

BEECHFIELD house

Date:
Room:
Name:

Restaurant time:

DINNER MENU

Bread

Home baked sourdough with salted butter (l,) 3.50

Starters

Seasonal soup of the day – Beechfield butternut squash (l,gf) 7.00

Lime cured mackerel, torched tomato dressing (f) 8.00

Moules Mariniere (ms,su,mk,) 8.50

Chicken Caesar salad, croutons, Parmesan, lettuce, Caesar dressing (l,c,m,f,mk,ms,su) 8.50

Mains

Roasted lamb rump, crushed garden pumpkin, mint jus (mk) (served pink) 23.50

Wiltshire chicken, parmentier potatoes, garden greens (mk) 18.50

Tagliatelle, pomodoro sauce (l) 16.00

Brasserie

Sirloin steak, mushroom, tomato, peppercorn sauce, fries (mk,su) (Rare/Med rare/Well done) 24.50

Fish & chips, mushy peas (l,mk,f,cy) 17.50

Hungarian goulash, pasta (su) 17.50

Sides

Minted new potatoes 4.00

Wilted kitchen garden greens 4.00

Baby lettuce and fresh herb salad 4.00

Sweet potato fries (l,gf) 4.00

Fries 4.00

Desserts

Chocolate marquise, toffee sauce, strawberry ice cream (e,mk,cl) 8.75

Passionfruit cheesecake, clotted cream (mk,e,cl) 8.00

Kitchen garden apple and rhubarb crumble, vanilla custard (e,mk,cl) 7.50

Selection of 3 cheeses, crackers, chutney (cy,su,l,mk) 10.00

Selection of 3 homemade Beechfield House ice creams (e,mk,su) 7.50

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), Gluten free (gf)

A discretionary 10% service charge will be added to your bill