

## BREAKFAST

### EGGS & CLASSICS

#### EGGS ROYALE

£12.5

Clarence Court poached eggs, toasted sourdough, classic hollandaise, Scottish oak-smoked salmon

#### EGGS BENEDICT

£13

Clarence Court poached eggs, toasted sourdough, hollandaise, prosciutto

#### EGGS FLORENTINE (V)

£11.5

Clarence Court poached eggs, toasted sourdough, hollandaise, Wiltshire spinach

#### SMASHED AVOCADO (V)

£10.5

Clarence Court poached eggs, toasted sourdough, smashed avocado, mixed seeds

#### EGGS ON TOAST (V)

£8

Toasted sourdough with Clarence Court eggs - poached, scrambled or fried

#### FULL ENGLISH BREAKFAST

£15.5

Clarence Court eggs, traditional Cumberland sausage, dry-cured smoked bacon, slow-roasted tomato, field mushrooms, baked beans, hash brown, toasted sourdough

#### VEGETARIAN BREAKFAST (V)

£16.5

Clarence Court eggs, grilled halloumi, Wiltshire spinach, slow-roasted tomato, field mushrooms, baked beans, hash brown, toasted sourdough

### SWEET & GRAIN

#### SCOTTISH OATS PORRIDGE (VG, GF)

£10

Creamy Scottish oats, seasonal berries, served with whole milk or almond milk

#### GREEK YOGHURT (V, GF)

£9.5

Organic Greek yoghurt, house-made granola, mixed berry compote, fresh seasonal fruit

#### BLUEBERRY PANCAKES

£10

Blueberry pancakes, caramelised banana, maple syrup

*Add extra bacon £2.5*



# BEAUFORT

HOUSE

## MENU



### STARTERS

<b>HOMEMADE BREAD</b>	£6.5
White boule, bone marrow butter	
<b>HAND-DIVED SCALLOPS</b>	£18
Pan-seared scallops, spicy 'nduja butter, toasted hazelnut and panko crumb (3 units)	
<b>PEA AND HAM SOUP</b>	£7
Pea velouté, ham hock, truffle oil	
<b>BERGAMOT-CURED SALMON</b>	£9.5
Salmon, horseradish, mustard seeds	
<b>BLACK KING PRAWNS</b>	£20
Bloody Mary butter, caramelised lemon	
<b>STEAK TARTARE</b>	£15
UK-reared beef fillet, lovage mayonnaise, Clarence Court smoked egg yolk, toasted sourdough with beef dripping	
<b>AUBERGINE TART TATIN (V)</b>	£10
Aubergine, goat's cheese	
<b>WILD MUSHROOMS (V)</b>	£12
Mushrooms, poached egg, Hollandaise	

### MAIN COURSES

<b>PAN-FRIED SALMON (GF)</b>	£14
Salmon, yoghurt, cucumber, coriander	
<b>CRAB LINGUINI</b>	£20
Crab, chilli, lemon, parsley	
<b>PAN-FRIED COD (GF)</b>	£25
Cod, butter beans, chorizo, tomato	
<b>MUSSELS (GF)</b>	£15
Mussels, garlic, white wine, cream	
<b>RIBEYE STEAK</b>	£33
Ribeye steak, Bernaise, watercress	
<b>BEEF BURGER</b>	£17
Beef burger, cheese, onions, pickles	
<b>LAMB CUTLETS (GF)</b>	£25
Lamb cutlets, pea mint purée, fondant potato	
<b>CHICKEN SUPREME (GF)</b>	£20
Chicken, peas, salsify	
<b>GRILLED AUBERGINE (VG, GF)</b>	£15
Aubergine, romesco, feta	
<b>LENTIL RAGÙ (VG)</b>	£15
Lentils, polenta, Parmesan	



### SALADS

<b>BEETROOT SALAD (VG)</b>	£10
Beetroot, vegane cheese, walnuts	
<b>CRAB &amp; AVOCADO SALAD (GF)</b>	£18.5
Crab, avocado, cucumber, baby gem	
<b>CAESAR SALAD</b>	£21
Chicken, anchovy dressing, Parmesan, croutons	
<b>BURRATA (V)</b>	£15
Burrata, blood orange, pistachio, bitter leaves	

### SIDES

<b>TRIPLE-COOKED CHIPS (VG, GF)</b>	£4.5
<b>TRUFFLE &amp; PARMESAN FRIES (V)</b>	£6
<b>PETIT POIS &amp; LARDONS (GF)</b>	£4.5
Peas, bacon	
<b>SEASONAL GREENS (VG, GF)</b>	£8
Green vegetables	
<b>HOUSE SALAD (VG)</b>	£8
Baby gem, house dressing	



Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the absence of allergens. Should guests require any assistance or wish to discuss ingredients in any dish, our staff will be happy to help. A discretionary optional service charge of 13.5% will be added to your bill.



# BEAUFORT HOUSE

## KIDS MENU

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CHEESEBURGER & FRITES	£10
Beef patty, melted cheese, brioche bun, pommes frites	
LINGUINE POMODORO	£10
Linguine, homemade tomato sauce, fresh basil	
CHICKEN SUPREME	£10
Roast chicken supreme, baby potatoes, seasonal vegetables	
PAN-FRIED SALMON	£10
Served with butter beans, slow-roast tomatoes	

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# BEAUFORT

HOUSE

## DESSERTS

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STICKY TOFFEE PUDDING (V) Date sponge, miso butterscotch, clotted cream	£10
VEGAN CHEESECAKE (VG) Silky vegan cream cheese layered over a golden plant-based biscuit base, topped with carefully selected seasonal fruits	£10
CHOCOLATE MOUSSE (V, GF) Dark chocolate mousse with caramelised banana and vanilla ice cream	£12
CHEESE BOARD (V) Selection of British and European cheeses (Stilton, Brie, Montgomery), red onion chutney, crackers, celery	£10

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# BEAUFORT HOUSE

## SUNDAY MENU

### STARTERS

**HOMEMADE BREAD** £6.5

Freshly baked white boule, whipped bone marrow butter

**HAND-DIVED SCALLOPS** £18

Pan-seared scallops, spicy 'nduja butter, toasted hazelnut and panko crumb (3 units)

**PEA AND HAM SOUP** £7

Pea velouté, ham hock, truffle oil

**BERGAMOT-CURED SALMON** £9.5

Scottish farmed salmon, horseradish, mustard seeds

**BLACK KING PRAWNS** £20

Bloody Mary butter, caramelised lemon

**STEAK TARTARE** £15

UK-reared beef fillet, lovage mayonnaise, Clarence Court smoked egg yolk, toasted sourdough with beef dripping

**AUBERGINE TART TATIN (V)** £10

Slow-roasted aubergine, red onion, sherry vinegar caramel, goat's cheese

**WILD MUSHROOMS (V)** £12

Mushrooms, poached egg, Hollandaise

### SUNDAY ROAST

**LAMB SHOULDER** £24

Slow-cooked Scottish lamb shoulder, mint chimichurri, roast vegetables, gravy, Yorkshire pudding

**BEEF RUMP** £22

UK-reared beef, horseradish cream, roast potatoes, roast vegetables, bone marrow gravy, Yorkshire pudding

**ROASTED CHICKEN** £20

Corn-fed chicken, bread sauce, roast potatoes, roast vegetables

**LENTILS (V, VG)** £16

Braised lentils, roast vegetables, gravy, Yorkshire pudding, roast potatoes, roast vegetables

### SIDES

**CAULIFLOWER CHEESE** £7

**EXTRA YORKIE** £1.50

**TRIPLE-COOKED CHIPS** £5

**TRUFFLE FRIES** £6

Truffle oil, Parmesan

**HOUSE SALAD** £8

Baby gem lettuce, orange segments, avocado, house dressing



# BEAUFORT HOUSE

## COCKTAILS

OLD FASHIONED .....	£13.5
A slow-sipping classic of premium bourbon, aromatic bitters and a delicate touch of sugar	
NEGRONI .....	£13.5
A perfectly balanced blend of gin, Campari and sweet vermouth – bold, bitter and timeless	
CLASSIC MARTINI .....	£13.5
Gin or vodka, ice-cold and impeccably crisp, finished with Hendrick's for extra elegance	
MOJITO .....	£13.5
Fresh mint gently muddled with crisp white rum, lime and soda for a clean, refreshing serve	
ESPRESSO MARTINI .....	£13.5
Belvedere vodka shaken with freshly brewed espresso and vanilla for a smooth, refined finish	
PASSION FRUIT MARTINI .....	£13.5
Belvedere vodka infused with passion fruit, delivering vibrant tropical notes	
MARGARITA .....	£13.5
Bright citrus lime balanced by the warm, earthy character of 1800 Tequila	
WHISKY SOUR .....	£13.5
Fresh lemon juice softened with sugar syrup and layered over Woodford Reserve bourbon	
COSMOPOLITAN .....	£13.5
A sharp yet elegant blend of Belvedere vodka, cranberry and Cointreau with subtle citrus notes	
BRAMBLE .....	£13.5
Hendrick'sgin layered with fresh citrus and dark berry notes for a modern classic	
LYCHEE MARTINI .....	£13.5
Belvedere vodka paired with delicate lychee for a soft floral aroma and gentle sweetness	
BASIL BOMB .....	£13.5
Fresh basil muddled with Bombay Sapphire gin and finished with a dash of lemon juice	

## NON-ALCOHOLIC COCKTAILS

LINDEN .....	£7
Aloe and lychee refresher with botanical lychee dew and lychee aloe mist	
BLOOMSBERRY .....	£7
Almond milk, coconut, guava and rose essence with guava colada cloud, guava coconut creamer and blushing coconut delight	
CRANBERRY SPARKLER .....	£7
Cranberry juice topped with fizzy water, lime juice and a dash of elderflower	



# BEAUFORT HOUSE

## WINE MENU

### SPARKLING WINES

	Glass	Bottle	Magnum
The Emissary Prosecco, Veneto, Italy	£10	£40	
Laurent-Perrier La Cuvée, France	£17	£95	£200
NV Classic Reserve, Hattingley Valley, United Kingdom	£15	£60	£210
Veuve Clicquot Yellow Label, France	£19	£105	£300
Laurent-Perrier Cuvée Rosé, France		£150	£400
Ruinart Rosé, France		£200	£400
Ruinart Blanc de Blancs, France		£200	
Laurent-Perrier Grand Siècle, France		£350	
Dom Pérignon 2013, France		£360	
Dom Pérignon Rosé 2008, France		£650	

### WHITE WINES

	Glass	Bottle
2024 La Cadence Blanc, Vin de France		£28
2024 Muscadet, Sèvre-et-Maine-sur-Lie, Jérémie Huchet, France	£8	£32
2024 Sauvignon Blanc Reserva, Viña Leyda, Chile	£9	£34
2025 Free-Run Steen Chenin Blanc, South Africa	£9	£36
2024 Pinot Grigio, Puiatti, Italy	£10	£37
2024 Albariño, Martín Códax, Spain		£42
2024 Sauvignon Blanc Organic, Uralar, New Zealand		£46
2023 Mâcon-Villages, Vignerons des Terres Secrètes, France		£48
2024 Gavi di Gavi, Ascheri, Italy		£52
2024 Pouilly-Fumé Organic, Château Favray, Loire Valley, France		£60
2023 Chablis, Olivier Tricon, Burgundy, France		£64
2018 Pinot Gris Réserve, Trimbach, Alsace, France		£66
2024 Sancerre "Les Grandmontains" Organic, Loire Valley, France		£72
2018 Pessac-Léognan Blanc, Château Lamothe-Bouscaut, Bordeaux, France		£74
2022 Pouilly-Fuissé, Domaine Ferret, Burgundy, France		£120
2023 Puligny-Montrachet "8 Climats", Alain Chavy, Burgundy, France		£150

### ROSÉ

	Glass	Bottle
2024 Roubérias, Côtes de Provence, France		£40
2024 Whispering Angel, Château d'Esclans, Provence, France	£11	£60
2024 Rock Angel, Château d'Esclans, Provence, France	£16	£92



# BEAUFORT HOUSE

## WINE MENU

### ORANGE

2024 Orange Inzolia Organic, Tenute Orestiadi, Sicily, Italy ..... Bottle  
£42

### RED WINES

	Glass	Bottle
2024 Anciens Temps Rouge, France		£28
.....	£8	£30
2024 Cœur du Mont Pinot Noir, Vignobles Dubard, France	£9	£35
2024 Estate Merlot, De Martino, Chile	£10	£38
2024 Côtes du Rhône Cuvée Laurent B Organic, France	£10	£43
2022 Graves Château des Gravières – Collection Prestige, Bordeaux, France	£12	£47
2024 Catena Appellation Vista Flores Malbec, Mendoza, Argentina		£52
2021 Rioja Crianza, Sierra Cantabria, Spain		£53
2022 Old Vine Zinfandel, Bogle Vineyards, California, USA		£60
2022 Sideral, Viña San Pedro, Chile		£64
2024 Bourgogne Pinot Noir, Michel Juillot, Burgundy, France		£66
2022 Chianti Classico, Frescobaldi, Italy		£70
2021 Saint-Émilion Grand Cru, Château l'Église-d'Armens, France		£92
2022 Catena Alta Malbec, Mendoza, Argentina		£100
2021 Monthélie, Maison Roche de Bellene, Burgundy, France		£105
2020 Barolo Serralunga d'Alba, Fontanafredda, Italy		£110
2019 Brunello di Montalcino, Il Poggione, Tuscany, Italy		£115
2018 Margaux, Le Relais de Durfort-Vivens, Bordeaux, France		£120
2022 Pommard "Les Perrières", Jean-Michel Gaunoux, Burgundy, France		

### DESSERT WINES

2023 Sauternes "Les Garonnelles", Lucien Lurton, France		Bottle £40
.....		£60
2023 Tokaji Late Harvest Cuvée, Sauska, Hungary		

There will be a 13.5% discretionary service charge added to your bill.