

  
BEAUFORT HOUSE

**Dinner Menu**

**Starters**

*Smoked eel, bacon, agen prunes de trias, chicory & horseradish £7.50*

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*Seared Scottish scallops, devilled Dorset crab gratin & spiced cauliflower £10.50*

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*Gloucester Old Spot ham hock & parsley terrine, piccalilli & toasted Sour dough £7.00*

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*Asian spiced roasted quail salad, watercress & coriander £9.00*

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*Poached saddle of wild rabbit wrapped in air dried ham, chicken consommé & baby turnips £12.00*

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*Open wild mushroom lasagne, black truffle, quail egg & chanterelle sauce £8.50*

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*Heritage beetroot carpaccio, hazelnut crusted rosary ash goats cheese £7.00*



**Mains**

*Pot roasted guinea fowl, braised cabbage, neep puree, glazed baby onions & roasting juices £15.50*

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*Pepper & lavender crusted venison loin, turnip pie & red wine sauce £18.50*

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*Cannon of black face lamb, ravioli of Scottish girolle, spiced lamb sweetbreads, lamb jus gras £26.00*

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*Pan roasted fillet of Cornish turbot, sautéed Jerusalem artichoke, salsify & ratte potatoes, red wine butter sauce £23.50*

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*Spiced Scottish monkfish, root vegetable, mussel & saffron broth £19.00*

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*Potato & herb gnocchi, purple sprouting broccoli, tomatoes, salsify & shaved Lincolnshire poacher £13.50*

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*Warm salad of steamed seasonal vegetables, tomato & shallot confit, aubergine caviar £13.00*



**Vegetables & Side Orders - £3.50**

*Chips*

*Peas, bacon & onions*

*Mash*

*Cucumber, dill & chardonnay vinegar salad*

*Cauliflower cheese*

*Tomato & red onion salad*

**Please note there will be a discretionary service charge of 12.5% added to the bill**