

BEACON
COUNTRY HOUSE HOTEL

A La Carte Menu

STARTERS

Chef's own Soup of the Day (V)

Served with fresh bread
(£4.95)

Pickled Mackerel

Served with a Radish & Green Apple Salad and Horseradish Cream
(£7.95)

Prawn Cocktail

Served with a Marie Rose Sauce, Honeydew Melon & Chilli
(£7.95)

Chicken Liver Parfait

Served with Red Onion Marmalade and Melba Toast
(£7.95)

Breaded Chicken Goujons

Served with a Dressed Salad and Sweet Chilli Mayonnaise
(£7.95)

Bruschetta (V, Ve)

Fresh Tomato & Basil on Toasted Bread with Garlic & Olive Oil
(£6.95)

V = made with vegetarian ingredients, Ve = made with vegan ingredients; however, some of our preparation and cooking methods could affect this. If you require more information, please ask your server

ALLERGEN INFORMATION

Our easy-to-use allergen guide is available on request and provides details of our foods containing any of the 14 major allergens. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

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MAINS

8oz Fillet Steak

Served with Mushrooms, Onion Rings, Grilled Tomato & Chunky Chips
(£26.95)

Add a Sauce For £3.00 (Peppercorn, Mushroom, Blue Cheese)

Braised Lamb Steak

Served with Crusted Herb Potatoes, Seasonal Greens, and a Red Wine Jus
(£18.95)

Chinese Style Pork Belly

Served with a Sweet Potato Mash, Seasonal Greens, and a Garlic Sauce
(£18.95)

Chicken Breast Wrapped in Prosciutto

Served with Dauphinoise Potatoes, Seasonal Greens, Sweetcorn Puree, and a Mushroom Sauce
(£18.95)

Pan Fried Sea Bass Fillet

Served with a Pineapple Salsa, Lemon & Thyme Roasted New Potatoes, and a Salsa Verde
(£18.95)

Pan Fried Hake Fillet

Served with a Chorizo and Chickpea Risotto, and a Lemon Oil and Pea Puree
(£18.95)

Honey & Garlic Salmon Fillet

Served with Stir Fried Vegetables and Soft Noodles
(£18.95)

Red Pepper & Butternut Squash Lasagne (V)

Served with Chunky Chips.
(£16.95)

Wild Mushroom Risotto (V, Ve)

Served with Shaved Parmesan, Fresh Parsley, and a Mushroom Puree
(£16.95)

Warm Chicken & Bacon Salad

Succulent Chicken Breast and Crispy Bacon served with a Seasonal Salad & Honey & Mustard Dressing
(£15.95)

Prawn & Egg Salad (V)

Delicious Prawn & Egg served with a Seasonal Salad & a White Wine Vinaigrette Dressing
(£15.95)

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SIDES

Bowl of Chunky Chips (V,Ve)
(£4.95)

Garlic Bread (V,Ve)
(£3.95)

Seasonal Side Salad (V,Ve)
(£3.95)

DESSERTS

Banoffee Crumble (V)
Served with Vanilla Ice Cream
(£6.95)

Triple Chocolate Brownie (V)
Served with Chocolate Sauce and Vanilla Ice Cream
(£6.95)

Sticky Toffee Pudding (V)
Served with a Butterscotch Sauce and Vanilla Ice Cream or Clotted Cream
(£6.95)

Vanilla & White Chocolate Cheesecake (V)
Served with Fresh Strawberries, and a Strawberry Coulis
(£6.95)

Blackberry Panna Cotta (V)
Served with an Apple Coulis, and a White Chocolate Crumb
(£6.95)

Trio of Luxury Ice Cream (V)
Choose from Double Chocolate, Strawberry, and Vanilla, served with a Sugar Wafer Curl
(£5.95)

Fresh Fruit Salad (V,Ve)
Served with Vanilla Ice Cream or Clotted Cream
(£5.95)

A Selection of Cornish Cheeses (V)
A selection of Cornish Cheese and Biscuits served with Grapes and Chutney
(£9.95)