

BEECHFIELD house

MENU

12.00pm – 2.00pm

6.00pm – 8.30pm

Bread

Home-made breads, traditional salted English butter (cl,l,mk,su,n) 5.00

Starters

Beechfield soup of the day, home-made bread, salted butter (l,mk,cy,cl) 9.50
Confit belly pork, roasted shallots, apple puree, game chips (cy) 12.50
Ham hock, black pudding & chicken liver terrine, toasted breads, sweet tomato chutney (cl,mk,su,e) 12.00
Smoked salmon & horseradish, Bruschetta, lemon & mustard cress (cl,f,md,e,mk) 12.50
Parmesan arancini, pomegranate salsa, Mascapone (cl,e,mk) 11.00

Mains

Pork fillet, colcannon creamed potato, seasonal greens, peppered sauce (mk,cl,sc,cy,sy,e) 25.50
Pan fried seabass, pea & saffron crushed potato, buttered spinach (e,mk,f) 27.00
Roast rack of lamb, Dijon mustard, garlic & thyme crumb, fondant potato, seasonal vegetables (md,cl,mk,su) 29.00
Duck breast, cranberry & black cherry sauce, sauteed leeks, fondant potato (cl,md,sy,su) 31.50
Seasonal risotto, rocket & Parmesan cheese, vegetable crisps (mk,cl,n) 23.00

Classics

Pan fried sirloin steak, onion rings, grilled tomato, peppercorn sauce (cl,mk,se,md,cy,sy,e) 32.50
Katsu breaded chicken burger, gem lettuce, sweet chilli mayo, fries, brioche bun (cl,mk,e) 23.50
Beer battered fish and thick cut chips, mushy peas, tartar sauce (f,cl) 24.95
Pasta Carbonara, Parmesan cheese, salad leaves (cl,e,mk) 21.00

Sides

Seasonal vegetables (mk) 5.00
Buttered greens (mk) 5.00
Garlic and thyme sauté new potatoes (mk) 5.00
Truffle oil & Parmesan skin on fries (mk) 5.50
Thick cut chips (mk) 5.00
Side salad (su,md) 5.00

Desserts

Sticky toffee pudding, vanilla ice cream (cl,mk,e) 10.00
Seasonal crème brulee, shortbread biscuit, fruit compote (mk,cl,l,n) 10.50
Chocolate & orange tart, orange & Grand Marnier syrup, Chantilly cream (e,cl,mk) 10.50
Selection of 3 scoops of ice cream or sorbets (e,mk,cl,e,n) 9.50
Selection of 3 British cheeses, artisan crackers, chutney & grapes (mk,cl,l,cy) 14.50

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)

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

BEECHFIELD house

VEGAN MENU

Starters

Beechfield soup of the day, home-made bread, oils (l,cy,cl)	9.50
Moroccan spiced hummus, pitta bread sun dried tomatoes (cl,l)	9.50
Traditional bruschetta, tomato, olive oil, basil, garlic & red onion salsa, toasted bread (cl,su)	10.00

Mains

Vegan sausages, spring onion mash, peas, shallot vegan gravy (mk,e,sy,cy,md)	21.00
Beyond meat burger, spiced tomato chutney, fries (cl,l,su,se,md,sy)	21.00
Basil pesto linguine (mk,n,cl,sy,p)	21.00

Sides

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

Blackcurrant mousse cake, Chantilly cream & fruit coulis (cl,mk,sy,n,p)	10.00
Chocolate & orange tart, blackcurrant sorbet (sy,p,n)	10.00

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)

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