## BURNHAM BEECHES HOTEL



## **APPETIZERS**

**Bread & Butter** Wye Smokery Smoked Salmon £11.50 £4.50 Cultured butter, grilled sourdough, Crème Fraîche, caperberries,  $seeded\ baguette(GL,SS,M)(VE)(V)$ pumpernickel bread (GL,FI,M,SD) Ham Hock Terrine Zero Miles Soup of the Day £10.50 £7.95 Estate inspired, served with a bread Celeriac remoulade, roasted apple, roll(CE,GL,MU,SO,SD)(VE)(V)sourdough (CE, GL, M, MU, SD) Mussels on Toast £12.50 Burrata Winter Salad £11.50 Cockles, white wine velouté, Grilled artichoke, celeriac, radicchio cuttlefish cracker, sea herbs (M, MU) Available Vegan (CE,GL,FI,M,MO,MU,SD)Beechwood Smoked £12.50 Twice Baked Cheese Soufflé £10.50 **Duck Breast** Pumpkin velouté, fiq leaf oil (CE,GL,EG,M,MU,SD)Grape, chicory, hazelnut, Verjus gel (SD, MU, N) (£2 supplement applies) MAINS Porcini & Pecorino Orzo Pasta Baby Spinach Salad £16.95 £20.50 Mascapone, pickled Shimeji mushroom, Red onion, pumpkin, quinoa, black truffle dressing (CE,GL,M,MU,SD) edamame, truffle & Yuzu vinaigrette Available Vegan (CE, M, MU, SD)(VE)(V)Add Halloumi £3.50 Add Chicken £5.00 Stone Bass Fillet £28.00 Red lentil and squash dhal, mussels Lightly Battered Cod £20.00 velouté, seaweed crisp Crushed peas, chunky chips, (CE,GL,CR,FI,M,MO,MU,SO,SD)Tartare sauce. Add curry sauce £1.50 (£5.00 supplement applies) (CE,GL,EG,FI,M,MU,SD)20 Day Matured Venison Cornfed Chicken Breast £32.00 £22.00 Haunch of Surrey Fallow Deer Confit shallot, smoked pomme

Celeriac, blackberry, purple carrot, kalettes,

juniper jus(CE,M,MU,SD)
(£5.00 supplement applies)

purée, king oyster mushroom,

Diane sauce (CE,GL,M,MU,SD)

## FROM THE GRILL

Signature 8oz Beef Burger £24.00

Havarti cheese, burger relish & fries (CE,GL,EG,M,MU,SD)Add maple glazed bacon £1.50

Vegan Moving Mountain Burger £19.00

Smoked Applewood, burger relish & fries (GL,SO)

28 Days Aged Grass-fed Sirloin of Beef £29.00

Braised feather blade, confit shallot, red wine jus or peppercorn sauce(CE, M, MU, SD) (£6 supplement applies)

28 Days Aged Grass-fed Ribeye Steak £34.00

Braised feather blade, confit shallot, red wine jus or peppercorn sauce(CE,M,MU,SD) (£6 supplement applies)

SIDES £4.50

Triple cooked chips Smoked pomme purée Fries Parsley & honey picollo parsnip **Buttered Kalettes** House salad

**DESSERTS** 

Seasonal vegetables

Warm Treacle Tart £11.50 Spiced Apple & Blackberry £12.00

Pavlova

Bitter orange gel, clotted cream Granny Smith sorbet (EG,M) (GL, EG, M)

Fig Leaf Pannacotta £11.50 Selection of British Cheeses

Hazelnut & fig salad, fig sorbet (M,N) Comte, Baron Bigod, Barkham Blue, Solstice, Clara garnished with garden chutney & artisan crackers

Vegan Chocolate Mousse £13.00 (GF available) (M,SD,GL) Vanilla ice cream, cocoa nib tuille (GL) Two cheese

£9.00 Three cheeses £11.50 To Share Five cheeses £15.00 Sticky Toffee Pudding £14.00

Date purée, stem ginger ice cream (GL, EG, M, SD)



Please inform a member of staff if you have any allergies or food intolerances. A discretionary service charge of 12.5% will be added to your bill.

ALLERGENS: CE (Celery), M (Milk), MU (Mustard), GL (Gluten), EG (Egg), SD (Sulphur Dioxide), SS (Sesame), SO (Soya), NU (Nuts), CR (Crustacean), FI (Fish), MO (Mollusc)



Many of our dishes are Halal certified, including our Venison, Smoked Salmon, Mussels & Cod. If you have any questions regarding whether a dish is Halal please ask a member of our team.