

Beechfield House Restaurant Sample Menu

Starters

- Garlic mushroom and rosemary soup (v) (mk,gf) £6.50
- Poached chicken ballontine beetroot crème Fraiche, beetroot slaw, red chard (md,e,gf) £8
- Home cured gravlax salad cream, caper berries, watercress (f,md,gf) £8.50
- Twice baked goats cheese, broad bean, sugar snap peas, radish, chilli (v) (mk,e) £8.50
- Pressed smoked mackerel terrine blood orange, watercress Basil oil (f) £7.50

Main courses

- Line caught Hake pak choi, snap peas, aromatic Thai Sauce (su,mk,f,gf) £22.50
- Braised lamb shank, bubble and squeak, hotch potch vegetables, minted jus (su,gf) £24
- Duck breast, pimento stir fry, wild mushroom and noodle spring roll, hoisin jus (su,e,mk) £22
- Sea bream, Jerusalem artichoke risotto, wilted kale, beetroot wafer (mk) £19.95
- Stuffed cabbage, wild mushroom, celeriac puree, baby leeks (v) (su,gf) £17.50

Desserts

- Sticky toffee pudding with caramel sauce and clotted cream (e,mk) £8.50
- Warm pear and frangipane tart with clotted cream (e,mk,n) £8
- Orange infused crème brûlée shortbread biscuits (mk,e) £8
- Chocolate parfait with orange syrup and brandy snap shard (mk,su,sy,e) £8
- A selection of cheeses with crackers, homemade biscuits home made chutney & grapes (cy,su,mk)
£9.50