

The Beeches

FOOD MENU

Starters

- Soup of the day, bloomer bread - V, GF, DF on request 4.50
Smoked shredded duck, orange, toasted pine nuts, charred baby corn - GF, DF 7.50
- Mac and cheese, bloomer bread - V, GF 4.50
Add ham 1.00
- Roast root vegetable wedges, creamy mustard dip - V, GF, DF 3.50
Add bacon bits 1.00
- Pimento and garlic salt crispy whitebait, paprika mayonnaise - GF, DF 4.50
Maple glazed streaky bacon, roast apple, celery salad - GF, DF 5.00

Mains

- Herb sausages, root mash, caramelised onions, sweet cherry tomato, balsamic gravy - DF 9.50
- Lamb faggots, carrot puree, Dauphinoise potatoes, rosemary reduction - GF 11.00
- Oxtail stew, shallots, sweet potato, buttered runner beans - GF, DF 13.00
- Ham hock and leek pie, thyme and wholegrain mustard sauce, mash potato, roast carrots, gravy pot - GF, DF 9.50
- Roast vegetable and fresh barley cottage pie, buttered greens, vegetable gravy pot - V, GF, D 10.00
- Pan-fried seabass, smoked bacon, girolle mushroom fricassee, mash potato - GF, DF 15.00

Classics

- Traditional beer battered cod and chips in paper, tartare sauce, garden peas - GF, DF 10.50
- House beef, chicken, falafel burger, slaw, seasoned chips - V, DF 10.50
Add toppings bacon, cheese V, mushrooms V 1.00 per choice
- Half roast chicken, gravy pot, vegetables of the day, choice of roast or new potatoes, or chips - GF, DF 13.00
- Thai red curry, chicken or quorn V
coconut sticky rice, Thai vegetable crackers - V, GF, DF 11.00

Pasta / Salads

- Tagliatelle Carbonara, spinach and peas, garlic bread, house salad - V, GF 9.00
Add ham 1.00
- Roast butternut squash, crumbled goat's cheese, pumpkin seed salad - GF, DF 7.50
Add streaky bacon, smoked duck or chicken 1.50

Sides - 3.00

- Seasoned chips - V, GF, DF
Creamy slaw - V, GF, DF
Onion rings - V, GF
Coconut Sticky rice - V, GF
Creamed mash - V, GF
House salad - choice of dressings - V, GF, DF
Vegetables of the day - V, GF, DF

Cheese, Desserts, Teas, Coffees

- Pineapple upside down pudding, roasted pineapple, custard, cream or ice-cream - V 4.95
- Chocolate, hazelnut, honeycomb sundae - V, GF 4.95
- Sticky toffee and orange pudding, Cointreau caramel pot - V, GF 4.95
- Chocolate and pistachio tart, stem ginger cream - V 4.95
- Selection of shire cheeses, chutney, crispbreads - V, GF 7.50
- Nespresso Coffee 2.75
Assorted Teas 1.75

V Vegetarian
GF Gluten Free
DF Dairy Free

ALLERGEN INFORMATION FOR EACH DISH IS AVAILABLE ON REQUEST PLEASE
ASK A MEMBER OF OUR TEAM WHO WILL BE DELIGHTED TO HELP

SPARKLING & CHAMPAGNE

- 1** 🍷 **Baco Prosecco** 23.50
 ITALY
 Fresh, dry and fruity, a pleasant and extremely elegant bouquet with delightful, floral hints. V, V
- 2** 🍷 **Duval-Leroy Brut** 40.00
 FRANCE
 BRONZE (NV) International Wine Challenge 2014. A fine mousse with soft richly baked biscuit flavours and hints of lightly roasted nuts. V, V
- 3** 🍷 **Freixenet Cordón Negro Brut, Cava** 20cl 6.50
 SPAIN
 SILVER (NV) International Wine & Spirit Competition 2014. Fine, delicate aromas of green apple and pear, with notes of peach and melon over a lemon backdrop.
- 4** 🍷 **Fantinel Rosé Brut** 23.50
 ITALY
 Delicious strawberry and redcurrant flavours backed with a squeeze of sweetened lemon juice. V, V

WHITE WINE

- 5** 🍷 **Mâcon-Villages Domaine de la Grange Magnien, Louis Jadot** 8.20 23.50
 FRANCE
 Excellent softer style of Burgundy. Fresh, full flavoured with pleasant citrus and buttery undertones.
- 6** 🍷 **Pinot Grigio delle Venezie, San Floriano** 6.20 18.00
 ITALY
 Delicate flavours of apples and pears on a refreshingly dry palate. V
- 7** 🍷 **Waipara Hills Sauvignon Blanc, Marlborough** 8.00 22.50
 NEW ZEALAND
 BRONZE (2013) Sommelier Wine Awards 2014: Generous and lifted, showing powerful aromas of nettle and snow pea; the palate bursts with fresh citrus, grapefruit and melon notes.
- 8** 🍷 **Flagstone Noon Gun Chenin Blanc-Sauvignon Blanc-Viognier, Western Cape** 7.00 19.50
 SOUTH AFRICA
 Intense, aromatic, tropical fruit flavours spiked with a wedge of orange peel and a sprinkling of baking spice.
- 9** 🍷 **Hardys The Riddle Chardonnay-Semillon, South-Eastern Australia** 5.75 16.00
 AUSTRALIA
 A popular blend, combining a soft creamy texture with lime flavours and subtle oak characters that deliver a crisp dry white wine.

RED WINE

- 10** 🍷 **Luis Felipe Edwards Lot 18 Merlot, Rapel Valley** 6.20 18.00
 CHILE
 Soft, smooth, approachable Merlot with rounded cherries and spiced plums. V, V
- 11** 🍷 **Torres Altos Ibéricos Rioja Crianza** 8.20 23.50
 SPAIN
 SILVER (2011) International Wine Challenge 2014. Fruity, smooth Rioja. V, V
- 12** 🍷 **Côtes du Rhône, Les Abeilles Rouge, Jean-Luc Colombo** 8.00 22.50
 FRANCE
 BRONZE (2011) International Wine Challenge 2014. Fresh and silky on the palate, the aromas of small red fruits follow through, prolonged by notes of liquorice and spice.
- 13** 🍷 **Hardys The Riddle Shiraz-Cabernet, South-Eastern Australia** 5.75 16.00
 AUSTRALIA
 Spicy pepper, raspberry and cherry of the Shiraz and the blackcurrant, capsicum and mint of the Cabernet. Lightly oaked, soft and mellow.
- 14** 🍷 **Portillo Malbec, Valle de Uco, Mendoza** 7.00 19.50
 ARGENTINA
 BRONZE (2013) International Wine Challenge 2014. Plums, blackberries and a touch of vanilla; fresh fruit flavours, supported by a touch of spice. V, V

ROSÉ WINE

- 15** 🍷 **Hardys The Riddle Rosé, South-Eastern Australia** 5.75 16.00
 AUSTRALIA
 Aromas of ripe strawberry with floral, rose petal overtones. Light-bodied on the palate, with soft, sweet berry fruit flavours.
- 16** 🍷 **Vendange White Zinfandel, California** 6.20 18.00
 USA
 A brief time with juice and skin together gives this delicate colour, delicious strawberry aroma and zingy freshness.

Wine Expression

🍷 Sparkling wine/Champagne
 🍷 Very dry, delicate, light white

🍷 Dry, herbaceous or aromatic white
 🍷 Juicy, fruit-driven ripe white

🍷 Juicy, medium-bodied, fruit-led red
 🍷 Spicy, peppery, warming red

🍷 Rich, fruity rosé
 🍷 Dry, elegant rosé