

# THE BEAUFORT

Pierre de Bry  
Champagne Brut  
125ml 9.45 ~ 750ml 46

Mimosa 6.50

Bloody Mary 9.00

Tempio  
Prosecco DOC  
125ml 6.35 ~ 750ml 31.75

## ENGLISH MUFFINS

Avocado cream, grilled courgettes, chilli,  
poached eggs 8.50

Wild mushroom, spinach, gherkin, poached  
eggs 8.50

Smoked anchovies, spinach, poached eggs  
8.50

Smoked anchovy butter, cheddar 5

Spitfire breakfast – Cumberland sausages,  
smoked bacon, eggs, hash browns, baked  
beans, toast 10

Lightly spiced fried halloumi, chilli jam (v) 6.5

## BRUNCH

served until 4pm

Bacon & cheddar melt tobasco 7.50

Grilled chicken, grilled courgette,  
harissa yogurt 7.50

Battered cod goujons, tartar, mushy peas,  
lettuce 7.50

Beetroot houmous, grated carrot, grilled  
courgettes, lettuce (v) 7

Cheddar, tomato chutney, cucumber, red  
onion, lettuce (v) 6.50

\*Add thin fries, fat chips or sweet potato fries 3

## SMALL PLATES

Fishcakes, pickled celeriac slaw, tartar  
sauce 7

Broccoli, leek & potato soup, sunflower  
seeds, herb oil, bread (vg) 6.50

Sumac goat's cheese, berry balsamic,  
beetroot, pomegranate & hazelnut salad (v)  
7.50

Chilli and herb lamb skewers, honey yogurt,  
cucumber & sesame 7

Harissa chicken wings, rose harissa dip 7

Deep fried Cenarth brie, chilli jam,  
sourdough toast (v) 7

## SHARERS

Beaufort meat board – sausage roll, hot  
wings, lamb skewers, spicy mayo, chilli jam,  
sourdough toast 20

Baked Cenarth brie, caramelised onion  
marmalade, toasted sourdough (v)  
14.50

Rustic bread board, beetroot, houmous,  
olives, balsamic & olive oil (v) 9

## HERITAGE AVENUE

'Youngs Original' battered cod,  
mushy peas, tartar & chips 17

Cumberland sausages, mash, leeks,  
cabbage, peas, gravy, crispy kale 15

Chicken, ham & leek pie, mash, cabbage,  
leeks, peas, gravy, crackling 18

## MAINS

The Beaufort beef burger  
beer onions, cheese, iceberg, pickles,  
ketchup, mayo, fries 16

Plant burger, beer onions, cheese,  
iceberg, pickles, ketchup, mayo, fries (v)  
16

Chargrilled chicken burger  
Kimchi cabbage, spicy mayo,  
lettuce & fries 14

Champagne salad (v)  
Cauliflower couscous, goji berry, cashew,  
chia seed, goats curd & pomegranate 16

8oz Sirloin steak  
Roasted tomato, chips & peppercorn  
sauce 25

Pork T-bone steak, bubble, greens,  
white wine cream 16

Pan fried seabass, crushed jersey royals,  
tenderstem broccoli,  
tomato beurre blanc 19.50

Jackfruit curry, red rice & peas,  
fried dumpling 15

\*Please ask your server about today's skippers catch

## SIDES

Tenderstem broccoli, garlic, chilli & sunflower  
seeds (v) 4.50

Sweet potato fries, spicy mayo (v) 4.75

Nutbourne tomato & onion salad, herb  
dressing (v) 5.50

Tripled cooked chunky chips, roasted garlic  
mayo (v) 4.50

## PUDDING

Apple & raspberry crumble, custard or vanilla  
ice cream 6.50

Strawberry & raspberry Eton mess sundae 6.50

Sticky toffee pudding, salted caramel ice cream  
6.50

Lemon tart, double cream, berries 6.50

Vegan chocolate brownie, chocolate sauce,  
vanilla ice cream (vg) 7

Vanilla & salted caramel ice cream 4.5



Before ordering food or drink, please inform staff of any food allergy or intolerance. All fish dishes may contain bones, please use caution. We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus, using local produce whenever possible.

