

BEECHFIELD house

DINNER MENU

6.30pm – 9.00pm

Bread

Freshly baked breads, traditional English butter and oils (cl,l,mk,su,n,gl) 4.50

Starters

Beechfield soup of the day, freshly baked bread & butter (l,mk,cy,gl,cl) 9.50
Traditional Bruschetta, tomato, olive oil, basil, garlic & red onion salsa, toasted bread (cl,gl,su) 10.00
Chicken liver parfait, roasted tomato chutney, toasted sliced brioche (gl,su,n,e,mk) 10.00
North Atlantic mackerel fillet, baby leaf salad, whipped horseradish cream (f,mk,f) 10.00
Goat's cheese & caramelised red onion tart, balsamic & thyme reduction (gl,e,n,su,p) 11.50

Mains

Roasted rump of Welsh lamb, dauphinoise potatoes, steamed broccoli & red wine jus (gl,e,mk,su,n,md,cl) 29.50
Pan fried 8oz rib-eye steak, skin on fries, grilled tomato, field mushroom, garlic, peppercorn sauce (gl,sc,mk,su,n,se,md,cl,cy) 35.00
Beechfield stuffed chicken supreme filled with garlic cream cheese and wrapped in bacon, horseradish cream potato, steamed broccoli (mk) 27.50
Pan fried seabass, sauté potatoes, rich tomato ratatouille, red onion, tomato & coriander salsa (mk,f) 27.00
Beechfield House beef burger, bacon, mozzarella, spiced tomato chutney (mk,su,se,gl) 23.00
Pesto linguine, basil, Parmesan cheese & crème fresh (c,e,mk,n,gf) 21.00

Sides

Seasonal vegetables (mk) 5.00
Garlic and thyme sauté new potatoes (mk) 5.00
Truffle oil & Parmesan skin on fries (mk) 5.00
Side salad (su,md) 5.00

Desserts

Frozen cherry parfait, blackberries, pistachio (mk,e,n) 9.50
Chocolate truffle brownie torte, honeycomb ice cream (sy,mk,e,p,n) 9.50
Vanilla crème brûlée (mk,cl,l,e,n) 9.50
Selection of sorbets and ice cream (e,mk,p,n) 9.00
Selection of British cheeses, artisan crackers, chutney & grapes (mk,cl,l,cy,gl) 12.50

Allergens

Celery (cy), Cereals (cl), Crustaceans (cr), Eggs (e), Fish (f), Lupin (l), Milk (mk), Molluscs (ms), Mustard (md), Nuts (n), Peanuts (p), Sesame (se), Soya (sy), Sulphites (su), Gluten (gl)

A discretionary 10% service charge will be added to your bill

BEECHFIELD house

VEGAN MENU

Starters

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| Beechfield soup of the day, freshly baked bread (l,) | 9.50 |
| Moroccan spiced hummus, pitta bread sun dried tomatoes (cl,l) | 9.00 |

Mains

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| Vegan sausages, spring onion mash, peas, shallot vegan gravy | 21.00 |
| Beyond meat burger, spiced tomato chutney, fries (cl,l,s,su) | 21.00 |
| Pesto linguine with tomatoes & basil(c,e,mk,n,gf) | 21.00 |

Sides

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| Seasonal vegetables | 5.00 |
| Garlic and thyme sauté new potatoes | 5.00 |
| Truffle oil skin on fries | 5.00 |
| Side salad (su) | 5.00 |

Desserts

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| Blackcurrant mousse cake, raspberry sorbet (sy) | 9.50 |
| Chocolate truffle brownie torte, vegan sorbet (sy) | 9.50 |
| Vegan ice creams & sorbets (sy) | 9.00 |

Allergens

Celery (cy), Cereals (cl), Crustaceans (cr), Eggs (e), Fish (f), Lupin (l), Milk (mk), Molluscs (ms), Mustard (md), Nuts (n), Peanuts (p), Sesame (se), Soya (sy), Sulphites (su)

A discretionary 10% service charge will be added to your bill