



Beaufort House

PICK ME UPS

Bloody Mary.....	£12.00	Negroni.....	£14.00
Mimosa.....	£10.00	Hendricks & Tonic.....	£13.00
Aperol Spritz.....	£11.50	Peach Bellini.....	£10.00

STARTERS

Soup of the Day.....	£11.50
Beetroot Carpaccio & Caramelised Goat's Cheese with Onion, Apple & Watercress.....	£14.00
Salmon Tartare with Avocado, Cucumber, Chilli, Sesame Seeds & Wasabi Mayo.....	£14.00
Burrata with Baby Plum Tomatoes, Olives, Pine Nuts & Rocket Pesto.....	£12.00
Scallops with Truffle Cauliflower & N'djua Crust GF.....	£15.00
Miso Glazed Aubergine Topped with Crispy Kale, Sesame Seeds & Toasted Cashews.....	£11.00

SANDWICHES & BURGERS

Beef Burger & Fries.....	£19.00
Chuck Steak Burger, Mature Cheddar, Caramelised Onions, Gherkins	
Chicken Burger & Fries.....	£15.00
Cheese, Tomato, Gherkin, Onion & Lettuce	
Club Sandwich & Fries.....	£17.00
Chicken, Bacon, Avocado, Tomato, Lettuce & Egg Mayo	

SALADS

Chicken Caesar Salad.....	£15.00
Quinoa Salad (GF & VG).....	£12.00
Avocado, Tenderstem Broccoli, Pomegranate, Smoked Almonds, Sun Dried & Confit Tomatoes	
Protein Bowl.....	£13.00
Marinated Tofu, Sweet Potato, Confit Tomatoes, Black Kidney Beans, Spinach, Dried Apricots & Pomegranate, Puy Lentils, Lemon & Soya Dressing	
Roasted Cauliflower & Halloumi Salad.....	£13.00
with Butternut Squash, Cucumber Apricots & Rocket	

MAINS

300g Rib Eye Steak with Fries, Mixed Salad & Bernaise Sauce.....	£37.00
Mushroom Risotto with Crispy Parmesan.....	£18.00
Crab Linguine in a Creamy Tomato Sauce with Courgettes & Fennel Seeds.....	£21.00
Teriyaki Salmon with Stir Fried Veg, Broccoli & Sugar Snap Peas.....	£24.00
Chicken Milanese with Rocket, Tomato, Parmesan & Garlic Mayo.....	£19.00
Gnocchi Primavera.....	£13.00 / £18.00
Cornfed Chicken Breast with Red Cabbage, Chantenay Carrots, New Potatoes, Crispy Chorizo & Bearnaise Sauce	
	£21.00
Prawn & Chickpea Curry with Rice.....	£24.00

SIDES

Sweet Potato Fries.....	£5.00
Creamed Spinach.....	£6.00
Thin Cut Potato Chips.....	£5.00
Baby Gem & Cucumber Salad.....	£5.00
Charred Broccoli.....	£6.00
Grilled Chicken.....	£6.00

FRESH SMOOTHIES (UNTIL 4PM)

Green Glow.....	£7.00
Avocado, Spinach, Apple, Ginger & Coconut Milk	
Energy Boost.....	£7.00
Papaya, Banana, Dates & Coconut Milk	
Morning Fuel.....	£7.00
Mixed Berries, Greek Yogurt, Banana, Honey & Coconut Milk	
Mango Go-Go.....	£7.00
Mango, Fresh Orange Juice, Passion Fruit & Chia Seeds	

BREAKFAST (UNTIL 4PM)

Homemade Pancakes.....	£9.50
Topped with Berry Compote, Mascarpone & Syrup (Gluten Free)	
Oatmeal Porridge.....	£8.00
Topped with Caramelised Banana, Blueberries, Raspberries, Nuts & Seeds	
Yoghurt and Granola with Fresh Berries.....	£8.00
Beaufort Bagel.....	£15.00
Smoked Salmon, Cream Cheese, Avocado, Lemon & Dill Sauce	
Beaufort Healthy Breakfast.....	£12.00
Beetroot Hummus, Roast Sweet Potato, Sliced Avocado, Broad Beans & Pomegranate	
Add 2 Eggs - £4, Add Chicken or Salmon £6.	

EGGS (UNTIL 4PM)

Eggs Benedict / Royale / Florentine.....	£14.00
Omelette.....	£9.00
Mushroom, Spinach, Tomato, Onion and/or Cheese £2.00 each topping	
Organic Salmon & Scrambled Eggs with Toast.....	£12.00
Smashed Avocado on Toast with Poached Eggs.....	£12.00
Eggs any Style on Toast.....	£11.00
(Add Avocado £4.00 / Salmon £6.00 / Bacon £5.00 / Feta Cheese - £4.00)	

DESSERTS

Sticky Toffee Pudding.....	£8.00
with Cream / Vanilla Ice Cream	
Fondant.....	£8.00
Peanut Butter Heart, Vanilla Ice Cream	
Crème Brûlée.....	£8.00
Topped with Passion Fruit	
Ice Cream & Sorbet.....	£5.00
Ice Cream - Strawberry, Chocolate and Vanilla Sorbet - Raspberry or Lime	

SPARKLING

	GLASS	BOTTLE	MAGNUM
Dom Pérignon Rosé		£650.00	
Dom Pérignon		£360.00	
Ruinart Rosé		£200.00	£360.00
Ruinart Blanc de Blancs		£200.00	£360.00
Laurent- Perrier Cuvée Rosé		£140.00	£300.00
Veuve Clicquot Yellow Label	£18.00	£95.00	£198.00
The Emissary Prosecco	£8.50	£40.00	

WHITE WINE

	175ML	BOTTLE
Brave to be Murray Chardonnay, Pete's Pure, Australia (Chardonnay)	£8.00	£30.00
Chenin Blanc, Stormy Cape, South Africa (Chenin Blanc)	£8.00	£30.00
Pinot Grigio, Via Nova, Italy (Pinot Grigio)	£9.00	£33.00
Estate Sauvignon Blanc, De Martino, Chile (Sauvignon Blanc)	£9.00	£35.00
Picpoul De Pinet Roquemolieres, France (Picpoul)	£10.00	£35.00
Croix des Champs, Sauvignon de Touraine, France (Sauvignon Blanc)	£11.00	£36.00
Gavi DOCG, Volpi, Italy (Corortese)		£36.00
Riesling Unplugged, Weingut Tesch, Germany (Riesling)		£38.00
Pinot Blanc, Trimbach, France (Pinot Blanc, Auxerrois)		£42.00
Albarino DO Rias Baixas, Mar de Frades, Spain (Albarino)		£45.00
Vouvray Sec, Sylvain Gaudron, France (Chenin Blanc)		£47.00
Chardonnay Lot 5, Vina Leyda, Chile (Chardonnay)		£52.00
Pouilly-Fume, Chateau Favray, France (Sauvignon Blanc)		£62.00
Sancerre Blanc, Demaine des Vieux Pruniers, France (Sauvignon Blanc)		£63.00
Sauvignon Blanc, Cloudy Bay, New Zealand (Sauvignon Blanc)		£68.00
Chablis, Olivier Tricon, France (Chardonnay)		£75.00
Pouilly Fuisse, Demaine Ferret, France (Chardonnay)		£100.00
Meursault, Demaine Jean-Michel Gaunoux, France (Chardonnay)		£135.00
Puligny Montrachet 1er Cru Les Folatieres, Demaine Alain Chavy France (Chardonnay)		£190.00

ROSÉ WINE

	175ML	BOTTLE
Comte de Provence, La Vidaubanaise, France (Grenache, Cinsault, Syrah, Carignan)	£11.00	£40.00
Chateau Sainte Marguerite Cru Classé, France (Cinsault)		£50.00

RED WINE

	175ML	BOTTLE
Pete's Pure Pinot Noir, Australia (Pinot Noir)	£8.00	£30.00
Estate Cabernet Sauvignon, De Martino, Chile (Cabernet Sauvignon)	£9.00	£35.00
Petit Pinotage, Ken Forrester Wines, South Africa (Pinotage)	£10.00	£40.00
Rioja Crianza, Sierra Cantabria, Spain (Tempranillo)	£12.50	£45.00
Cannonball, USA (Merlot)	£14.00	£48.00
Château Bertinat Lartigue, Saint Emilion, France (Merlot, Cabernet Sauvignon)		£50.00
Fleurie La Bonne Dame, Louis Tête, France (Gamay)		£52.00
Signature Malbec, Susana Balbo, Argentina (Malbec)	£15.00	£55.00
Bourgogne Pinot Noir Maillard, France (Pinot Noir)		£58.00
Brancaia Chianti Classico, Casa Brancaia, Italy (Sangiovese)		£68.00
Barolo di Serralunga d'Alba, Fontanafredda, Italy (Nebbiolo)		£90.00
Brunello di Montalcino, Il Poggione, Italy (Sangiovese)		£125.00
Gevrey-Chambertin, Joseph Drouhin, France (Pinot Noir)		£139.00
Chateau Desmirail Margaux, Chateau Desmirail, France (Cabernet Sauvignon)		£143.00
Machete, Orin Swift, USA (California)		£160.00
Victorino 19 Teso la Monja, Spain (Tinta de Toro)		£188.00
Barolo DOCG, Vigna La Rosa, Fontanafredda, Italy (Nebbiolo)		£195.00
Brunello di Montalcino Riserva, Fattoria dei Barbi, Italy (Sangiovese)		£231.00
Margaux, Chateau Durfort Vivens, France (Cabernet Sauvignon)		£262.00
Fay Cabernet Sauvignon, Stag's Leap Wine Cellars, USA (Cabernet Sauvignon)		£346.00

DESSERT WINE

	BOTTLE (375ML)
Chateau Climens Barsac, Chateau Climens, France (Semillon)	£135.00

Please inform us of any allergies and ask for further details of dishes that contain allergens.
13.5% suggested Service Charge will be added to your bill.