



STARTERS

- Burrata Pugliese**, *Broad Bean Pesto, Olive Tapenade, Tomato Confit, Flaked Almonds* – 12
- Steak Tartare**, *Capers, Shallots, Chilli, Gherkins & Crostini* - 14
- Miso Glazed Aubergine**, *Crispy Curly Kale, Cashew, Spring Onion, Chilli, Sesame Seeds & Coriander* – 11 (vg)
- Grilled Asparagus**, *Poached Egg, Truffle Hollandaise Sauce, Crispy Parmesan, Peashoots* - 14
- Calamari Tempura**, *Aïoli Mayonnaise, Lime, Chilli* – 12
- Home Cured Salmon**, *Horseradish Cream, Cucumber, Passion Fruit* – 13
- Swordfish Carpaccio**, *Salmon Roe, Green Apple, Pink Peppercorn* - 12

SALADS

- Quinoa Salad** - *Sautéed Prawns, Courgettes, Pomegranate, Sesame Oil, Soy & Honey Dressing* -13
- Warm Couscous Salad**, *Chickpeas, Pine Nuts, Marinated Vegetables (vg)* - 10
- Smoked Chicken**, *Apple, Almonds & Mustard Mayonnaise* - 12

MAINS

- Grilled Rib-Eye**, *Portobello Mushroom Gratin, Jerusalem Artichoke Purée, Watercress Salad (9 ounces)* - 28
- Seabass Fillet**, *Squid Ink Risotto, Tomato Coulis, Fried Leeks* - 21
- Chicken Supreme**, *Onion puree, Crispy Parma Ham & Broccoli* - 18
- Tagliolini**, *Tomato Sauce, Caramelised Onion, Burrata, Baby Basil* - 16
- Lobster Linguine**, *Chilli, Garlic, Cherry Tomatoes, Basil* - 29
- Beaufort House Beef Burger**, *Cheddar, Gherkins & French Fries* – 17
- Rabbit Ragout Pappardelle**, *Kalamata Olives, Broad Beans, Rosemary Oil* – 18
- Fillet of Cod**, *'Nduja Crust, Mussels, Cauliflower Purée, Saffron Jersey Potatoes* - 22

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 Panna Cotta** - 8
- White Chocolate Semifreddo**, *Raspberries, Meringue, Lemon Sorbet* - 8
- Cheesecake**, *Mango Mousse, Tropical Fruit* - 9

(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 13.5% added to the bill.