

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

STARTERS

Fishcakes, pickled celeriac slaw, tartar sauce 7

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

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

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

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

Pork & apple sausage roll, roast tomato, sweet onion chutney 6

Scotch egg, celeriac slaw, English mustard 6.50

English muffin, smoked anchovy butter, cheddar 5

Harissa chicken wings, rose harissa dip 7
Lightly spiced fried halloumi, chilli jam (v) 6.5

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

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

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

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

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

Jackfruit curry, red rice & peas, fried dumpling 15

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

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

*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

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

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

PUDDINGS

Apple & raspberry crumble, custard or vanilla ice cream 6.50

Sticky toffee pudding, salted caramel ice cream 6.50

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

Strawberry & raspberry Eton mess sundae 6.50

Lemon tart, double cream, berries 6.50

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.

