £5.50 | £15.95 |
| <b>6. Valpolicella, Borsari, Italy A.B.V. 11.5%</b><br><i>Medium weight, dry red with good, clean, slightly fruity finish.</i>   | £6.50 | £19.50 |

## Rose

|  |       |        |
|--|-------|--------|
| <b>7. Alexis Lichine Cinsault Rose, France A.B.V. 12%</b><br><i>Refreshing, aromatic and fruity rose wine.</i> | £5.50 | £15.95 |
|--|-------|--------|

## Champagne

|  | Glass 200ml | Bottle |
|--|-------------|--------|
| <b>8. Piper Heidsieck Brut NV, France A.B.V. 12%</b><br><i>Young, lively fruit flavours and a fresh, vivid aroma characterise this attractive champagne.</i>   | £16.00      | £31.95 |
| <b>9. Veuve Clicquot Yellow Label Brut NV, A.B.V. 12%</b><br><i>Rich, dry champagne from this famous Reims house, blended from a high proportion of pinot grapes and aged for a mature, rounded character.</i> |             | £46.95 |
| <b>10. Bollinger Special Cuvée Brut NV, A.B.V. 12%</b><br><i>Full-flavoured champagne, dominated by the powerful but slow developing Pinot Noir richness.</i>  |             | £54.95 |
| <b>11. Moët &amp; Chandon Brut Imperial NV, A.B.V. 12%</b><br><i>A consistent dry style with a distinctive flowery aroma and yeasty character.</i>   |             | £41.95 |

## Rose Champagne

|   |  |        |
|---|--|--------|
| <b>12. Piper Heidsieck Rose Sauvage Brut NV, A.B.V. 12%</b><br><i>Well structured with hints of ripe red fruit flavours and a crisp, lively mousse.</i> |  | £35.95 |
|---|--|--------|

## Champagne Magnums (1.5 Ltr)

|   |  |        |
|---|--|--------|
| <b>13. Moët and Chandon Brut Imperial NV, A.B.V. 12%</b><br><i>A consistent dry style with a distinctive flowery aroma and yeasty character.</i>                |  | £75.95 |
| <b>14. Piper Heidsieck Brut Imperial NV, A.B.V. 12%</b><br><i>Young, lively fruit flavours and a fresh, vivid aroma characterise this attractive champagne.</i> |  | £59.95 |

## Sparkling Wines

|   |  |        |
|---|--|--------|
| <b>15. Berri Estates Cuvée Brut Imperial NV, Australia A.B.V. 12.5%</b><br><i>Soft and sparkling with a lively effervescence, a perfect combination of fruit and acidity.</i> |  | £22.99 |
| <b>16. Codorniu Pinot Noir Brut Rose NV, Spain A.B.V. 12%</b><br><i>Made from 100% Pinot Noir producing a delicious pink wine packed full of summer fruits.</i>               |  | £22.95 |

## White Wine

|   |  |        |
|---|--|--------|
| <b>France</b>   |  |        |
| <b>17. Sancerre Les Collinettes, Joseph Mellot, A.B.V. 12.5%</b><br><i>A stylish crisp Sauvignon with the tell tale aroma of gooseberries and powerful fruit flavours.</i>  |  | £31.95 |
| <b>18. Pouilly Fuissé E. Loron et Fils, A.B.V. 13%</b><br><i>A chardonnay that combines honeyed peachy richness with a citrus freshness.</i>  |  | £35.95 |
| <b>19. Baron Philippe de Rothschild Enchanté Sauvignon Blanc, A.B.V. 12.5%</b><br><i>Aromatic with green fruit and citrus flavours on a soft easy going finish.</i>   |  | £23.95 |
| <b>Spain</b>  |  |        |
| <b>20. Don Jacobo Rioja Blanco, A.B.V. 12%</b><br><i>A fresh, cool fermented and modern style dry white from this classic region of Spain using the local viura grape with good fruit and acidity.</i>  |  | £19.95 |
| <b>Australia</b>  |  |        |
| <b>21. Tintara Horseshoe Row Chardonnay, A.B.V. 12.5%</b><br><i>Stone fruit with subtle lemon and creamy characteristics. The natural fruit sweetness is complemented by hints of subtle spices.</i>  |  | £18.95 |
| <b>22. Barossa Valley Estate Chardonnay, A.B.V. 13.5 %</b><br><i>Crisp and clean on the palate with tropical fruit and vanilla oak characters.</i>  |  | £24.95 |
| <b>California, USA</b>  |  |        |
| <b>23. Robert Mondavi Woodbridge Chardonnay, A.B.V. 13.5 %</b><br><i>Attractive and elegant citrus aromas with some tropical notes. The palate is filled with bright, zesty citrus fruits and acidity with hints of stone and tropical fruit.</i> |  | £22.95 |
| <b>South Africa</b>   |  |        |
| <b>24. Fish Hoek Chenin Blanc, A.B.V. 13.5 %</b><br><i>Bursting with tropical fruit and melon aromas, supported by a lively, perky, dry finish.</i>   |  | £19.95 |
| <b>New Zealand</b>  |  |        |
| <b>25. Nobilo Southern Rivers Sauvignon Blanc A.B.V. 13 %</b><br><i>Fresh and crisp with classic character of gooseberry and tropical flavours. Excellent weight and mouth feel and a dry, lingering finish.</i>                                  |  | £24.95 |

## Riesling Wine

|  |  |        |
|--|--|--------|
| <b>26. Piesporter Michelsberg A.B.V. 9%</b><br><i>Medium dry, the most popular and famous wine from the Mosel, with a racy crisp acidity and refreshing taste.</i> |  | £16.95 |
|--|--|--------|

## Rose Wine

|   |  |        |
|---|--|--------|
| <b>27. Cave de Masse Cinsault Rose, France A.B.V. 11.5%</b><br><i>Delicate aromas of summer berry fruits with a soft character.</i> |  | £24.95 |
|---|--|--------|

## Red Wine

|   |  |        |
|---|--|--------|
| <b>France</b>   |  |        |
| <b>28. Marie-Louise Parisot Gevrey – Chambertin A.B.V. 13%</b><br><i>A good deep colour for Pinot Noir. A bouquet reminiscent of fruit and spice and a velvety finish.</i>  |  | £45.95 |
| <b>29. Baron Philippe de Rothschild Enchanté Merlot-Cabernet A.B.V. 13%</b><br><i>Juicy, ripe berry fruit, a claret with a New World outlook.</i>   |  | £21.95 |
| <b>30. La Châsse du Pape Côtes du Rhône Reserve A.B.V. 13%</b><br><i>A superior Cotes du Rhone blend using a high proportion of Syrah. A period of barrel ageing gives the palate a lovely ripe, creamy dimension to marry with the spicy black cherry and plum flavours.</i> |  | £21.95 |

|  |  |        |
|--|--|--------|
| <b>Spain</b>   |  |        |
| <b>31. Faustino VII Rioja Tinto A.B.V. 12.5%</b><br><i>A 'Sin crianza' Rioja with just a touch of soft oak on the palate to balance the lively fresh fruit of the Tempranillo grape.</i> |  | £21.75 |

|  |  |        |
|--|--|--------|
| <b>Italy</b>   |  |        |
| <b>32. Chianti A.B.V. 12%</b><br><i>The Sangiovese has achieved excellent levels of ripeness, resulting in a wine with typical ripe cherry fruit and soft, easy tannins, without the need for any barrel ageing.</i> |  | £27.95 |

|   |  |        |
|---|--|--------|
| <b>Australia</b>  |  |        |
| <b>33. Tintara Horseshoe Row Shiraz A.B.V. 14.5%</b><br><i>Generous, full, richly textured palate with ripe plum, blueberry and dark chocolate notes.</i> |  | £19.95 |

|   |  |        |
|---|--|--------|
| <b>34. Barossa Valley Estate Shiraz A.B.V. 13%</b><br><i>Sweet smoky oak with aromatic blackcurrant fruit. Vibrant mulberry flavours, soft long palate, fresh acidity and integrated oak sweetness.</i> |  | £24.95 |
|---|--|--------|

|  |  |        |
|--|--|--------|
| <b>California, USA</b>   |  |        |
| <b>35. Robert Mondavi Woodbridge Cabernet Sauvignon A.B.V. 13 %</b><br><i>Lovely, lifted aromas of dark berry fruit, redcurrant and oak spice. Showing vibrant red and dark berry fruit flavours and fine tannins on the palate with a well balanced oak finish.</i> |  | £22.95 |

|  |  |        |
|--|--|--------|
| <b>South Africa</b>  |  |        |
| <b>36. Fish Hoek Pinotage A.B.V. 14%</b><br><i>Smoky, spicy mulberry fruit greets the nose with a deliciously juicy, fruit-laden palate.</i> |  | £20.95 |

## Beer

|                           |
|---------------------------|
| <b>Fosters</b> - £3.20    |
| <b>Kronenburg</b> - £3.45 |
| <b>Carling</b> - £3.45    |
| <b>J. Smith</b> - £3.00   |
| <b>Guinness</b> - £3.30   |

## Bottled Beer and Ciders

|                          |
|--------------------------|
| <b>Budweiser</b> - £3.10 |
| <b>Becks</b> - £3.10     |
| <b>Stella</b> - £3.10    |
| <b>Magners</b> - £3.90   |
| <b>Bulmers</b> - £3.50   |

## Spirits

|                               |
|-------------------------------|
| <b>Smirnoff vodka</b> - £3.30 |
| <b>Gordons</b> - £3.30        |
| <b>Jack Daniels</b> - £3.40   |
| <b>Bacardi</b> - £3.30        |

## Cold Drinks

|                                 |
|---------------------------------|
| <b>Coke</b> - £1.50             |
| <b>Diet Coke</b> - £1.50        |
| <b>Lemonade</b> - £1.50         |
| <b>Appletiser</b> - £2.50       |
| <b>J2o (3 flavours)</b> - £2.25 |
| <b>Red bull</b> - £2.60         |

## Fruit Juices

|                           |
|---------------------------|
| <b>Orange</b> - £1.50     |
| <b>Cranberry</b> - £1.50  |
| <b>Apple</b> - £1.50      |
| <b>Grapefruit</b> - £1.50 |

## Spring Water

|                                  |
|----------------------------------|
| <b>Still (330ml)</b> - £1.50     |
| <b>Still (750ml)</b> - £3.50     |
| <b>Sparkling (330ml)</b> - £1.50 |
| <b>Sparkling (750ml)</b> - £3.50 |