

Nibbles

Smoked Almonds £4.95 (Nuts) **Ve**

Marinated Olives £4.95 **Ve**

Honey & Mustard Glazed Pigs In Blankets £6.95 (Sulphites),
Mustard, Cereal)

Old Winchester Rarebit Sourdough £5.95 (Egg, Milk, Mustard,
Sulphites, Fish)

Hoxton Sourdough & Houmous £6.95 (Sesame, Cereal)

Small Plates

Venison Scotch Egg (Egg, Mustard, Sulphites)

Mustard Dressing £10.95

Poached Conference Pear (Nut, Sulphites) **Ve**

Candied Walnuts, Fig, Aged Balsamic £9.45

Steak Tartare (100g) (Mustard, Cereal, Sulphites)

Shallot, Chervil, Sourdough £17.95

ChalkStream Trout (Milk, Sulphites, Fish)

Highclere Castle Gin Cured,

Celeriac Remoulade £10.95

Tahini Roasted Squash (Sesame) **Ve**

Maple Glaze, Toasted Seeds, Chilli Jam £9.95

Soy & Lime Native Squid (Molluscs, Soy, Sulphites)

Chilli Jam £12.45

8oz Wagyu Steak

Mount Grace Farm Sourced £17.95

Garlic & Thyme Burrata (Milk, Sulphites, Cereal)

Baby Beetroot, Crispy Capers £9.45

Chicken Legs

Garlic & Herb £10.95

Hoxton Sourdough £5.50 Fries £4.95 **Ve** Truffle Parmesan Fries £6.45 (Milk) Garlic & Herb New Potatoes £4.95 (Milk) **Can be Vegan**

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



BEAUWORTH

Autumn Menu

Platters

English Charcuterie Platter (Sulphites)

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

Seafood Platter (Fish, Crustacean, Milk, Sulphites)

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

Truffle Baked Tunworth (Milk, Nut, Cereal)

Wiltshire Truffle, Honey, Figs, Almonds £35.95

Cheese Selection (Milk, Cereal)

Choice of 4 British Cheeses,

Traditional Accompaniments £10.95 / £13.95 / £17.95

Sauces

Peppercorn Sauce £2.45 (Milk, Sulphites)

Béarnaise Sauce £2.95 (Egg, Milk, Sulphites) Red Wine Jus £2.45 (Sulphites)

Sides

Hoxton Sourdough £5.50 Fries £4.95 **Ve** Truffle Parmesan Fries £6.45 (Milk) Garlic & Herb New Potatoes £4.95 (Milk) **Can be Vegan**

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

Bruschetta

Wild Mushroom Pate (Sulphites, Cereal, Sesame, Milk)

Balsamic Onion, Pickled Cornichon, Truffle Oil £8.95

Confit Duck Leg (Cereal, Sulphites, Sesame)

Chilli, Toasted Sesame, Pickled Ginger £9.95

Brixham Crab Pate (Cereal, Milk, Crustacean, Sulphites)

Crème Fraiche, Lime, Crispy Capers £9.95

Large Plates

Roasted Hasselback Parsnips **Ve**

Smoked Garlic, Sage Crisp £14.95

Venison Loin Steak (Sulphites)

Juniper & Redcurrant Sauce £24.50

Braised Short-Rib of Beef (Milk, Sulphites)

Horseradish Cream, Crispy Shallots,

Braising Liqueur Reduction £25.95

Harissa Spiced Monkfish Tail (Fish, Milk, Sulphites)

Tzatziki, Citrus Dressing £24.50

8oz/16oz Chateau Briand

Peppercorn Sauce £34.45 / £64.95

Whole Roasted Cauliflower (Milk) **Can be Vegan**

Parmesan Cream, Wiltshire Truffle £16.95

Grilled Gurnard Fillet (Nut, Sulphites, Fish)

Romesco Sauce £18.95

30oz Rib of Beef (Milk, Egg, Sulphites)

Béarnaise Sauce £79.95

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.