

# BEECHFIELD HOUSE

## SUNDAY LUNCH MENU

### BREAD

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**Homemade breads** 5\*  
served with salted English butter (mk,cl)

### STARTERS

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

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

**Smoked salmon**  
horseradish cream, brown bread  
and butter, lemon (f,mk,cl)

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

### MAINS

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

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

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

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

### ROASTS

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**Roast loin of pork**  
thyme roast potatoes, Yorkshire pudding  
sage & onion stuffing, seasonal vegetables  
apple sauce, roast gravy (cl,l,e,mk,su,cy,l)

**Roast chicken**  
thyme roast potatoes, Yorkshire pudding  
sage & onion stuffing, seasonal vegetables  
rich roast gravy (cl,l,e,mk,su,cy)

**Roast Sirloin beef served medium rare**  
thyme roast potatoes, Yorkshire pudding  
seasonal vegetables, Beechfield horseradish sauce  
rich roast gravy (cl,l,e,mk,su,cy)

**Beechfield Nut Roast**  
our own special recipe nut roast  
thyme roast potatoes, all the trimmings  
Yorkshire Pudding and a rich gravy  
(cl,e,mk,n,p)

### SIDES

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Medley of buttered greens (mk,gf) 5\*

New potatoes, herb butter (mk,gf) 5\*

Thick cut chips (mk,gf) 5\*

Seasonal side salad (su,md,gf) 5\*

### DESSERTS

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

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

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

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

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

**Three local speciality cheeses** 5\*  
from Bath Soft, Park Farm, served with chutney  
sourdough crackers, celery, grapes and apple (mk,cl,cy,su)  
**Bath Soft** - A white rind, similar to Brie, soft cow's milk cheese  
**Bath Blue** - A rich blue veined cow's milk cheese  
**Wyfe of Bath** - A semi hard cow's milk cheese (v)

TWO COURSES 29.50

THREE COURSES 35

\*Supplement applies