



DINNER MENU

Spicy Nuts - 4

Olives - 4

Beaufort House Mini Baguette, Herb & Garlic Butter (v) - 4

SMALL PLATES & STARTERS

Beetroot Hummus, Feta, Walnuts & Chargrilled Flat Breads (v) - 6

Crispy Shichimi Squid, Sriracha & Ginger Sauce - 6

Scottish Salmon Carpaccio, Yuzu Dressing, Chilli & Mint (gf) - 8.5

Mushroom Soup, Caramelised Mushrooms & Truffle (v) - 7

Roast Chicken Scotch Egg, Chicken Skin Mayonnaise - 8

Norfolk Crab Salad, Filo Pastry, Brown Crab Mayonnaise & Herb Salad - 9

MAINS

Raw Superfood Salad, Kale, Red Cabbage, Sweet Potatoes, Spring Onions, Mixed Seeds & Dried Cranberries (vg) - 10

Quinoa & Winter Leaf Salad, Dried Cherry Tomatoes, Radish, Broccoli & Roasted Hazelnuts (vg) - 10

Spice Roasted Cauliflower, Chickpeas, Spinach & Aubergine Pickle (vg) - 12

Fresh Rigatoni Pasta, English Burrata, Charred Romano Peppers, Kale, Toasted Pine Nuts, Lemon & Parmesan Sauce (v) - 15

Pan-fried Cod, Chickpea, Tomato & Chorizo Stew - 18

Herb Roasted Spatchcock Poussin, Sprout Tops, Celeriac Purée, Crispy Bacon & Chicken Gravy - 17.50

Beef Fillet with Madeira Glaze, Dried Baby Plum Tomatoes, Watercress Purée & Black Pepper Spiced Onion Rings - 29

35 Day Aged Beef Burger, Semi Dried Tomatoes, Lincolnshire Poacher & Beetroot Relish - 13

SIDES

Skin on Fries, Rosemary Salt (v) - 4

Wilted Spinach & Quinoa (v) - 4.5

Tenderstem Broccoli, Sesame & Chilli (gf)(v) - 4.5

Beaufort Macaroni & Cheese (v) - 6

Grilled Chicken - 5

Chargrilled Halloumi (v) - 4

Loch Fyne Smoked Salmon - 4

Pomme Purée (v) - 4.50

(v) Vegetarian (vg) Vegan (gf) Gluten Free

Food Allergies & Intolerances: Some of our menu items contain allergens and there is a small risk that traces of these may be in another dish served here. Please ask to speak to our staff if you want to know more about our ingredients.

Please note there will be a discretionary service charge of 13.5% added to the bill.