

BURNHAM BEECHES HOTEL

ROOM MENU Service

NIGHT MENU (SERVED BETWEEN 10PM - 7AM)

PANINIS

£12.50

Served with rocket & parmesan salad

Classic Italian

*Chicken, Basil pesto, Sundried Tomato,
Buffalo mozzarella (GL,NU,SD,MU,M)*

Pulled Pork Mornay

*Slow cooked pulled pork, Comte cheese &
pickled red onion (M,SD,MU,GL)*

Woodland's Delight

*Mushroom Duxelles & Sauté Spinach, Gruyere
cheese, Black Truffle (GL,M,MU,SD)(V)*

El Pinto

*Refried pinto beans, charred sweetcorn,
courgette avocado and coriander salsa,
smoked vegan cheese (GL,MU,SO)(VE)*

Please inform a member of staff of any allergies or food intolerances.

A discretionary tray charge of £5 will be added to your bill.

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

DAY MENU (SERVED BETWEEN 11AM - 9.00PM)

APPETIZERS

Bread & Butter £4.50 <i>Cultured butter, grilled sourdough, seeded baguette (GL,SS,M)(VE)(V)</i>	Wye Smokery Smoked Salmon £11.50 <i>Crème Fraîche, caperberries, pumpernickel bread (GL,FI,M,SD)</i>
Zero Miles Soup of the Day £7.95 <i>Estate inspired, served with a bread roll (CE,GL,MU,SO,SD)(VE)(V)</i>	Ham Hock Terrine £10.50 <i>Celeriac remoulade, roasted apple, sourdough (CE,GL,M,MU,SD)</i>
Beechwood Smoked Duck Breast £12.50 <i>Grape, chicory, hazelnut, Verjus gel (SD,MU,N) (£2 supplement applies)</i>	Burrata Winter Salad £11.50 <i>Grilled artichoke, celeriac, radicchio (M,MU) Available Vegan</i>

MAINS

Porcini & Pecorino Orzo Pasta £20.50 <i>Mascapone, pickled Shimeji mushroom, black truffle dressing (CE,GL,M,MU,SD) Available Vegan</i>	Baby Spinach Salad £16.95 <i>Red onion, pumpkin, quinoa, edamame, truffle & Yuzu vinaigrette (CE,M,MU,SD)(VE)(V)</i>
Stone Bass Fillet £28.00 <i>Red lentil and squash dhal, mussels velouté, seaweed crisp (CE,GL,CR,FI,M,MO,MU,SO,SD) (£5.00 supplement applies)</i>	<i>Add Halloumi</i> £3.50 <i>Add Chicken</i> £5.00
Cornfed Chicken Breast £22.00 <i>Confit shallot, smoked pomme purée, king oyster mushroom, Diane sauce (CE,GL,M,MU,SD)</i>	Lightly Battered Cod £20.00 <i>Crushed peas, chunky chips, Tartare sauce. Add curry sauce £1.50 (CE,GL,EG,FI,M,MU,SD)</i>
Signature 8oz Beef Burger £24.00 <i>Havarti cheese, burger relish & fries (CE,GL,EG,M,MU,SD) Add maple glazed bacon £1.50</i>	Vegan Moving Mountain Burger £19.00 <i>Smoked Applewood, burger relish & fries (GL,SO)</i>

SIDES £4.50

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

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DESSERTS

Spiced Apple & Blackberry Pavlova £12.00
Granny Smith sorbet (EG,M)

Fig Leaf Pannacotta £11.50
Hazelnut & fig salad, fig sorbet (M,N)

Vegan Chocolate Mousse £13.00
Vanilla ice cream, cocoa nib tuille (GL)

Selection of British Cheeses
*Comte, Baron Bigod, Barkham Blue,
Solstice, Clara garnished with garden
chutney & artisan crackers
(GF available)(M,SD,GL)*

Two cheese £9.00

Three cheeses £11.50

Five cheeses £15.00

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