

Brunch

CLASSIC BRUNCH MENU

Homemade Banana Pancakes

with Berries & Maple Syrup 7

Smashed Avocado

on Sourdough or Rye Bread with Poached Eggs or Bacon or Feta 8

Beaufort Bagel

with Avocado, Smoked Salmon & Cream Cheese 8

Broccoli & Almond Bread

with Sweet Potato Humous & Poached Eggs (v) (gf) 8.5

Ham & Cheese Omelette 7.5

Eggs Benedict/Royale 8.5/9

Scrambled on Toast

Toasted Wholemeal Bread, Scrambled Eggs, Bacon & Chives 8

Eggs Beaufort

Poached Eggs, Grilled Halloumi, Sweet Potato & Hollandaise Sauce (v) 8.5

Salmon & Scrambled

Loch Fyne Smoked Salmon & Scrambled Eggs 9.5

Blueberry Breakfast Bowl

Blueberries, Banana, Strawberries, Granola & Coconut (v) 6.5

Dairy Free Yoghurt

with Fresh Fruit, Roasted Nuts & Honey (v) (gf) 7

Beaufort Healthy Start Breakfast

Chicken or Salmon with Poached Eggs, Chilli & Avocado, Spinach, Quinoa & a slice of Sourdough Toast 10

All our eggs are free range from the award-winning Hoad's Farm

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STARTERS

Soup of the Day Crusty Bread (v) 7

Salmon Tartare *Wasabi Mayonnaise & Music Bread 8*

Norfolk Crab *Crushed Avocado & Grapefruit Tango 9.5*

Pan Fried Scallops *Broad Beans & Chorizo 12*

Honey Glazed Baked Goats Cheese *Braised Squash, Beetroot & Pomegranate (v) 9.5*

Buffalo Mozzarella *Heritage Tomato, Grilled Sourdough & Pesto (v) 9.5*

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SALADS

Mixed Quinoa *Broccoli, Green Beans, Butternut Squash, Chilli, Cucumber & Avocado (v) (gf)* **11.5**
(add in Grilled Chicken – 4)

Spring Green Salad & Parmesan *Green Asparagus, Courgette, Peas, Broad Beans & Lemon Dressing (v) (gf)* **11**
(add in Grilled Chicken – 4)

Grilled Halloumi *Grilled Courgette, Red Onion & Grilled Red Pepper (v)* **12**

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MAINS

Gnocchi Primavera *Green Asparagus, Peas, Broccoli, Cherry Tomatoes, & Parmesan (v)* **12.5**

Beaufort Burger – Beef/Chicken *Cheddar, Toasted Brioche, Sweet Chilli Jam & Fries* **15**

(Please note that we only serve our beef burgers medium or well done)

Grilled Tuna *Cherry Tomatoes, Capers & Courgettes* **15.5**

Oven Baked Corn Fed Chicken Breast *Fennel, Carrots, Hispy Cabbage & Morrel Sauce* **17**

Linguine with Lobster *Cherry Tomatoes, Chilli & Parsley* **16.5**

Roasted Cod *Puy Lentilles, Spring Onion & Chorizo* **17**

Salmon Poke Bowl *Ponzu Sauce, Marinated Salmon, Edamame, Radish, Cucumber, Avocado & Rice* **9/15**

Rack of Lamb *Girolles, Golden Beets, Spinach & Gratin Dauphinoise (gf)* **24**

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STEAKS

Ribeye (220gms) 21 Sirloin (200gms) 25 Fillet (220gms) 29

Béarnaise Sauce · Peppercorn Sauce · 2.5

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SIDES

All 4

French Fries (vg) (gf)

Sweet Potato Fries (vg) (gf)

Chargrilled Broccoli (vg) (gf)

Roast Honey Carrots (vg) (gf)

Spinach (vg) (gf)

Truffle Mash (vg) (gf)

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JUICES & SMOOTHIES

Juices 4

Apple · Carrot · Coconut Water
Grapefruit · Orange · Pear · Pineapple

Smoothies 7

Morning Fuel · Green Glow · Energy Boost
Mango-a-go-go · Vitality · Lean Machine

Hot Shot (3)

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Food Allergies and Intolerances: Some of our menu items contain allergens and there is a small risk that traces of these may be in any other dish served here.

Please ask to speak to our staff if you want to know more about our ingredients.

Please note there will be a discretionary service charge of 12.5% added to the bill