

# THE BEACON

GARDEN KITCHEN

## BEFORE

Beacon Bloody Mary

Rarebit Bites £3

Moons Green Charcuterie £3.5

Bacon Jam £3



## TO START

Baked Potato Soup, Sour Cream, Chive **NF,V**

Chicken Liver Parfait, Soda Bread **NF**

Baby Beetroot & Golden Cross Salad, Pistachio Crumb **V**

Burrata, Rosemary Granola, Pickled Peach **V**

Charlie's Smoked Trout, Horseradish, Watercress **NF**

Violet Artichoke Barigoule, Courgette Tapenade, Rocket **GF, DF, NF, Vg**



## TO FOLLOW

Roast Cauliflower, Curry Quinoa, Lime Pickle **NF, GF, DF, Vg**

Guinea Fowl, Pepperade, Potato Crisp **GF, NF**

Wood Pigeon, Fondant Potato, Prunes & Wild Garlic **GF, NF**

Cornish Cod, Seaweed, Jerusalem Artichoke, Spiced Macadamia **GF**

Iberico Pork Neck, King Prawn, Braised Fennel, Fennel Juice **GF, NF**

Shorthorn Cheek, Truffle Mash, Crispy Ham **GF, NF**

Robata Grilled Rump Steak, Bone Marrow, Girolles, Rosemary Chips **GF, NF (£5 Supplement)**

## ON THE SIDE £3.5

Chips, Rosemary Salt  
**NF, DF, V**

Purple Sprouting Broccoli,  
Toasted Almonds  
**GF, V**

Cavolo Nero, Chipotle Oil  
**V, GF, NF**

**TWO COURSES £23.5**

**THREE COURSES £26.5**

**V** - Vegetarian, **GF** - Gluten Free, **NF** - Nut Free, **DF** - Dairy Free, **Vg** - Vegan



If you have any allergies or dietary requirements please make us aware when ordering. Please note a suggested gratuity of 12.5% will be added to your bill. All prices include VAT

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## TO FINISH

Confit Rhubarb Cheesecake *V*

Honey & Lavender Creme Brûlée *V*

Carrot Cake, Candied Carrots, Cinnamon Frosting, Crème Fraîche Sorbet *NE,V*

Chocolate & Almond Torte, *GF*

Tunworth Camembert, Quince Jelly *NE,V*

Broken Lemon Tart, Blood Orange, Green Tea *NE,V*



Selection of Perk & Pearl Coffee & Debonair Teas £2.5



## SWEET WINE 75ML

Yealands Noble Rot, NZ £8

Aleatico, Candido, Italy £9

Sauternes, Casteln Du Sudiraut £8

## PORT 75ML

Q.ta Portal '29 Grapes' Ruby £4.5

Fonsecca 'Terra Prima' Organic £5

## BRANDY, COGNAC & ARMAGNAC 25ML

Somerset Royal Cider Brandy £5

Michel Couprie XO Cognac £8

Chateau Laubade XO Armagnac £8

## AFTER DINNER COCKTAILS

Rhubarb Sour £8

Vanilla Espresso Martini £9

