

Starters

available daily from 12 noon

Oven Baked Garlic Breads (v)

with herbs & garlic butter £2.95

with mozzarella cheese £3.75

with freshly cut tomatoes & tomato & basil sauce £3.95

Soup of the Moment £4.75

freshly homemade every morning & served with warm crusty bread

Traditional Bruschetta (v) £5.65

sliced fresh tomato, red onion, fresh basil & garlic served on a toasted foccacia, drizzled with extra virgin olive oil & a balsamic finish

Olives & Feta (v) £4.95

marinated olives & feta cheese drizzled with a garlic & herb oil

Warm Goats Cheese Crostini (v) £6.95

grilled honey glazed goats cheese on toasted foccacia with caramelised red onion

Homemade Fishcakes

our famous homemade fishcakes of the day with a rocket & bruschetta salad

enjoy as a starter £6.95

enjoy as a main course £8.95

Belugas own Salt and Pepper Ribs

crispy chinese style ribs infused with chilli, garlic & spring onions

enough of one £6.75 . . . enough for two £10.95

Sharing Platters for two or more

Moules Mariniere £9.50

the classic french dish of mussels steamed in white wine with a garlic, cream & parsley sauce

BBQ Combo to Share £16.95

a giant feast of salt & pepper ribs, lamb koftas, piri piri chicken skewers & cajun onion rings with oven baked garlic bread & a selection of dips

Greek Meze (v) £11.50

sunblush tomatoes, marinated olives, feta cheese, houmous & tzatsiki served with warm breads & bruschetta salad

Open Faced Sandwiches

served on white or brown bloomer bread with a dressed side salad

Cheddar Cheese & Caramelised Onion £5.95

grated cheddar with caramelised red onion & mixed salad

Prawn Marie Rose £6.95

atlantic prawns tossed in homemade marie rose sauce served with crisp salad leaves

Ham Salad £6.95

sliced ham & grated cheddar served with mixed salad, boiled egg & salad cream

Paninis

served warm accompanied by a fresh crisp salad garnish £5.75

Tuna Melt

tuna mayonnaise with red onions & cheese

Chicken Tikka

marinated chicken tikka mixed with mayonnaise, red onion and basil

Mediterranean Grill (v)

sunblush tomatoes, oregano and cheese

Ham & Mozzarella

sliced ham & melted cheese

Chicken & Bacon

crispy bacon & chicken with mayonnaise

also served with a small greek or caesar salad or a hot soup of the moment £7.45

Burgers

Chopped Steak Burger Belugas own Recipe!

all our burgers are served with Beluga chunky chips & a dressed crisp salad with a choice of relishes. Please ask your server

with sour cream & salsa £10.45

with bacon, melted cheese & sticky bbq sauce £11.45

with spicy chillies, chorizo & melted cheese £11.95

Chargrilled Chicken Burger £9.95

chicken breast chargrilled & served on a toasted sesame bun with garlic mayonnaise & Beluga chunky chips

Lamb Burger £11.45

delicious seasoned lamb burger served on a toasted sesame bun with garlic mayonnaise & Beluga chunky chips

Please remember we don't serve fast food, we serve fresh food as fast as we can.

We have checked where possible to ensure that none of the food we serve is genetically modified.

Light Bites

B.L.T. £5.95

toasted ciabatta loaded with crispy bacon, mixed leaves, tomato & mayonnaise

Steak Ciabatta £7.80

chargrilled steak cooked as you like with sautéed wild mushrooms & onions topped with caramelised red onions

Chicken Ciabatta £7.75

chargrilled chicken, fresh tomato, mixed leaves & garlic mayonnaise

Beluga Club Sandwich £9.25

a traditional triple tier sandwich with toasted bread, chicken, crispy bacon, melted cheese, boiled egg, mixed leaves, fresh tomato and mayonnaise

Lamb Koftas £6.90

two lamb koftas with warm pitta bread and a small mixed salad served with dipping pots of tzatziki & sweet chilli sauce

Piri Piri Prawns £7.85

black tiger prawns in a sweet & spicy sauce on top of toasted foccacia served with a rocket salad

Beluga Children's Menu

available from 12 noon until 8pm £3.95

Kids Burger

fresh chopped steak burger chargrilled & served on a toasted sesame bun with Beluga chunky chips

Chicken Breast

half a chargrilled chicken breast with Beluga chunky chips

Sausage & Chips

two pork & leek sausages served with rich onion gravy & Beluga chunky chips

Penne Pasta (v)

penne pasta cooked in a tomato & basil sauce

Fish & Chips

fresh battered haddock served with Beluga chunky chips

Well behaved children are always welcome at Beluga from 9am to 9pm. After this we feel it gets too busy for under 11's.

Salads

Traditional Greek Salad (v) £9.50

mixed salad leaves, cherry tomatoes, cucumber, red onion, marinated greek olives & cubes of feta cheese drizzled in extra virgin olive oil & dried oregano

Caesar Salad £6.95

cos lettuce coated in homemade caesar dressing with crisp croutons, shaved parmesan & fresh anchovies with pan roasted chicken breast £10.45 with fresh salmon fillet poached in white wine & garlic £11.90

Salt & Pepper Chicken Salad £9.95

fresh salad leaves, cherry tomatoes, cucumber and spring onions tossed in a balsamic dressing topped with chargrilled chinese style chicken breast

Salmon & Sweet Potato Salad £10.95

flaked salmon with roasted sweet potato, asparagus & cherry tomatoes tossed with wild rocket & citrus dressing

Beluga Hot Rocks

Beluga Rocks are simply the best way to enjoy meat or fish

Our "ROCKS" are heated to 320 degrees centigrade & then brought to your table SIZZLING with your chosen dish together with a selection of dips & accompaniments to compliment your meal. The dry, searing cooking process means that all the natural flavour remains locked inside your food, with every tasty bite piping hot.

Locally Reared 6oz Fillet Steak £15.95

served with Beluga chunky chips, a fresh mixed salad, english mustard, brandy & pepper sauce & caramelised red onions

Black King Tiger Prawns £13.95

marinated in garlic and chilli & served with a salad of wild rocket, sunblush tomatoes & parmesan, Beluga chunky chips & dipping pots of sweet chilli & aioli.

Beluga Hot Rocks Platter £22.95

a feast of fillet steak, garlic & chilli king prawns and minted lamb cutlet served with Beluga chunky chips, fresh mixed salad with dipping pots of brandy & pepper sauce, tzatsiki & sweet chilli sauce.

Hot Rocks Special

Please ask you server about today's Hot Rock Special

If you have any special dietary requirements, please inform your server who will be happy to help.

Beluga Signature Dishes

These dishes are our house specialties

New York Chicken £11.50

chargrilled chicken breast topped with mixed peppers, melted cheese & pancetta topped with caramelised red onions and served with Beluga chunky chips & side salad

Minted Lamb Cutlets £14.95

pan fried lamb cutlets served with sautéed new potatoes & chorizo, carrots & broccoli cooked in a red wine jus

Vegetable Burrito (v) £9.50

mixed vegetables pan fried with mexican spices & sweet chilli sauce wrapped in a large toasted tortilla with cool sour cream served with Beluga chunky chips & side salad

Chicken Buritto £9.80

chargrilled chicken with mexican spices & sweet chilli, sour cream and mixed vegetables wrapped in a flour tortilla and served with Beluga chunky chips & salad

Risotto of the Day £9.95

chefs homemade risotto of the day
please allow extra cooking time during busy periods
vegetarian option available on request

Mediterranean Spaghetti (v) £10.95

spaghetti cooked in white wine, infused with garlic, chilli, sunblush tomatoes, olives & wild mushrooms with a hint of basil

Penne Pollo £10.95

chargrilled chicken tossed with wild mushrooms, spring onions, garlic tomato & basil sauce, baby spinach leaves & penne pasta finished with parmesan shavings

Spaghetti Carbonara £9.95

classic creamy pasta. smoked bacon, fresh cream, parmesan & egg yolk tossed in authentic italian spaghetti

Beluga Curry of the Day £10.95

homemade authentic curry served with warm pitta, basmati rice or chips or half & half

Classic Fish & Chips £11.25

beer battered haddock & Beluga chunky chips served with homemade tartare sauce & mushy peas

Rump Steak £15.95

succulent rump steak served with roasted cherry tomatoes, Beluga chunky chips & your choice of either diane or brandy & pepper sauce

Texan Steak Melt £10.95

bite sized pieces of steak on toasted foccacia smothered in bbq sauce & melted cheese topped with caramelised red onions served with Beluga chunky chips & side salad

Salmon & Asparagus £13.95

oven roasted salmon fillet served with fresh asparagus & crushed new potatoes along with juicy olives & salsa verde

Pan Roasted Chicken £14.95

roasted chicken breast topped with sautéed wild mushrooms in an onion & parsley cream sauce with new potatoes & fresh vegetables

Pie of the Day £11.25

chefs homemade pie served with fresh vegetables & either Beluga chunky chips or new potatoes

Egg & Chips (v) £7.90

the great british tradition of 3 eggs dropped on a bed of Beluga chunky chips
also available with thick sliced honey glazed gammon & pineapple £10.50

Side Orders

Beluga Chunky Chips small £2.75 large £3.65

Salt & Pepper Chips small £2.95 large £3.95

Cajun Onion Rings £3.95

Olives £2.95

Fresh Vegetables of the Day £3.50

Patatas Bravas £3.95

Chicken Breast in white wine, cream, garlic & basil sauce £4.95

King prawns cooked in extra virgin olive oil with chilli & garlic £5.95

Mixed Breads & Dips £4.95

Mixed Side Salad £3.95

All staff keep their own tips. Gratuities are given at your own discretion for good service and we never add a service charge no matter how many people we serve !

Beluga Dessert Menu

all our desserts are served with the choice between fresh cream or vanilla ice cream

Belugas own Sticky Toffee Pudding £3.95
our famous moist sponge made with chopped dates & soaked in toffee sauce

Hot Chocolate Fondant £3.95
homemade chocolate fondant with a hot oozing chocolate centre
(please allow 20 minutes cooking time)

Beluga Cheesecake £3.95
chefs homemade cheesecake
please ask you server for todays choice

Eton Mess £4.95
freshly whipped cream with strawberries raspberries & crushed meringue topped with strawberry coulis

Ice Cream £3.50
three scoops of your favourite cheshire farm ice cream
please ask your server for the flavours available

Selection of Pastries & Cakes £1.75
your choice of a huge selection of pastries, cakes, cookies & muffins
available until 6pm
ask your server for todays choice

Hot Beverages Menu

Small 7oz/Medium 10oz/ Large 14oz

Espresso Macchiato £1.90/£2.20/£2.35
espresso coffee topped with foamed milk

Cappuccino £2.10/£2.35/£2.65
espresso coffee & steamed milk capped with foamed milk & dusted with chocolate powder

Café Latté £2.20/£2.45/£2.65
steamed milk with a shot of espresso

Café Americano £2.10/£2.30/£2.45
espresso coffee topped with hot water for a long smooth black coffee

Hot Chocolate £1.95/£2.25/£2.50
finest chocolate & steamed milk capped with foamed milk & dusted with chocolate

Hot Chocolate Indulgence £2.10/£2.40/£2.75
chocolate topped with lashings of whipped cream

Mocha £2.30/£2.45/£2.75
espresso coffee & belgian chocolate with frothed milk

Flavoured Latté £2.35/£2.55/£2.85
a shot of espresso topped with steamed milk & flavoured with a choice of: caramel, chocolate & mint, hazelnut or vanilla

Pot of Speciality Tea £2.15
choose from: darjeeling, assam, earl grey, herbal or ask about our other favourite flavours

Pot of English Breakfast Tea £1.95
the british favourite

Filter Coffee £2.25
endless re-fills

Tipsy Floater Coffee £3.75
hot coffee topped with whipped cream & 'enhanced' with your choice of : tia maria, baileys, bells or drambuie

decaffeinated coffee also available as an option

Where possible we source our ingredients from local suppliers.
We are unable to guarantee that any of our dishes are free from traces of nuts.

Wine List

Wines - white

Chardonnay, La Delizia

- Italy (12%)

fresh and fruity chardonnay with a clean and crisp finish on the palate

glass 175ml/250ml £3.95/£4.95

bottle £13.50

Chenin Blanc, Forge Mill

- Western Cape, Sth Africa (13%)

bright aromas of green apples and freshly cut hay with tropical overtones such as peach or melon

glass 175ml/250ml. . . . £3.95/£4.95

bottle £13.95

Pinot Grigio, La Castella

- Italy (12%)

a unique fresh and fruity bouquet reflected on the palate yet holds a crisp and dry finish

glass 175ml/250ml £4.45/£5.55

bottle £14.95

Sauvignon Blanc, Sol de Andes

- Chile (12%)

succulent flavours of grapefruit and citrus with gooseberry and aromatic herbs on the nose

glass 175ml/250ml £4.55/£5.55

bottle £15.50

Viura/Verdejo, Fuente Milano

- Rueda, Spain

rioja's white grape blends with rueda's verdejo giving a delightful blend of style and substance

bottle £15.95

Chardonnay/ Marsanne, Scotto

- California, U.S.A.

floral notes over the rich Chardonnay fruit give way to a richly flavoured and herbaceous palate with some citric notes

bottle £17.50

Sauvignon Blanc, Dream Bay

- New Zealand

a classic Marlborough Sauvignon with aromas of passion fruit followed by wild lime on the palate

bottle £19.95

Petit Chablis, Domaine Emile Petit

- Burgundy, France

a lighter style of Chablis, high in limestone giving aromas of stone fruits leading to a clean palate with hints of crystallized fruits

bottle £20.95

Sancerre, Domaine Brochard

- France

pure sauvignon fruit with aromatic fruits balanced by herbaceous and grassy notes on the palate

bottle £23.50

Wines - red

Cabernet Sauvignon, La Delizia

- Italy (12%)

light and balanced cabernet with typical aromas, surprising flavours and lingering depth

glass 175ml/250ml £3.95/4.95

bottle £13.50

Zinfandel (Primitivo) A. Ceresa

- Puglia, Italy (12.5%)

puglia's zinfandel has plum and cherry fruits in abundance and a silky smooth finish

glass 175ml/250ml £3.95/£4.95

bottle £13.95

Merlot, Sol de Andes

- Chile (12%)

intense and complex on the nose with a really juicy finish in the mouth

glass 175ml/250ml £4.55/£5.55

bottle £14.95

Shiraz/Cabernet, Bottle Tree

- S.E. Australia (14%)

a shiraz dominant blend bursting with blackcurrant fruits with typical spice and pepper in the finish

glass 175ml/250ml £4.55/£5.95

bottle £16.95

Rioja Tinto, San Cebrin

- Bodegas Espiga

- La Rioja, Spain

ripe fruit aromas, well balanced and elegant with subtle notes of vanilla which persist on the palate

bottle £17.95

Malbec, Chevalier De Famaey

- Cahors, France

a more subtle and fruitier approach to Argentina's "king of grapes" yet still robust with real backbone and structure balanced by a touch of spice

bottle £18.50

Cabernet Sauvignon Reserva,

Cerillos - Casablanca Valley

- Chile

rich bramble and blackcurrent fruit with notes of toast and vanilla followed by smoke and chocolate in the big, powerful finish

bottle £19.50

Shiraz/Viognier, Brampton

- Stellenbosch, South Africa

fully flavoured Shiraz given an elegant touch with a little viognier to balance the powerful finish

bottle £19.95

Chianti Colli Senesi,

San Giorgio a Lapi

- Tuscany, Italy

deep ruby red colour, a full and intense bouquet with notes of small wild berries and red fruits, well structured and elegant with great balance

bottle £21.95

Wines - rosé

Merlot Rosé, Sol de Andes

- Chile (13.5%)

red fruit aromas of strawberries and raspberries are reflected on the palate for a fresh and lively finish

glass 175ml/250ml £3.95/£4.95

bottle £15.95

Malbec Rosé, Chevalier de Famaey

- Cahors, France (12%)

a slightly sweeter and fruitier style of rosé which excludes red berry fruits on the juicy palate

glass 175ml/250ml £4.55/£5.95

bottle £16.95

Wines - sparkling wine & champagne

Prosecco, Astoria Lounge

- Italy (11%)

intense and elegant floral bouquet with a boost of chardonnay fruit

bottle 200ml/750ml £5.95/£17.95

glass 125ml £3.95

Astoria Lounge Rosé

- Italy

a stunning rosé of the italian sparkler with red fruits in aroma and palate

bottle 750ml £19.50

Champagne Mumm Cordon Rouge

NV (12%)

delightful aromas, fruity palate, elegant finish

bottle 750ml £34.50

glass 125ml £6.50

Champagne Mumm Rosé NV

intense salmon pink colour, aromas of fresh summer fruits reflected on the palate with a long and powerful finish

bottle 750ml £46.50

Champagne Bollinger

Special Cuvee NV

rich and full bodied with real class & structure

bottle 750ml £49.95

Champagne Veuve Clicquot, Yellow

Label NV

elegant with plenty of fruit, finesse and fizz

bottle 750ml £47.50

Champagne Dom Perignon Vintage

2000 / 2002

refined, yeasty & nutty - the aristocrat of all champagnes

bottle 750ml £130.00

Enjoying great wine with great food

is what really excites us at Beluga.

We would recommend trying a different wine each time you dine as we have selected no less than 43 grape varieties for you to enjoy.

Do tell us which ones are your

favourites from the Bunch.....