

Bar *Menu*

Served between 1200 & 2100



At Burnham Beeches, our approach to food
and drink reflects our commitment to sustainability
and our passion for exceptional dining experiences.

Our menus are thoughtfully crafted using ingredients sourced from local suppliers, reducing food miles and supporting smaller businesses within our community. By choosing local, we not only ensure the freshest flavours but also play a part in sustaining the livelihoods of our neighbours and contributing to a thriving regional economy.

small plates and sharers

Baked Camembert ... £17.95

Velvety Camembert served with rustic bread, candied walnuts, and a drizzle of fragrant truffle honey

Tofu & Avocado Toast ... £12.95

Crispy sourdough loaded with scrambled tofu, creamy avocado, and a touch of red chili heat

Gourmet Mini Sliders ... £10.95

A playful trio of flavours: battered cod, a homemade vegetarian patty, and a slow-cooked pulled pork on soft brioche bun

Sticky Sesame Cauliflower

For 1 ... £5.00 / For 2 ... £9.95

Crispy cauliflower bites tossed in a rich, sticky sesame glaze and sprinkled with toasted sesame seeds

Crispy Haddock Bites

For 1 ... £6.50 / For 2 ... £12.95

Beer-battered haddock goujons served with tangy tartare sauce and a wedge of lemon

Tandoori Chicken Sticks

For 1 ... £6.50 / For 2 ... £13.95

Juicy tandoori-marinated chicken skewers with a cool tzatziki dip



sides

Chunky chips or skinny fries

with malt vinegar and sea salt

Sweet potato fries

5.95 each

Tempura Vegetables

with chili mayo

Chilli sugar snap peas

Adding a touch of nature's sweetness, our very own on-site beehives provide honey that is featured throughout our menu.

From breakfast accompaniments to creative dishes and desserts, this homegrown honey adds a distinctive flavour that connects you to the land around us.

Our on-site kitchen garden is another source of pride. Here, our chefs cultivate a variety of seasonal produce, from vibrant herbs to fresh vegetables, which form the heart of our dishes. By embracing the seasons, we're able to create menus that evolve naturally throughout the year, showcasing the best that each harvest has to offer. Our on-site kitchen garden is another source of pride. Here, our chefs cultivate a variety of seasonal produce, from vibrant herbs to fresh vegetables, which form the heart of our dishes. By embracing the seasons, we're able to create menus that evolve naturally throughout the year, showcasing the best that each harvest has to offer.

sharing boards

Artisan Breads & Dips ... £12.95

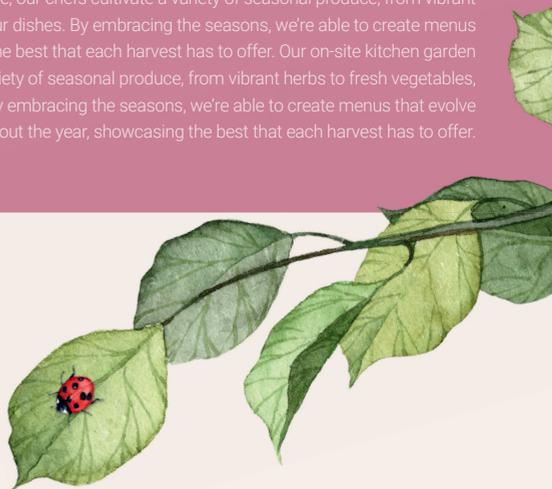
A trio of freshly baked bread paired with vibrant dips: guacamole and smoky roasted pepper hummus

Charcuterie Feast ... £15.95

A selection of honey-glazed ham, chicken pâté, pastrami, dried apricots, grapes, smoked almonds, and artisan crackers

Gambas al Ajillo ... £13.95

Spanish-style shrimps, garlic olive oil & butter sauce, chilli, parsley.
Served with toasted sourdough



Ploughman's Board ... £15.95

A modern twist on the British classic: sharp mature cheddar, house-made tangy pickle, and crusty artisan bread, served with crisp celery, pickled onions, a free-range boiled egg, juicy grapes, fresh apple slices, and a knob of butter. Perfect for leisurely grazing

something sweet

Coconut & Kefir Lime Panna Cotta ... 9.95

Mango gel, pineapple granita, toasted coconut

Rice Pudding Crème Brûlée ... 10.95

Raspberry ripple ice-cream, vanilla shortbread

Deconstructed Baileys & Strawberry Cheesecake ... 11.95

Baileys-infused cheesecake mousse,
buttery biscuit crumble,
macarated strawberries,
and a tangy strawberry coulis

Trio of British cheese ... 13.45

Accompanied by garden chutney
& artisan crackers



For allergen information and more about our food please scan the QR code

