



Beech Hill
COUNTRY HOUSE

To Begin

Soup of the Day (v)

Chicken, Ham Hock, Black Pudding Terrine, Piccalilli, Focaccia

Salt Cod Fishcakes, Crushed Peas, Tomato, Tarragon Beurre Blanc

Caesar Salad, Hens Egg, Baby Gem, Bacon Crumb, White Anchovies, Parmesan

Crab Salad, Crème Fraiche, Pickled Cabbage, Apple

Roast Squash, Cauliflower, Celeriac, Crisp Kale, Goats Curd Beignet, Beetroot Espuma (v)

All Starters served with a homemade bread selection, aged balsamic vinegar, rock salt and olive oil

To Follow

Hereford Roast Beef Sirloin, Champ Potatoes, Red Wine Jus, Yorkshire Puddings

SPECIAL Rabbit Four Ways, Wild Boar Black Pudding, Carrot Foam, Wild Garlic, Nettle Puree

Lamb Shoulder, Carrot Anise Puree, Greens, Lamb Jus

Glynn Valley Chicken Breast, Potato Gnocchi, Asparagus, Truffle Oil

Roast Cod Fillet, Bouillabaisse Sauce, Potato, Cockles, Mussels

Risotto, Nettle Puree, Rocket, Cured Egg Yolk, Parmesan (v)

All main courses served with seasonal vegetables and potatoes-please ask your served of the choice this evening

To Finish

Poached Pear Pavlova, Toffee, Hazelnut Praline

Sticky Toffee Pudding, Rum and Raisin Butterscotch Sauce, Vanilla Ice Cream

Lime Pannacotta, Granola, Mixed Berries

Chocolate Pot, Raspberry Sorbet, Chocolate Crumble

Ice Creams or Sorbet, Brandy Snap

Irish Cheese, House Crackers, Grapes, House Chutney

2 Course £22.95

3 Course £27.95