

Our Chef has selected a variety of English Cheeses served with Homemade Pickles and Crackers.



Tun Worth

This 2006 British Cheese Awards supreme champion is a soft-centered creamy raw cow's milk Cheese made in Hampshire. It's strong floral tones and complex flavours are reminiscent of Camembert

Sister Sarah

A very pale, cheese from Goat's milk at the High Weald Dairy, near Horsted Keynes on the Sussex Borders. Matured on site for 4-6 weeks. This semi-soft cheese has mild flavours with an annato coloured rind.

Isle of Avalon

This Cheese starts life as Port Salut at the Eastside Dairy in Godstone, Surrey. A Cow's milk cheese which has its rind washed with wine to enhance the flavour making it a very strong flavoursome cheese.

Broad Oak Cheddar

A cloth-bound Cheddar matured for a minimum of nine months, at the Traditional Dairy in Stonegate on the Kent/Sussex Borders. Strong and spicy, this Cow's Milk Cheddar is sharp and acidic but most of all well balanced.

Kentish Blue

This blue-veined Cheese is made from morning milk at the Reynolds Family farm in Staplehurst. This raw Cow's Milk Cheese is matured on the farm for up to 12 weeks for a fuller and more balanced flavour.

DESSERT MENU

Rich Chocolate Fondant with Vanilla Ice Cream £6.95

(This dessert is cooked to order and will take 15 minutes)

Selection of Chef's Ice Creams £5.85

A Selection of Cheeses with Homemade Pickles and Biscuits
Three Cheeses £7.25
All Five Cheeses £10.95

Blackberry Delice with a Blackberry Sorbet £6.55

Pecan Tart with Caramel Sauce & Banana Ice Cream £6.25

Beacon Classic

Creamy Vanilla Pod Rice Pudding with homemade House Jam £6.25

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DESSERT WINES

Limoncello £ 2.50 *per glass*

<i>By the glass</i>	<i>By the bottle</i>	
<u>125ml</u>	<u>37.5cl</u>	<u>50cl</u>

Muscat de Rivesaltes £ 4.00 £15.50

Californian Black Muscat
£ 6.00 £16.50

Chateau du Cros 2001 (Loupiac)
£22.00

Moscato di Pantelleria 2001 (Sicily)
£17.50

PORT

Cockburns Ruby £2.50
A youthful Port with hints of Raspberry & Damson

Cockburns Special Reserve £3.00
A velvety Port with hints of Berry and Peach

Taylor's Late Bottle Reserve £3.50
A mature Port with a Rich fruity character

COGNAC

House Brands	£2.40
Remy Martin VS	£2.90
Plum Eau-De Vie (from lot)	£3.10
Michel Couprie VSOP	£3.65
Michel Couprie XO	£6.40
Hennessy XO	£6.90

ARMAGNAC

Janneau 5ans	£2.40
Chat de Lacquy VSOP	£3.40
Chat de Lacquy XO	£5.40

CALVADOS

Pays d-Auge	£2.40
Morin Extra 10ans	£3.65
Morin XO	£4.20
Morin 1973	£5.40

Vin de Liqueur a l'Armagnac	£2.80
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MADEIRA

Leacoks Madeira	£2.65
Blandy's 15yr old Malmsey	£4.90

TEAS AND COFFEES

Prices shown are per person

COFFEES

Cafetiere	£2.20
Cappuccino	£2.20
Latte	£2.20
Espresso	£2.20
Double Espresso	£2.50
Liqueur Coffees	£5.00

TEAS – All £2.00

Pure Camomile
Pure Peppermint
Cranberry
Raspberry & Elderflower
Green Tea Lemon
Green Tea Orange & Lotus Flower
Earl Grey
Decaffeinated Earl Grey
Lemon & Ginger
Blackcurrant, Ginseng & Vanilla

THE HISTORY OF THE BEACON

The Beacon lies in 16.5 acres of land on which there is a spring which was used from 1708 as a venue for the gentry, this predates the famous Pantiles in Tunbridge Wells by 40 years. Because of access, the spring fell into disuse but the area was revived in 1840 as the site of the tea garden, after which the lane is named. The Beacon itself was built in 1895 for Sir Walter Harris, who was Lieutenant to the City of London and he used his contacts to employ some superb craftsmen, whose work can be seen in the fireplaces, ceilings and the stained glass window in our restaurant. The building then passed to Colonel Sydney Sladen, who was Mayor of Tunbridge Wells and then through various hands until it became a hostel for Jewish refugee girls during the Second World War. After the war the Beacon became a hostelry and has continued as such, in various forms from that time.

John and Di Cullen took it over in 1992 and have completely redesigned and redecorated the premises, whilst retaining all the historical features. We hope you enjoy your time with us and please talk to any of the staff if you want any more information.

Beacon opening times:

We are open for food every day:

Mon-Thurs: 12-2.30pm & 6.30-9.30pm

Fridays: 12.00 - 10.00pm

Saturdays: 12.00 – 10.00pm

Sundays: Breakfast – 9.30am – 11am

Lunch and Dinner 12-5.00pm & 6.30-9.00pm