

# the Belfry

## L u n c h

### Starters

**Fresh Daily Soup** \$9

**Chilled Cauliflower Vichysoise**

piquillo peppers and kalmata olives \$14

**'Soiled Reputation' Organic Green Salad** caramelized pears, stilton cheese with honey banyuls vinaigrette \$13

**Caesar Dressed Baby Romaine Salad**

with double smoked bacon lardons, brioche croutons and shaved 'Monforte' toscano cheese \$13

**P.E.I. Mussels** with fennel, saffron and white wine cream broth \$13

**Steak Tartare** 'Soiled Reputation' seedling salad

with gaufrette potatoes \$16

**Smoked Lyndon Trout** with marinated beets, hard cooked egg, cucumber, mint, watercress, and horseradish crème fraiche \$17

**Yukon Gold Frites** smoked ketchup, sea salt \$7

### Mains

**Bacon, Leek and Gruyere Cheese Quiche**

'Soiled Reputation' organic greens with herb vinaigrette \$16

**Ploughmans Plate**, pate, artisan cheese, house preserves. salami and rustic bread \$16

**Steak Frites** 8oz, blue cheese butter, organic greens, hand cut fries with smoked tomato ketchup \$25

**Grilled Breast of Chicken** iceberg lettuce, oven dried tomatoes, eremite blue cheese with herb and black pepper emulsion \$21

**Grilled Calves Liver** with double smoked bacon, roasted onion and apple puree, fork mashed potatoes, dried figs and maple jus \$24

**Fettuccine** with sautéed shrimp, arugula pesto, house cured pancetta, oven dried tomatoes and pine nuts \$28

**Pan Seared Salmon Niçoise**, French beans, olives, fingerling potatoes, hard cooked egg and watercress with dried tomatoes and sweet garlic emulsion \$25

**Yukon Gold Gnocchi** hand made gnocchi, grilled summer vegetables, shaved 'Monforte' toscano cheese, arugula pesto and pine nuts \$18

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## Desserts

### Pavlova

fluffy meringue, vanilla yogurt cream, passion fruit curd and seasonal fresh fruit

### Ginger Spiced Carrot Cake

almond mascarpone ice cream with orange and carrot puree

### Chocolate Concord Cake

chocolate mousse and cocoa meringue with melted crème anglaise

### Dark Chocolate Terrine

raspberry and beet coulis with rose water cream

### Apple Tarte Tatin

parmesan ice cream, candied lavender and walnuts

### Banana Split Parfait

banana ice cream, candied pineapple with chocolate syrup and honey roasted peanuts

\$11

## CHEESE

### SELECTION OF DOMESTIC & IMPORTED CHEESE

Served with appropriate accompaniments

3 one ounce selections \$18

Additional one ounce selections \$6

### BRIE DE MEAUX

Cow's Milk, France, Soft, Unpasteurized

### BRILLAT SAVARIN AFFINE

Cow's Milk, Normandy, France, Soft, Unpasteurized

### PARADISO

Sheep Milk, Ontario, Canada, Semi-Soft, washed rind, Pasteurized

### STILTON

Cow's Milk, England, Semi-Soft, Unpasteurized

### BLUE ERMITE

Cow's Milk, Quebec, Canada, Semi-Firm, Blue Veined, Pasteurized

### SILO 4 YEAR OLD CHEDDAR

Cow's Milk, Québec, Canada, Firm, Unpasteurized

### TOMME

Goat's Milk, Ontario, Canada, Firm, Pasteurized

### MANCHEGO

Sheep's Milk, Spain, Firm, Unpasteurized