



# BEAUFORT

## MENU

### STARTERS

<b>HOMEMADE BREAD</b> Freshly baked white boule, whipped bone marrow butter	<b>£6.5</b>
<b>ROCK OYSTERS</b> Fresh rock oysters, watermelon & jalapeño dressing	<b>£7</b>
<i>Half a dozen £25      Dozen £35</i>	
<b>PEA AND HAM SOUP</b> Garden pea velouté, crispy ham hock, truffle oil	
<b>BERGAMOT-CURED SALMON</b> Scottish farmed salmon, horseradish gel, mustard seeds	<b>£9.5</b>
<b>KING PRAWNS</b> Sustainably sourced king prawns, gremolata, chilled tomato & garlic broth	<b>£15</b>
<b>STEAK TARTARE</b> UK-reared beef fillet, rock oyster mayonnaise, Clarence Court quail egg yolk, toasted sourdough	<b>£15</b>
<b>AUBERGINE TART TATIN (V)</b> Slow-roasted aubergine, red onion, sherry vinegar caramel, goat's cheese	<b>£10</b>
<b>WILD MUSHROOMS (V)</b> Seasonal wild mushrooms, Clarence Court poached egg, hollandaise, sourdough breadcrumbs, grilled seasonal vegetables	<b>£12</b>

### SALADS

<b>BEETROOT SALAD (VG, GF)</b> Roasted heritage beetroot, vegan cheese mousse, carrots, dill, walnuts, green oil	<b>£10</b>
<b>CRAB &amp; AVOCADO SALAD (GF)</b> Hand-picked Cornish crab, avocado, baby gem lettuce, cucumber, mixed herbs, house dressing	<b>£18.5</b>
<b>CAESAR SALAD</b> Corn-fed chicken, anchovy dressing, parmesan, sourdough croutons	<b>£21</b>
<b>BURRATA (V)</b> Creamy Italian burrata, bitter leaves, blood orange, pistachio	<b>£15</b>

### MAIN COURSES

<b>PAN FRIED SALMON (GF)</b> Scottish farmed salmon, organic yogurt, pickled cucumber, coriander syrup	<b>£14</b>
<b>CRAB LINGUINI</b> Cornish crab, chilli, lemon, parsley	<b>£20</b>
<b>PAN FRIED COD (GF)</b> Line-caught British coastal cod, butter beans, chorizo, tomato, coriander	<b>£25</b>
<b>MUSSELS (GF)</b> British coastal mussels, garlic, white wine, cream	<b>£15</b>
<b>RIBEYE STEAK</b> UK-reared ribeye steak, served with fries	<b>£33</b>
<b>BEEF BURGER</b> Beef burger, mature cheese, caramelised onions, pickles, baby gem, tomato, served with fries	<b>£17</b>
<b>LAMB CUTLETS (GF)</b> Scottish lamb cutlets, pea & mint purée, fondant potatoes	<b>£25</b>
<b>CHICKEN SUPREME (GF)</b> Corn-fed chicken supreme, peas, poached salsify, chicken velouté	<b>£20</b>
<b>GRILLED AUBERGINE (VG, GF)</b> Char-grilled aubergine, romesco sauce, feta, sherry glaze	<b>£15</b>
<b>LENTIL RAGÙ (V)</b> Slow-braised lentils, baked polenta, Parmesan	<b>£15</b>

### SIDES

<b>TRIPLE COOKED CHIPS (VG, GF)</b>	<b>£4.5</b>
<b>TRUFFLE FRIES (V)</b>	<b>£6</b>
<b>PETIT POIS &amp; LARDONS (GF)</b> Garden peas, smoked bacon	<b>£4.5</b>
<b>SEASONAL GREEN VEGETABLES (VG, GF)</b> Green beans, broccoli, garlic, chilli	<b>£8</b>
<b>HOUSE SALAD (VG)</b> Baby gem lettuce, orange segments, avocado, house dressing	<b>£8</b>

*Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill.*