

SNACKS & STARTERS

Stone-baked
bread, salted
butter
3.5

Chicken 'cordon bleu'
croquettes, wholegrain
mayonnaise
8

Pork & chorizo
Scotch egg, red
pepper ketchup
7

Butternut squash soup, harissa oil, spring onions	8
Crispy artichoke hearts, green sauce	9
Cured trout, beetroot relish, dill crème fraîche, rye	10
Goose rilette, clementine chutney, toasted sourdough	11

MAINS

Dry-aged rare breed sirloin, fondant potato, cauliflower, red wine jus	28
Beer battered fish and chips, mushy peas, tartare	18
Pan-fried hake, pumpkin, pickled shallots, kale, truffle	24
Heritage carrot Wellington, smoked almonds, chard, thyme dressing	18
Fish finger sandwich and fries, tartare sauce, gem lettuce	13
Grass-fed beef burger and fries, bacon, Applewood, beetroot, smoked aioli	18
Roasted turkey breast & leg, parsnip, sprout tops, stuffing, red currant jus	18

SIDES

Truffle & parmesan fries	5.5
Brussels sprouts, pancetta	6
Roasted parsnips, honey & mustard glaze	5
Mixed leaf salad	4.5

SPECIALS

Take a look at the blackboard
for our daily specials

PUDDING

Chocolate orange mousse, gingerbread, sour cream	8
Bramley apple pie, salted caramel, pecans, vanilla ice cream	8
British cheese selection, fruit chutney & biscuits	14

An optional 15% service charge will be added to your bill.
All of our food is freshly prepared every day, so we can cater to any dietary requirements.
Please make your server aware of any allergies or intolerances.




THE BEAU BRUMMELL

WE FOCUS ON SOURCING THE BEST SEASONAL & SUSTAINABLE
PRODUCE FOR A TRUE FARM-TO-FORK EXPERIENCE

A MEMBER OF THE CUBITT HOUSE COLLECTION

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