

Dinner at the Beechwood Hotel

Hors d'œuvre and Amuse Bouche

To Start

Pan seared Western Isle scallops, parsnip purée, roasted hazelnuts, chorizo £12.50 *

Cauliflower fritters, Baron Bigod, pickled sultanas, dill and garlic emulsion £7.50 V

Gressingham duck liver parfait, orange gel,
Victoria plum compote, toasted sour dough, pistachio crumb £8.50

Cured sea trout, chilli oil, shiso, cucumber ribbons, buttermilk dressing £8.95 *

Chef's special starter of the day

To Follow

Swannington Farm to Fork 28 day aged fillet beef, braised oxtail croquette,
chantenay carrots, carrot purée, cavolo nero, wild mushroom jus £29.95

Parma ham wrapped monkfish, saffron potatoes, peas, kale,
brown shrimp and caper butter sauce £25.50 *

Treacle cured Norfolk venison, brown butter pommes purée, celeriac,
roasted parsnips, kale, caramalised shallots, port jus £28.95 *

Selection of roasted squash, puy lentils, goats cheese, sage, amaretti crumb £18.50 V *

Chef's special main dish of the day

Allergens

Some dishes may contain nuts and other allergens

When placing your order, please make our team aware if you have any dietary requirements

** Gluten Free Dishes*

V Vegetarian

Head Chef Team Scott Elden and Lawrence Gurney