

SPRING MENU

SNACKS

Homemade bread and salted butter	5
Gordal olives	4.50
Crispy pork crackling, apple puree	3
Salted broad beans	3.50

STARTERS

Beechfield soup of the day with homemade bread, churned butter (mk,ci,l)	9.5
Ham hock and chicken terrine served with Piccalilli purée, apple and radish salad (md,su,ci,mk)	11.5
Goats cheese mousse beetroot and smoked almonds (mk,n)	10
Cornish mussels with a confit Jersey Royals, sea vegetables, seaweed sauce (cr,cl,su,mk)	12.5
Indian spiced onion bon bon cucumber & yoghurt tzatziki, dressed leaves (cl,mk)	9.5

MAINS

Poached chicken supreme creamed potatoes, king oyster mushroom, hispy cabbage and a supreme sauce (cl,mk,su,l)	30
Roasted pork tenderloin wrapped in pancetta, potato terrine, romanesco cauliflower and a sage jus gras (cl,mk,l)	30
Whole baked sole cooked on the bone, served with capers, parsley, salted lemon and potato gnocchi (mk,cr,f,cy,su)	32
Potato gnocchi with roasted baby artichokes and a Bath blue cheese custard (cl,mk)	19.5

CLASSICS

Dry aged 8oz Ribeye steak cooked to your liking with triple cooked chips, roasted tomato, field mushroom, watercress and a béarnaise sauce (gf,mk)	40
Beechfield beef burger in a brioche bun topped with Wiltshire bacon, smoked Cheddar, Beechfield dressing, baby gem and triple cooked chips (cl,mk,su)	19.5
Beechfield Korean chicken burger in a brioche bun with Kimchi mayonnaise, baby gem, tomato, red onion and triple cooked chips (mk,cl,e)	18.5
Beer battered fillet of haddock with triple cooked chips, crushed peas and homemade tartar sauce, lemon (f,gf,mk)	21.5

SIDES

Trio of seasonal vegetables	5
New potatoes with herbs and butter (mk)	5
Triple cooked chips	5
Seasonal dressed salad (md)	5

DESSERTS

Caramelised bread and butter pudding Rum caramel banana, Chantilly cream (mk,cl)	10
Stem ginger panna cotta Poached rhubarb, lemon balm (mk,e)	10
Dark chocolate and raspberry tart Pistachio, white chocolate ice cream (e,cl,mk)	11.5
Affogato espresso with vanilla ice cream (e,cl,mk)	7.50
Selection of 3 scoops of ice cream or sorbets (e,cl,mk)	9.5
Three local speciality cheeses	15
Bath Soft - A white rind, similar to Brie, soft cow's milk cheese	
Bath Blue - A rich blue veined cow's milk cheese	
Wyfe of Bath - A semi hard cow's milk cheese (v) from The Bath Soft Cheese Company, served with chutney sourdough crackers, celery, grapes and apple (mk,cl,cy,su)	