

BEECHFIELD house

SUNDAY LUNCH MENU

12.00pm - 2.30pm

BREAD

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

STARTERS

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

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

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

Parmesan arancini
pomegranate salsa, Mascarpone (cl,e,mk)

MAINS

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

Beef burger
gem lettuce, sweet chilli mayo, fries, brioche bun
(cl,mk,e)

Katsu breaded chicken burger
gem lettuce, sweet chilli mayo, fries, brioche bun
(cl,mk,e)

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

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

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

ALLERGENS

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

ROASTS

Roast pork
thyme roast potatoes, Yorkshire pudding
seasonal vegetables, apple sauce
(cl,l,e,mk,su,cy,sy)

Roast chicken
thyme roast potatoes, Yorkshire pudding
seasonal vegetables, bread sauce
(cl,l,e,mk,su,cy,sy)

Roast Sirloin beef
thyme roast potatoes, Yorkshire pudding
seasonal vegetables, Beechfield horseradish sauce
(cl,l,e,mk,su,cy,sy)

SIDES

Seasonal vegetables (mk) *5

Garlic and thyme sauté new potatoes (mk) *5

Thick cut chips (mk) *5

Side salad (su,md) *5

DESSERTS

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

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

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

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

Selection of 3 British cheeses *5
artisan crackers, chutney & grapes (mk,cl,l,cy)

TWO COURSES 29.5

THREE COURSES 35

* Supplements apply

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)

Moroccan spiced hummus
pitta bread, sun dried tomatoes (cl,l)

Traditional bruschetta
tomato, olive oil, basil, garlic & red onion salsa
toasted bread (cl,su)

MAINS

Vegan sausages
spring onion mash, peas
shallot vegan gravy (sy,cy,md)

Seasonal risotto
rocket, vegetable crisps (cl,n)

Basil pesto linguine
(n,cl,sy,p)

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)

Chocolate & orange tart
orange sorbet (sy,p,n)

Please tag us on:

 @beechfieldhouse

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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**)

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