

BEECHFIELD house

SUNDAY LUNCH MENU

12.00PM - 2.00PM

Bread

Toasted sourdough, traditional English butter and oils (cl,l,mk,su,n,gl) 4.50

Starters

Beechfield soup of the day, toasted sourdough & butter (l,mk,cy,cl)
Chef's homemade fishcake, tartare & chive mayonnaise (f,cl,mk)
Ham hock terrine, sweet tomato chutney, crostini fingers (cl,md)
Creamy garlic & thyme mushrooms on ciabatta bread, watercress (cl,e,mk)

Roasts

Roasted striploin of beef, thyme roast potatoes, Yorkshire pudding, seasonal vegetables
horseradish sauce (cl,l,e,mk,su,gl,cy,sy)
Roasted pork, thyme roast potatoes, Yorkshire pudding, seasonal vegetables, apple sauce
(cl,l,e,mk,su,gl,cy,sy)

Mains

Chicken Ballentine stuffed with spinach, sun blushed tomatoes, Parma ham, fondant potato
green beans, blue cheese sauce (cl,mk,md)
Sea bream, Parmentier butternut squash, sauté greens, white wine & chive beurre blanc (f,mk)
Beer battered cod, skin on fries, minted peas, tartare, mayonnaise (f,cl)
Beechfield cheeseburger, brioche bun, salad, skin on fries, tomato chutney (cl,su,n,mk,e,se,md)
Roasted vegetable Wellington, fondant potato, caramelised shallots, roasted tomato sauce
(cy,e,mk)

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

Chocolate brownie, vanilla ice cream (sy,mk,e,p,n)
Vanilla crème Brule, shortbread (mk,cl,l,e,n)
Seasonal berry meringue nest, Chantilly cream, fruit couli (mk,e)
White chocolate and orange cheesecake, homemade fruit compote (mk,cl,e,n)
Selection of sorbets or ice cream (e,mk,p,n)
Selection of 3 British cheeses, artisan crackers, chutney & grapes (mk,cl,l,cy) * 5.00 supplement

Two courses 24.95

Three courses 29.95

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