

BEECHFIELD HOUSE

ALL DAY MENU

TO START

Seasonal soup of the day (g,d) served with focaccia crostini	£ 11.00
Duck spring rolls (g,d) served with sweet chilli sauce	£ 13.50
BBQ chicken wings (g,d) served with BBQ sauce	£ 11.00
Salt & pepper squid (m,g) served with sweet chilli sauce	£ 14.00
Heirloom tomato & burrata salad (d) maple-glazed, overnight-soaked tomatoes with apricots & raisins	£ 16.00

TO FOLLOW

10oz beef sirloin steak (d) cooked to your liking with triple-cooked chips, roasted tomatoes, flat mushrooms, and red peppercorn sauce	£ 38.00
Beer-battered fillet of haddock (f,g,e) served with triple-cooked chips, crushed peas, homemade tartar sauce and charred lemon	£ 21.00
Pan-seared salmon (f,d) tender stem broccoli, creamy mashed potatoes, lemon butter sauce	£ 26.00
Plant-based burger (g) spicy tomato chutney, baby gem lettuce, red onion, triple-cooked chips	£ 21.00
Beechfield pasta (g,d) choice of linguine or spaghetti with sun-dried tomato pesto, cherry tomatoes, and aged Parmesan	£ 19.00
Marinated roast chicken breast (d) creamy mashed potatoes, seasonal vegetables, red wine jus	£ 24.00

SIDES £7

Trio of vegetables
Truffle pommes
Thick-cut skin-on chips
Seasonal salad

DESSERTS

Dark chocolate delice (n,d) toasted hazelnuts, macerated blackberries, coconut ice cream	£ 12.00
Ginger stem panna cotta (d) poached rhubarb, raspberry, lemon balm	£ 12.00
Selection of three cheeses (d,g) served with crackers, fruit and chutney	£ 15.00

Allergens

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

*12.5% discretionary service charge will be levied. All prices are inclusive of VAT.
Kindly inform us if you have any food-related allergies or intolerances.*