



# BEAUFORT

HOUSE

## MENU



### STARTERS

<b>HOMEMADE BREAD</b>	£6.5
White boule, bone marrow butter	
<b>HAND-DIVED SCALLOPS</b>	£18
Pan-seared scallops, spicy 'nduja butter, toasted hazelnut and panko crumb (3 units)	
<b>PEA AND HAM SOUP</b>	£7
Pea velouté, ham hock, truffle oil	
<b>BERGAMOT-CURED SALMON</b>	£9.5
Salmon, horseradish, mustard seeds	
<b>BLACK KING PRAWNS</b>	£20
Bloody Mary butter, caramelised lemon	
<b>STEAK TARTARE</b>	£15
UK-reared beef fillet, lovage mayonnaise, Clarence Court smoked egg yolk, toasted sourdough with beef dripping	
<b>AUBERGINE TART TATIN (V)</b>	£10
Aubergine, goat's cheese	
<b>WILD MUSHROOMS (V)</b>	£12
Mushrooms, poached egg, Hollandaise	

### MAIN COURSES

<b>PAN-FRIED SALMON (GF)</b>	£14
Salmon, yoghurt, cucumber, coriander	
<b>CRAB LINGUINI</b>	£20
Crab, chilli, lemon, parsley	
<b>PAN-FRIED COD (GF)</b>	£25
Cod, butter beans, chorizo, tomato	
<b>MUSSELS (GF)</b>	£15
Mussels, garlic, white wine, cream	
<b>RIBEYE STEAK</b>	£33
Ribeye steak, Bernaise, watercress	
<b>BEEF BURGER</b>	£17
Beef burger, cheese, onions, pickles	
<b>LAMB CUTLETS (GF)</b>	£25
Lamb cutlets, pea mint purée, fondant potato	
<b>CHICKEN SUPREME (GF)</b>	£20
Chicken, peas, salsify	
<b>GRILLED AUBERGINE (VG, GF)</b>	£15
Aubergine, romesco, feta	
<b>LENTIL RAGÙ (VG)</b>	£15
Lentils, polenta, Parmesan	



### SALADS

<b>BEETROOT SALAD (VG)</b>	£10
Beetroot, vegane cheese, walnuts	
<b>CRAB &amp; AVOCADO SALAD (GF)</b>	£18.5
Crab, avocado, cucumber, baby gem	
<b>CAESAR SALAD</b>	£21
Chicken, anchovy dressing, Parmesan, croutons	
<b>BURRATA (V)</b>	£15
Burrata, blood orange, pistachio, bitter leaves	

### SIDES

<b>TRIPLE-COOKED CHIPS (VG, GF)</b>	£4.5
<b>TRUFFLE &amp; PARMESAN FRIES (V)</b>	£6
<b>PETIT POIS &amp; LARDONS (GF)</b>	£4.5
Peas, bacon	
<b>SEASONAL GREENS (VG, GF)</b>	£8
Green vegetables	
<b>HOUSE SALAD (VG)</b>	£8
Baby gem, 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 absence of allergens. Should guests require any assistance or wish to discuss ingredients in any dish, our staff will be happy to help. A discretionary optional service charge of 13.5% will be added to your bill.