

### Snacks

Our Bread & Butter - £5 || Mixed Olives\* - £4 ||  
Rosemary Bread Sticks with Ezme Hummus & Aioli - £5.5

**Snack Board** - *Chicken Liver Parfait, Ezme Hummus, Mixed Olives, Stuffed Peppers, Smoked Salmon, Rosemary Bread Sticks, Toasted Brioche, Aioli\** - £22.5

### Starters

Chilled Tomato Soup, Red Pepper Pesto, Croutons\*(v) - £8  
Stokes Farm Scotch Egg, Onion Ketchup, Pickled Shallots - £8  
Chicken Liver Parfait, Fig & Cherry Chutney, Toasted Brioche\* - £9.9  
Smoked Salmon on Toast, Horseradish Cream, Capers & Cornichons\* - £9.5  
Heritage Tomato Concasse, Piccalilli, Melba Toast\* (ve) - £9.5

### Mains

Roast Striploin of Fernygrove Farm Beef\* - £26.5  
Roast Fernygrove Farm Pork Belly\* - £20  
Butternut Squash & Chestnut Mushroom Wellington (v)(ve) - £17.5  
***Our roast dinners are all served with Buttered Greens, Cauliflower Cheese, Roast Potatoes, Yorkshire Pudding & Gravy***  
Halibut, Courgette Puree, Jalapeno Oil, Fish Cake, Tapioca Crisp - £28  
Prawn, Beetroot Cured Trout & Rice Noodle Salad, Tamarind & Plum Sauce Dressing\* - £19.5  
Roasted Mediterranean Vegetables & Bulgur Wheat Salad, Pomegranate, Feta, Harissa Dressing & Minted Crème Fraiche (v) (ve) - £18

### Sides

Buttered Greens\*- £4.5 || Cauliflower Cheese\*- £5 || Roast Potatoes\* - £3.5 || Red Wine Jus - £3.5

### Children

Roast Beef\* - £13  
Roast Pork\* - £10  
Fish & Fries with Peas\* - £8

(ve) Vegan (v) Vegetarian || \*Gluten Free or Gluten Free option available

Please let us know if you have any dietary requirements or allergens, or if you require information on any ingredients used in our dishes.

We add a discretionary 12.5% service charge to bookings of 6 people and above.

Kitchen Opening Times: Monday to Saturday 12pm to 9pm

Sunday 12pm to 5pm

Reservations: 01628 634468 or email: [reservations@thebelgianarms.com](mailto:reservations@thebelgianarms.com)

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