BEAUFORT
HOUSE

MENU

SNACKS

Padron Peppers *v,vg,gf,* with charcoal salt & basil jalapeño mayo 7

Salted Edamame *gf,* with sea salt & sesame oil 7

Gallagher Oysters –Freshly oysters, shallot vinaigrette reduction £4 each / 6 for £20/ 12 for £35

Homemade Black Cod Croquettes, Spicy Dill Mayo 12

Rock Shrimp Tempura *gf,* with shichimi pepper seasoning & chilli mayo 10

STARTERS

Steak Tartare, British reared beef fillet, roasted bone marrow, lovage mayonnaise, toasted sourdough 16

Roasted Cauliflower *gf,* Tahini sweet chilli sauce , Crispy Garlic 14.5

Crab Tartare , Avocado, lemon dill creme fraiche, Sourdough Bread 17

King Prawn Tempura *gf,* With shiso leaf, spicy mayo & lime 19

Caesar Salad, Chicken, anchovy dressing, Parmesan, croutons 19

MAINS

Black Truffle Risotto *gf,* Butternut Squash, parmesan mousse, fresh truffle 28

Citrus Miso Salmon *gf,* Scottish salmon served with grilled pak choi 24

Crab Linguine, White and brown crab, chilli-garlic, lemon, parsley 22

Jerk Chicken Supreme *gf,* Served with Mash Potatoes, Asparagus and Jerk Sauce 26

Beef Burger, Cheddar cheese, caramelised onion, pickles, served with fries 18.5

Lamb Cutlets *gf, f,* in Citrus Marinade whit Kimchi 29

Ribeye 300 gr, Watercress and your choice of Beef Juice or Peppercorn sauce 32

SIDES

Skinny Fries *gf* 5

Creamy Mashed Potatoes 6

Char- Grilled Asparagus *gf,* with Balsamic emulsion and Lemon Crumb 9

Char-grilled Broccoli *gf,* with crispy onion 8

House Salad *v, vg, gf* 7

GF - Gluten Free | V - Vegetarian | VG - Vegan | VG* - Can request vegan | D - Dairy | F - Fish

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.