

# BEECHFIELD HOUSE

## WINTER MENU

### BREAD

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**Homemade bread** 5  
made with Shipton Mill flour  
served with salted English butter (mk,cl)

### STARTERS

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**Beechfield seasonal soup** 9.5  
with homemade bread, salted butter (mk,ci,l)

**Terrine of confit duck** 11.5  
wild pigeon and pistachio served with our own  
homemade apple puree (md,su,ci,mk)

**Devon crab arancini** 11.5  
with a brown crab emulsion  
dressed baby watercress (cr,ci,md,e,mk)

**Goats cheese mousse** 9.5  
salt baked local beetroot, red chicory  
candied walnuts with a balsamic reduction (mk,n)

**Cornish scallops** 14.5  
baked in their shells, topped with a herb crumb  
and a tarragon white wine butter sauce,  
homemade bread (cr,cl,su,mk)

**Indian spiced onion bon bon** 9.5  
cucumber & yoghurt tzatziki, dressed leaves  
(cl,mk)

### MAINS

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**Free range chicken breast** 24  
roasted with a Ballotine of thigh with farce stuffing  
fondant potato, glazed carrots and a light thyme  
shallot jus (cl,mk,su,l)

**Roasted pork tenderloin** 24  
wrapped in pancetta  
potato gnocchi, roasted pumpkin  
crispy kale and a sage butter sauce (cl,mk,l)

**Pan fried fillet of Cornish seabass** 27  
with roast parmentier potatoes, samphire  
and a rich smoked bacon and clam chowder  
(mk,cr,f,cy,su)

**Potato gnocchi** 17.5  
with roasted butternut squash, baby spinach  
with a sage butter sauce and crispy kale (cl,mk)

### CLASSICS

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**Dry aged 8oz Ribeye steak** 36  
cooked to your liking  
with triple cooked chips, roasted tomato,  
field mushroom, confit garlic, peppercorn sauce (gf,mk)

**Beechfield beef burger** 18  
in a brioche bun topped with Wiltshire bacon  
smoked Cheddar, spiced tomato relish,  
gem lettuce and triple cooked chips (cl,mk,su)

**Beechfield buttermilk chicken burger** 17.5  
in a brioche bun with garlic aioli, baby gem,  
tomato, red onion and triple cooked chips  
(mk,cl,e)

**Beer battered fillet of haddock** 19.5  
with triple cooked chips, crushed peas  
and homemade tartar sauce, lemon (f,gf,mk)

### SIDES

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**Trio of seasonal vegetables** 5

**New potatoes with herbs and butter** (mk) 5

**Triple cooked chips** 5

**Seasonal dressed salad** (md) 5

### DESSERTS

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**Caramelised apple toffee crumble tart** 10  
with clotted cream ice cream (mk,cl)

**Tonka bean panna cotta** 9.5  
with blackcurrant sorbet (mk,e)

**Dark chocolate and raspberry tart** 11.5  
with a Cointreau cream, orange syrup  
(e,cl,mk)

**Affogato** 6.5  
espresso with vanilla ice cream (mk)

**Selection of 3 scoops of ice cream or sorbets** (mk) 8.5

**Three local speciality cheeses** 14.5  
**Bath Soft** - A white rind, similar to Brie, soft cow's milk cheese  
**Bath Blue** - A rich blue veined cow's milk cheese  
**Wye of Bath** - A semi hard cow's milk cheese (v)  
from The Bath Soft Cheese Company, served with chutney  
sourdough crackers, celery, grapes and apple (mk,cl,cy,su)