

# BEECHFIELD HOUSE

## SET MENU

### TO START

**Seasonal soup of the day** (g,d)  
served with focaccia crostini

**Salt & pepper squid** (m,g)  
served with sweet chilli sauce

**Heirloom tomato & burrata salad** (d)  
maple-glazed, overnight-soaked tomatoes with apricots & raisins

### TO FOLLOW

**Beer-battered fillet of haddock** (f,g,e)  
served with triple-cooked chips, crushed peas, homemade tartar sauce  
and charred lemon

**Plant-based burger** (g)  
spicy tomato chutney, baby gem lettuce, red onions, triple-cooked chips

**Beechfield pasta** (g,d)  
choice of linguine or spaghetti with sun-dried tomato pesto, cherry tomatoes,  
and aged Parmesan

**Marinated roast chicken breast** (d)  
creamy mashed potatoes, seasonal vegetables, red wine jus

### 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

**Ginger stem panna cotta** (d)  
poached rhubarb, raspberry, lemon balm

**Selection of three cheeses** (g,d)  
served with crackers, fruit and chutney

2 courses – £32

3 courses – £42

*\*supplement*

#### *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.*