

THE
F U E L T A N K
BRASSERIE

Appetizers

Provencal marinated olives £3.00
Engine Yard warm breads, long Clawson stilton pate & butter £5.95
Whole roasted garlic bulb toasted sourdough crackers £5.95

Starters

Smoked haddock smokies, tomato sauce, topped with gratinated cheese £8.50
Cured salmon, roasted beet tartare & citrus mayonnaise £12
Ham hock terrine, piccalilli & pickled vegetables £8
Fuel tank chicken liver pate, Dukes relish & toasted brioche £8
Black pudding croquette, curried leeks and apple, fried pheasant's egg £8
Best shared: whole baked Tunworth cheese, toasted garlic & rosemary focaccia & chilli jam £13
Crispy vegetable granola cake, tomato relish, shaved fennel salad and citrus dressing £8

Mains

Roasted butternut squash, chickpea & lentil tagine served with a rocket & watercress salad £16
12 hour blade of beef, oxtail croquette, dauphinoise potato's, sautéed forest mushrooms & merlot sauce £22
Classic chicken Kiev, triple cooked chips, sweetheart cabbage slaw £18
Baked pork loin, roasted shallot & peppers, tomato sauce, Lincolnshire poacher, smoked bacon crumb served with roasted garlic new potatoes £18
Best shared: Belvoir beef bourguignon, dauphinoise potato's & sautéed green beans £29
fisherman's gratin (cod, smoked haddock & prawns) potato rosti, braised red cabbage £18
Moules mariniere, cream, garlic, parsley & seasoned fries £17

Belvoir Grill

All grill items to be served with grilled vine tomatoes, beer battered onion rings, mushroom & triple cooked chips

Lincolnshire red cattle well matured 10oz Rib eye £22
A finely marbled cut 12oz Sirloin £24
A delicate flavour with a firmer texture 8oz Fillet £26

Cut from the centre, the most prized cut of the fillet, 16oz Chateaubriand £56

Steak Sauces: Café de Belvoir (stilton, mushroom & Madeira) £4, Brandy & Peppercorn £4, Marmite butter £3,
garlic & rosemary butter £3

Side orders

Belvoir Caprese salad £4.50
Rocket & Parmesan salad, crispy onions, Balsamic dressing £4.50
Tangy sweetheart cabbage slaw £3
Sparkenhoe Red Leicester pomme puree £4
Belvoir seasonal vegetables £4
Triple cooked chips £4



Desserts

All desserts are served with your choice of vanilla bean ice cream or chantilly cream

Classic tart au citron £6

A traditional apple strudel butter enriched puff pastry, succulent apple pieces, spiced fruit filling and hazelnuts £6

White chocolate & raspberry cheesecake, shortbread biscuit crumb base with white chocolate chunks and raspberries £6

Vegan sticky toffee sponge pudding served with whipped coconut ice cream £6

Salted caramel brownie £6

Gluten-free dark Belgian chocolate, salted caramel, and ground almonds £6