



Beau's

BAR AND RESTAURANT

Starters

Homemade soup of the day (v)
£5.50

Smoked ham hock and chicken terrine, pickled cauliflower, plum and red onion jam, ciabatta wafer
£6.00

Carpaccio of beetroots, whipped goats' cheese, sun touched tomatoes, red chard,
cider apple reduction (v)
£6.00

Honey glazed figs, pine nuts, Parma ham, rocket leaves, roasted butternut squash,
mustard vinaigrette
£6.50

Plaice fillet, Jerusalem artichoke crisps, sautéed spinach, herb foam
£6.50

Mains

Sous vide beef pave, celeriac and potato dauphinoise, honeyed Chantonnay carrots,
parsnip foam, rich red wine jus
£23.00

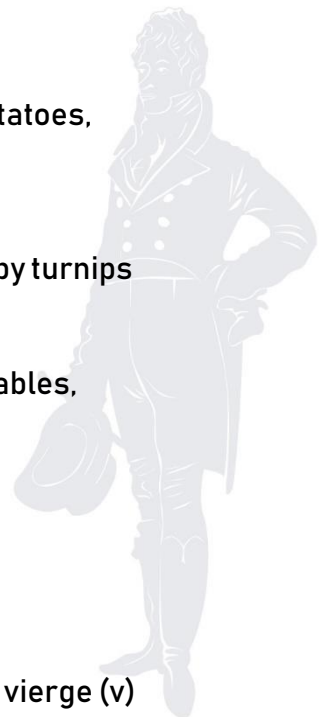
Ballotine of corn-fed chicken, black pudding crisp, parmentiere potatoes,
squash puree, creamed cabbage, bacon
£17.00

Duck breast, caramelised plum, sautéed kale, sweet potato puree, baby turnips
£21.00

Seared sea bass fillet, chive potato cake, chicory, spaghetti vegetables,
tarragon beurre blanc
£18.00

Caramelised red onion and wild mushroom open lasagne,
garlic baked focaccia, lemon balm (v)
£15.50

Mediterranean vegetable tian, samphire, hassel back potatoes, sauce vierge (v)
£15.50



If you have any dietary requirements or allergies please speak with a member of the restaurant team



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Desserts

Winter berry Eton mess, blackberry espuma, Chantilly cream
£5.50

Baileys' bread and butter pudding, white chocolate, vanilla crème anglaise
£5.00

Glazed figs, spiced apple puree, mille feuilles, apple compress, baby mint
£6.50

Dark chocolate and cappuccino torte, mascarpone cream, honey combe
£6.50

Rolled lemon and strawberry mousse, pistachio crust, cookie crumb
£6.00

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