



A LA CARTE

STARTERS & SALADS

Roasted Jerusalem Artichoke Soup (v) (gf) £8 With Coffee & Plum Vinegar Pearls	Citrus Cured Scottish Salmon (gf) £13 Gin, Cucumber & Keta Caviar
Heritage Carrot & Quinoa Salad (v) (gf) £12 Broad Beans, Radish & Caramelised Honey Orange Vinaigrette	Dressed Dorset Crab £16 Radish Carpaccio, Apple & Truffled Celeriac
Burrata Caprese (v) (gf) £13 Heirloom Tomato, Basil & Aged Balsamic	Crispy Duck Salad £15 Watermelon, Pomegranate & Tamarind
Heirloom Beetroot & Apple Salad (v) (gf) £14 Beetroot Hummus, Feta & Toasted Hazlenut Dressing	Hand-Chopped Seared Steak Tartar £14/23 Confit Burford Brown Egg Yolk & Crostini
Ahi Tuna Poké £15 Cauliflower Rice, Avocado, Pickled Edamame, Radish & Nori.	Seared King Scallops in Shell (gf) £19/26 Cauliflower Pureé, Golden Raisins, Capers & Chicken Skin Crisps

MAINS

Dukkha Roasted Cauliflower (vg) (gf) £13 Smoked Aubergine, Pomegranate & Harissa Yoghurt	Whole Roasted Sea Bass (gf) £24 Spinach, Shiitake Mushrooms, Olive & Pimento Salsa
Risotto Primavera (v) (gf) £14/21 Spring Vegetables & 30 Month Aged Parmesan	Corn Fed Whole Poussin £22 Charred Leeks, English Asparagus & Truffle Jus
Linguini Crab £21 Whole Crab Bisque & White Crab Meat	Roast Creedy Carver Duck Breast (gf) £27 Blood Orange, Rhubarb & Fennel
Pan Roasted Stone Bass £24 Baby Pak Choi & Miso Dashi Broth	Grilled 6oz Prime Beef Fillet £34 Braised Short Rib & Bordelaise Sauce

STEAKS (gf)

Sirloin (12oz Bone-in)* £30
32 Day Aged Bannockburn Ribeye (12oz)* £45
Porterhouse Steak (35oz)* (Choice of 2 sauces) £100 To Share (2/3 Pax.)

*Served with Fries & Tomato or Gem Hart Salad

Béarnaise / Peppercorn / Bordelaise

SIDES

Fries / Mash £4
Sweet Potato Fries £5
Purple Sprouting Broccoli (gf) £4.5
Truffle Fries / Truffle Mash £5
Bourbon & Honey Glazed Carrots (v) (gf) £5
Beaufort Mac & Cheese (v) £5
Truffle Mac & Cheese (v) £8
Tomato & Red Onion Salad (v) (gf) £5
Baby Gem, Walnut & Parmesan Salad £5

(v) Vegetarian (vg) Vegan (gf) Gluten Free

Food Allergies & Intolerances: Some of our menu items contain allergens and there is a small risk that traces of these may be in another dish served here. Please ask to speak to our staff if you want to know more about our ingredients.

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



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Crispy Kale Caesar £11 Anchovies, Aged Parmesan & Brioche Crouton	Ahi Tuna Poké £14/21 Cauliflower Rice, Avocado, Pickled Edamame, Radish & Nori.
Heritage Carrot & Quinoa Salad (v) (gf) £12 Broad Beans, Radish & Caramelised Honey Orange Vinaigrette	Dressed Dorset Crab £15 Radish Carpaccio, Apple & Truffled Celeriac
Heirloom Beetroot & Apple Salad (v) (gf) £12 Beetroot Hummus, Feta & Toasted Hazlenut Dressing	Crispy Duck Salad £13 Watermelon, Pomegranate & Tamarind
Burrata Caprese (v) (gf) £13 Heirloom Tomato, Basil & Aged Balsamic	Hand-Chopped Seared Steak Tartar £14/23 Confit Burford Brown Egg Yolk & Crostini
Dukkha Roasted Cauliflower (vg) (gf) £12 Smoked Aubergine, Pomegranate & Harissa Yoghurt	Seared King Scallops (gf) £16/23 Cauliflower Pureé, Golden Raisins, Capers & Chicken Skin Crisps

MAINS

Risotto Primavera (v) (gf) £12/18 Spring Vegetables & 30 Month Aged Parmesan	Beaufort Cheese Burger £15 (Served Medium or Well Done) Toasted Brioche Bun, House Pickles & Fries
Sesame & Ginger Salmon £17 Baby Pak Choy & Miso Dashi Broth	Corn Fed Chicken Breast £19 Charred Leeks, English Asparagus & Madeira Jus
Homemade Crab Linguini £18 Crab Bisque & White Crab Meat	Roast Creedy Caver Duck Breast (gf) £27 Blood Orange, Rhubarb & Fennel
Whole Roasted Sea Bass (gf) £24 Spinach, Shiitake Mushrooms, Olive & Pimento Salsa	

STEAKS (gf)

Sirloin (12oz Bone-in)* £28
32 Day Aged Bannockburn Ribeye (12oz)* £42
Porterhouse Steak (35oz)* £94 To Share (2/3 Pax.)

*Served with Fries & Béarnaise Sauce

SIDES

Fries / Mash £4
Sweet Potato Fries £5
Purple Sprouting Broccoli (gf) £4.5
Truffle Fries / Truffle Mash £5
Bourbon & Honey Glazed Carrots (v) (gf) £5
Beaufort Mac & Cheese (v) £5
Truffle Mac & Cheese (v) £8
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BRUNCH 12pm-4pm

Homemade Banana Pancakes (v) (gf) With Berries & Maple Syrup	£7	Beaufort Bagel With Avocado, Smoked Salmon & Cream Cheese	£8
Smashed Avocado On Sourdough or Rye With Poached Eggs, Bacon or Feta	£8	Eggs Beaufort (v) Poached Eggs, Grilled Halloumi, Sweet Potato & Hollandaise Sauce	£8.5
Eggs Benedict	£8.5	Eggs Royale	£9
Beaufort Chicken With Poached Eggs, Chilli, Avocado, Spinach, Quinoa & Sourdough Toast	£10	Beaufort Salmon Breakfast With Poached Eggs, Chilli, Avocado, Spinach, Quinoa & Sourdough Toast	£10

STARTERS & SALADS

Roasted Jerusalem Artichoke Soup (v) (gf) Coffee & Plum Vinegar Pearls	£8	Dukkha Roasted Cauliflower (vg) (gf) Smoked Aubergine, Pomegranate & Harissa Yoghurt	£12
Crispy Kale Caesar Anchovies, Aged Parmesan & Brioche Crouton	£11	Ahi Tuna Poké Cauliflower Rice, Avocado, Pickled Edamame, Radish & Nori.	£14/21
Heritage Carrot & Quinoa Salad (v) (gf) Broad Beans, Radish & Caramelised Honey Orange Vinaigrette	£12	Dressed Dorset Crab Radish Carpaccio, Apple & Truffled Celeriac	£15
Heirloom Beetroot & Halloumi (v) (gf) Beetroot Hummus & Toasted Hazlenut Dressing	£12	Crispy Duck Salad Watermelon, Pomegranate & Tamarind	£13
Burrata Caprese (v) (gf) Heirloom Tomato, Basil & Aged Balsamic	£13	Seared King Scallops (gf) Cauliflower Pureé, Golden Raisins, Capers & Chicken Skin Crisps	£16/23

MAINS

Risotto Primavera (v) (gf) Spring Vegetables & 30 Month Aged Parmesan	£12/18	Beaufort Cheese Burger (Served Medium or Well Done) Toasted Brioche Bun, House Pickles & Fries	£15
Sesame & Ginger Salmon Baby Pak Choy & Miso Dashi Broth	£17	Corn Fed Chicken Breast Charred Leeks, English Asparagus & Madeira Jus	£19
Homemade Crab Linguini Crab Bisque & White Crab Meat	£18		

STEAKS

Sirloin (12oz Bone-in)* (gf)	£28
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*Served with Fries & Béarnaise Sauce

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