

# THE FUEL TANK

BRASSERIE

## APPETISERS

- Provençal 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 Camembert 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  
Fisherman's gratin (cod, smoked haddock & prawns) potato rosti, braised red cabbage | £18  
Moules mariniere, cream, garlic, parsley & seasoned fries | £17  
Grand chicken Caesar, white anchovies, croutons, parmesan shavings, free-range egg, Caesar dressing | £14

## 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: Cafe de Belvoir (stilton, mushroom & Madeira) £4, Cognac & 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

## FOOD ALLERGENS AND INTOLERANCES

Should you have any questions regarding the content or preparation of any of our food please ask one of our team.  
Alcoholic drinks include 20% VAT, food and non-alcoholic drinks 5% VAT.

THE  
F U E L T A N K  
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SUNDAY LUNCH MENU | 2 COURSES £19 | 3 COURSES £25

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ROASTS

All main courses are served with roast potato, mashed potato and seasonal vegetables

- Roasted sirloin of beef, red wine gravy, Yorkshire pudding | £14.95  
Roast loin of pork, apple and sage stuffing, pork stock gravy | £14.95  
Roast rump of lamb, rosemary garlic stuffing, minted gravy | £14.95  
Vegetable wellington, tomato & basil sauce | £12.95

SIDE ORDERS

- Cauliflower cheese £4  
Yorkshire pudding £1  
Belvoir honey glazed pigs in blankets £3

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

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