



LIGHT BITES

Arancini, Saffron & Goats Cheese, Parmesan Fondue – 5

Italian Meatballs – 6.5

Polenta Fritters, Arrabbiata Sauce – 4.5 (gf/vg)

Calamari Tempura, Aioli & Lime – 12

STARTERS

Burrata Pugliese, Heritage Tomatoes, Olive Tapenade – 12

Steak Tartare, Capers, Shallots, Chilli, Gherkins & Crostini - 14

Pan Fried Scallops, Spicy 'Nduja Crust, Truffle Cauliflower Velouté - 15

Celeriac Soup, Blue Cheese, Walnuts, Truffle Oil - 11

Crab Salad, Avocado, Orange Segments, Confit Cherry Tomatoes – 14

Beef Carpaccio, Pickled Mushrooms, Shaved Parmesan, Mustard Mayonnaise, Hazelnuts - 13

SALADS

Quinoa Salad - Black & White Quinoa, Super Salad (vg) -11

Warm Couscous Salad, Chick Peas, Pine Nuts, Marinated Vegetables (vg) - 10

Smoked Chicken, Apple, Almonds & Mustard Mayonnaise - 12

MAINS

Wild Boar Ragu Pappardelle, Crispy Parmesan & Rosemary Oil - 17

Grilled Octopus, Spicy Chickpeas, Sun blushed Tomatoes, Marinated Courgettes - 24

Chicken Supreme, Onion puree, Crispy Parma Ham & Broccoli - 18

Asparagus & Stracciatella Risotto, Lemon Zest, Pecorino Cheese (v) - 16

Lobster Linguine, Chilli, Garlic, Cherry Tomatoes, Basil - 28

Beaufort House Beef Burger, Cheddar, Gherkins & French Fries – 16

Lamb Rump, Jerusalem Artichokes, Parsnips, Pecorino Tuiles - 25

SIDES

Fries, Rosemary Salt (v) – 5 Sautéed Spinach, Chilli & Garlic – 5 Tenderstem Broccoli, Sesame Seeds - 5

DESSERT

Chocolate Fondant Peanut Butter Heart, Vanilla Ice Cream - 8

Strawberry & Basil Pannacotta - 8

Cocoa, Coconut & Avocado Mousse, Berries & Nuts (vg) -7

(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