



LUNCH MENU

2 courses for £20

Available Monday to Friday between 12 and 5pm

Bread & butter 3 | Heritage tomatoes, toast 6.5

STARTERS

Heirloom beetroot, fig, goat's cheese & honeycomb	9
Wild mushroom Scotch egg, tarragon mayonnaise	10
Cured trout, beetroot relish, dill crème fraîche	9
Butternut, pumpkin seed granola, labne, pomegranate	8.5
Pork rilette, spiced pumpkin chutney, sourdough	9
Beef tartare, confit egg yolk, crispy beef tendons, watercress	10

MAINS

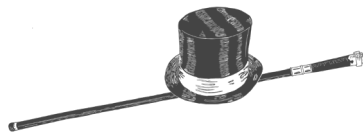
Beer battered haddock & chips, mushy peas, tartare	16
Flat Iron, tomato & caper dressing, fries, watercress salad	17.5
Beef burger, smoked aioli, red onion jam, Cheddar, fries	16
Pie of the day	16.5
Heritage carrot, smoked almonds, chard, Wellington	18
Confit pork belly, haricots, calvados jus	18

SIDES

Heritage carrots, thyme dressing	4.5
Broccoli, smoked almond dressing	4.5
Fries	4.5
Truffle & parmesan fries	5.5
Mixed leaf salad, house dressing	4

PUDDINGS & CHEESE

Bramley apple pie, pecans, salted caramel, vanilla ice cream	8
Yorkshire forced rhubarb Eton mess	8
Poached pear, candied almonds, chocolate brownie, ricotta ice cream	8
Beauvale blue cheese, fig, gingerbread	6



THE
BEAU BRUMMELL

ALL OUR INGREDIENTS ARE SEASONALLY AND SUSTAINABLY SOURCED
FOR A TRUE FARM-TO-FORK EXPERIENCE

A MEMBER OF THE CUBITT HOUSE COLLECTION