

Dinner *Menu*





to start

Freshly Made Soup of the Day ... 7.95

Served with warm bread & butter

Potato Pave ... 10.00

Bacon jam, sour cream, chopped chives

Baked Celeriac ... 12.95

Miso-glazed celeriac,
coconut milk & chutney,
black garlic emulsion

to share

Bread & Dips ... 10.95

A selection of freshly baked bread
served with butter, roasted pepper hummus,
olive oil & balsamic glaze

Baked Camembert ... 17.95

Warm, melted Camembert served with bread,
candied walnuts, & Burnham honey

£7.50 supplement applies if not sharing

Gambas al Ajillo ... 14.95

Spanish style prawns,
garlic, olive oil & butter sauce,
chilli & parsley,
served with toasted sourdough

Cured Salmon ... 13.95

Nori, chives emulsion, lemon purée, pickled
cucumber & horseradish crème fraîche

Heritage Beetroot & Apple Carpaccio ... 9.95

Beetroot powder, goat's cheese mousse,
candied walnuts, charcoal tuile,
balsamic glaze & apple

the grill

Fillet Steak 6 oz. ... 39.00

£7.50 supplement applies

Sirloin Steak 8 oz. ... 37.00

£6.00 supplement applies

Each is served with charcoal mushroom purée,
cherry tomatoes on the vine, micro herbs

Served with your choice of sauce:
Peppercorn | Chimichurri | Béarnaise sauce

why not add... 5.95 each

Fries
Triple Cooked Chips
Tender Stem Broccoli with Chilli
Chilli Sugar Snaps
House Salad with Citrus Dressing
Sweet Potatoes Fries

*Our steaks are sourced from grass-fed
cattle and aged for 28 days to bring out
their natural depth of flavour.*

We work closely with our trusted local butcher to
ensure every cut meets our exacting standards.



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

for main

Chicken Medley ... 23.95

Baked celeriac, charred corn, tarragon madeira jus

Herb Crusted Lamb Rump ... 28.95

£4.50 supplement applies

Mash potatoes, Mediterranean vegetables, lamb jus

Fish & Chips ... 21.95

Crushed peas, chunky chips, tartare sauce

Add Curry Sauce ... 1.50

Superfood Salad ... 16.95

Baby spinach, tender stem broccoli, quinoa, avocado, new potatoes, butternut squash, pomegranate seeds, citrus dressing

Add Tofu ... 4 Add Chicken ... 5

Crispy Duck Salad ... 18.95

Ribbons of mooli, cucumber, carrots, spinach, watermelon, black sesame seeds, Asian dressing

Pan-Fried Seabass ... 24.95

Baby potatoes, creamy miso, samphire, Burnham Garden herb oil

King Prawn & Chorizo Linguine ... 19.95

San Marzano tomato, chilli, garlic

Signature 8oz Beef Burger ... 23.95

Brioche bun, Burnham's signature burger sauce, lettuce, tomato slice & fries

Add Streaky Bacon ... 2.50

Homemade Vegan Burger ... 18.95

Brioche bun, homemade vegan patty, relish

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

Dark Chocolate Bomb ... 11.95

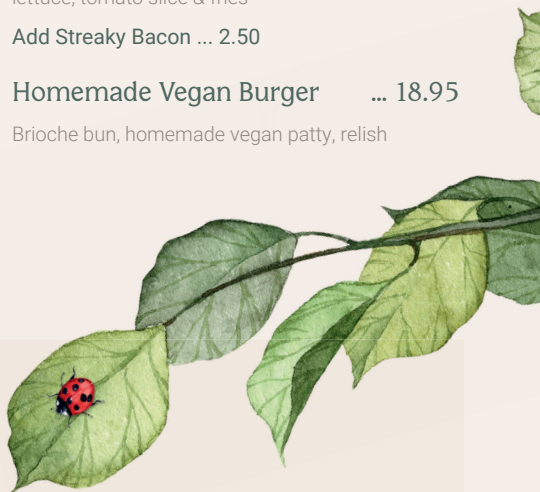
Chocolate mousse, brownie crumble, vanilla ice-cream, caramel sauce

Deconstructed Baileys & Strawberry Cheesecake ... 11.95

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

Trio of British Cheese ... 13.45

Accompanied by garden chutney & artisan crackers



When you dine with us,
you're not just enjoying a meal...

*...you're experiencing a celebration
of sustainability, community,
and nature's finest offerings*



At Burnham Beeches Hotel, 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 (our meat comes from our local butcher Timpsons and bread from Jung's Bakery), 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. 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.



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