

BEECHFIELD house

SPRING MENU

BREAD

Home-made breads 5
traditional salted English butter (cl,l,mk,su,n)

STARTERS

Beechfield soup of the day 9.5
home-made bread, salted butter (l,mk,cy,cl)

Confit belly pork 12.5
roasted shallots, apple puree, game chips (cy)

Chicken liver terrine 12
black pudding, toasted breads
sweet tomato chutney (cl,mk,su,e)

Smoked salmon & horseradish 12.5
bruschetta, lemon & mustard cress (cl,f,md,e,mk)

Parmesan arancini 11
pomegranate salsa, Mascapone (cl,e,mk)

MAINS

Pork fillet 27.5
colcannon creamed potato, seasonal vegetables
peppered sauce (mk,cl,sc,cy,sy,e)

Pan fried seabass 27.5
pea & saffron crushed potato
buttered greens (e,mk,f)

Roast rack of lamb 29.5
Dijon mustard, garlic & thyme crumb, fondant
potato, seasonal vegetables (md,cl,mk,su)

Duck breast 29.5
cranberry & black cherry sauce
sauteed leeks, fondant potato (cl,md,sy,su)

Seasonal risotto 21
rocket & Parmesan cheese
vegetable crisps (mk,cl,n)

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)**

CLASSICS

Pan fried 8oz sirloin steak 32.5
onion rings, grilled tomato, peppercorn sauce
(cl,mk,se,md,cy,sy,e)

Beef burger 23.5
gem lettuce, sweet chilli mayo, thick cut chips
brioche bun (cl,mk,e)

Katsu breaded chicken burger 23.5
gem lettuce, sweet chilli mayo, thick cut chips
brioche bun (cl,mk,e)

Beer battered Cod and thick cut chips 21.5
mushy peas, tartar sauce (f,cl)

Linguine Carbonara 19.5
Parmesan cheese, salad leaves (cl,e,mk)

SIDES

Seasonal vegetables (mk) 5

Buttered greens (mk) 5

Garlic and thyme sauté new potatoes (mk) 5

Thick cut chips (mk) 5

Seasonal side salad (su,md) 5

DESSERTS

Sticky toffee pudding 10
vanilla ice cream (cl,mk,e)

Seasonal crème brulee 10.5
shortbread biscuit, fruit compote (mk,cl,l,n)

Chocolate & orange tart 12.5
orange & Grand Marnier syrup
Chantilly cream (e,cl,mk)

Selection of 3 scoops of ice cream
or sorbets (e,mk,cl,e,n) 9.5

Selection of 3 British cheeses 14.5
artisan crackers, chutney & grapes (mk,cl,l,cy)

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)	9.5
Moroccan spiced hummus pitta bread, sun dried tomatoes (cl,l)	9.5
Traditional bruschetta tomato, olive oil, basil, garlic & red onion salsa toasted bread (cl,su)	10

MAINS

Vegan sausages colcannon mash, peas shallot vegan gravy (sy,cy,md)	21
Seasonal risotto rocket, vegetable crisps (cl,n)	21
Basil pesto linguine (n,cl,sy,p)	21

SIDES

Seasonal vegetables	5
Garlic and thyme sauté new potatoes	5
Thick cut chips	5
Side salad (su)	5

DESSERTS

Blackcurrant mousse cake blackcurrant sorbet (sy,p,n)	10
Chocolate & orange tart orange sorbet (sy,p,n)	10

ALLERGENS

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

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