



BEAUFORTH

Autumn Menu

Platters

English Charcuterie Platter

Dorset Bresaola, Sloe Berry & Garlic Venison Salami, Black Truffle Salami,
Harigrove Coppa, White Pepper & Fennel Salami £29.95

Seafood Platter

Highclere Castle Gin Cured Chalkstream Trout,
Crayfish, Crab, Taramasalata, £24.95 / £39.95

Truffle Baked Tunworth

Wiltshire Truffle, Honey, Figs, Almonds £35.95

Cheese Selection

Choice of 4 British Cheeses,
Traditional Accompaniments £10.95 / £13.95 / £17.95

Sauces

Peppercorn Sauce £2.45 Béarnaise Sauce £2.95 Red Wine Jus £2.45

Sides

Hoxton Sourdough £5.50 Fries £4.95 Truffle Parmesan Fries £6.45 Garlic & Herb New Potatoes £4.95

Conference Pear & Chicory Salad £4.95 Grilled Tender Stem Broccoli £4.95 Roast Vegetables £4.95

All dishes are served when ready and placed in the centre of the table.

Service is at your discretion, 100% of the gratuity goes to the team.

Please let your server know of any allergies or dietary requirements.

Nibbles

Smoked Almonds £4.95

Marinated Olives £4.95

Honey & Mustard Glazed Pigs In Blankets £6.95

Old Winchester Rarebit Sourdough £5.95

Hoxton Sourdough & Houmous £6.95

Small Plates

Venison Scotch Egg

Mustard Dressing £10.95

Poached Conference Pear

Candied Walnuts, Fig, Aged Balsamic £9.45

Steak Tartare (100g)

Shallot, Chervil, Sourdough £17.95

Chalkstream Trout

Highclere Castle Gin Cured,

Celeriac Remoulade £10.95

Tahini Roasted Squash

Maple Glaze, Toasted Seeds, Chilli Jam £9.95

Soy & Lime Native Squid

Chilli Jam £12.45

8oz Wagyu Steak

Mount Grace Farm Sourced £17.95

Garlic & Thyme Burrata

Baby Beetroot, Crispy Capers £9.45

Chicken Legs

Garlic & Herb £10.95

Bruschetta

Wild Mushroom Pate

Balsamic Onion, Pickled Cornichon, Truffle Oil £8.95

Confit Duck Leg

Chilli, Toasted Sesame, Pickled Ginger £9.95

Brixham Crab Pate

Crème Fraiche, Lime, Crispy Capers £9.95

Large Plates

Roasted Hassleback Parsnips

Smoked Garlic, Sage Crisp £14.95

Venison Loin Steak

Juniper & Redcurrant Sauce £24.50

Braised Short-Rib of Beef

Horseradish Cream, Crispy Shallots,

Braising Liqueur Reduction £25.95

Harissa Spiced Monkfish Tail

Tzatziki, Citrus Dressing £24.50

8oz/16oz Chateau Briand

Peppercorn Sauce £34.45 / £64.95

Whole Roasted Cauliflower

Parmesan Cream, Wiltshire Truffle £16.95

Grilled Gurnard Fillet

Romesco Sauce £18.95

30oz Rib of Beef

Béarnaise Sauce £79.95