



BEAUFORT

SUNDAY MENU

STARTERS

HOMEMADE BREAD £6.5

Freshly baked white boule, whipped bone marrow butter

ROCK OYSTERS

Fresh rock oysters, watermelon & jalapeño dressing

Half a dozen £25 Dozen £35

PEA AND HAM SOUP £7

Garden pea velouté, crispy ham hock, truffle oil

BERGAMOT-CURED SALMON

Scottish farmed salmon, horseradish gel, mustard seeds.

KING PRAWNS £15

Sustainably sourced king prawns, gremolata, chilled tomato & garlic broth

STEAK TARTARE £15

UK-reared beef fillet, rock oyster mayonnaise, Clarence Court quail egg yolk, toasted sourdough

AUBERGINE TART TATIN (V) £10

Slow-roasted aubergine, red onion, sherry vinegar caramel, goat's cheese

WILD MUSHROOMS (V) £12

Seasonal wild mushrooms, Clarence Court poached egg, hollandaise, sourdough breadcrumbs, grilled seasonal vegetables

SUNDAY ROAST

**All Sunday roasts are served with roast potatoes, glazed carrots & broccoli.*

LAMB SHOULDER £24

Slow-cooked Scottish lamb shoulder, mint chimichurri, roast vegetables*, gravy, Yorkshire pudding

BEEF RUMP £22

UK-reared beef rump, horseradish cream, roast vegetables*, bone marrow gravy, Yorkshire pudding

ROASTED CHICKEN £20

Corn-fed chicken, bread sauce, roast vegetables*, gravy, Yorkshire pudding

LENTILS £16

Braised lentils, roast vegetables*, gravy, Yorkshire pudding

SIDES

EXTRA YORKSHIRE PUDDING £1.5**CAULIFLOWER CHEESE** £8

Creamy cauliflower, Béchamel, mixed herbs

TRIPLE COOKED CHIPS £5**TRUFFLE FRIES** £6

Truffle Oil, Parmesan

HOUSE SALAD £8

Baby Gem Lettuce, Orange Segments, Avocado, Dressed with House Dressing

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 13.3% will be added to your bill.