

BH
BEAUFORT HOUSE
BRUNCH MENU

<p>Fruit Salad 4</p> <p>Two Fresh Pastries 2</p> <p>Two French Crêpes with Fresh Berries 6</p> <p>Avocado, Smoked Salmon & Cream Cheese Bagel 8</p> <p>Croque Monsieur 8</p> <p>Beaufort Full English Breakfast 10</p> <p><i>Eggs, Bacon, Sausage, Black Pudding, Baked Beans, Mushrooms, Tomato & a slice of Toast</i></p>	<p>Granola & Greek Yogurt 6</p> <p>Ham & Cheese Omelette 7.5</p> <p>Eggs Benedict/Florentine/Royale 8.50/7/9</p> <p>Loch Fynne Smoked Salmon & Scrambled Eggs 9.5</p> <p>Croque Madame 9</p> <p>Beaufort Healthy Start Breakfast 10</p> <p><i>Chicken or Salmon with Poached Eggs, Chilli & Avocado, Tomato & a slice of Sourdough Toast</i></p>
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STARTERS

<p>Soup of the Day 5</p> <p><i>Please Ask Your Waiter</i></p>	<p>Pork Belly 7.5</p> <p><i>Crushed Peas & Smoked Red Peppers</i></p>	<p>Salmon Tartar 7</p> <p><i>Wasabi Mayonnaise & Music Bread</i></p>
<p>Goats Cheese & Pinenut Ravioli 8</p> <p><i>Cherry Tomato Sauce & Pesto</i></p>	<p>Baked Feta Parcels 8.5</p> <p><i>Cucumber, Red Onion & Grilled Pepper</i></p>	<p>Pan Fried Scallops 9.5</p> <p><i>Broad Beans & Chorizo</i></p>

SALADS

<p>Tomato, Mozzarella & Avocado 7</p> <p><i>Basil Cress & Balsamic Reduction</i></p>	<p>Mixed Quinoa 8</p> <p><i>Grilled Sourdough, Butternut Squash, Chilli, Cucumber & Avocado</i></p>
<p>Chicken Caesar 13</p> <p><i>Bacon, Parmesan & Anchovies</i></p>	<p>Grilled Halloumi 11</p> <p><i>Grilled Courgette, Olives & Red Onion</i></p>
<p>Confit Duck 9</p> <p><i>Braised Cherry Tomatoes, Shaved Fennel, Peashoots & Nuts</i></p>	

MAINS

<p>Beaufort Burger – Beef or Chicken 14</p> <p><i>Montgomery Cheddar, Toasted Brioche, Sweet Chilli Jam & French Fries</i></p>	<p>Pan Seared Salmon 14</p> <p><i>Sesame Crust, Savoy Cabbage, Wholegrain Mustard & Orange Beurre</i></p>
<p>Confit Duck Burger 14</p> <p><i>Blue Cheese & Caramelised Onion Chutney</i></p>	<p>Corn Fed Chicken Breast 15</p> <p><i>Braised Green Cabbage, Chantenay Carrots & Garlic Butter</i></p>
<p>Pea & Lobster Risotto 15</p> <p><i>Parmesan Cheese</i></p>	<p>Crab Linguini 15</p> <p><i>Chilli, Garlic & Parsley</i></p>
<p>Braised Seabass 17</p> <p><i>Cherry Tomatoes, Ruby Chard, Melon & Petit Pois topped with Pine Nuts</i></p>	<p>Rib-Eye Steak 23</p> <p><i>Wild Mushrooms, Mixed Leaves, French Fries & Peppercorn</i></p>

SIDES

<p>French Fries 3.5</p> <p>Mixed Leaf Salad 3.5</p> <p>Spinach with Butter 3.5</p> <p>Roast Potatoes with Chorizo 3.5</p> <p>Steamed Broccoli 4</p> <p>Green Asparagus Spears 4.5</p>

DESSERTS

<p>Apple Crumble with Vanilla Ice Cream 6</p> <p>Eton Mess with Strawberries 7</p> <p>Tarte Tatin with White Chocolate Ice Cream 7</p> <p>Espresso Crème Brûlée 8</p> <p>Selection of Artisan British Cheeses 9</p>

There are traces of allergens in our kitchen so please notify a Manager if you do suffer from any allergies.

Please note there will be a discretionary service charge of 12.5% added to the bill.