



Menu January 2017

*Starters*

**Hot and spicy chicken or haloumi(v) £6.95**

Spicy strips of chicken breast or haloumi(v), fried with mushrooms, peppers and onions served with a cooling mint yoghurt dip and a wedge of fresh lime

**Pate of the day £5.95**

Ask for today's fresh pate. Served with toasted bread, butter, red onion marmalade served with salad and grapes

**Creamy garlic mushrooms(v) £6.95**

fresh mushrooms, cooked with garlic, cream and tarragon served on toast

**Soup of the day £4.95**

Simply served hot, with a drizzle of cream, bread and butter. Ask for today's choice

**Smoked salmon salad £6.95**

Smoked salmon on a bed of salad, with a lemon, honey and mustard dressing

*Mains*

**Cannonball burger £11.95**

Homemade beef burger, topped with smoked bacon, smothered in stilton on a toasted bun, served with chips, dips and gherkin

**Chicken wrapped in smoked bacon £12.95**

Made only from chicken breast, served with a creamy mushroom sauce and garden peas

**Three Lincolnshire sausages £11.95**

On a wholegrain mustard and butter mashed potato, garden peas

topped with red wine and onion gravy

**Smoked gammon steak £12.95**

Smoked gammon steak grilled with honey, a fried egg, pineapple, garden peas and chips

**Poached lemon and dill salmon fillet £13.95**

On a bed of buttered mash, wilted spinach and spring onions served with a

white wine, herb and cheese sauce





### Chophouse

All our steaks are served with either chips or sweet potato fries and a honey and mustard dressed salad. We also have a specials board with different cuts

**12oz Sirloin** £18.95

prized for it's fine texture and buttery flavour, with a generous marbling

**12oz Ribeye** £19.95

loads of flavour with a great marbling of fat

**8oz Fillet** £20.95

the most tender of cuts and a wonderful texture

### Sauces

All £2.55

**Port and stilton**

**Dianne**

**Peppercorn**

**Red wine gravy**



Homemade individual short crust pastry pies served with mashed potato and garden peas.

Ask for our daily pie specials

**Braised lamb and mint pie** £12.50

Slow cooked lamb, in a homemade minted gravy served with extra mint gravy

**Duck and plum pie** £12.50

Slow cooked duck, pulled off the bone with a sweet plum sauce, hoi sin topped pastry served with homemade red wine gravy

**Rabbit, real ale and country vegetables pie** £12.50

Slow cooked in real ale rabbit, with English vegetables served with a

homemade red wine gravy

**Chicken breast and mushroom pie** £12.50

Tender chicken in a mushroom and herb sauce, served with either a red wine gravy or a creamy garlic mushroom sauce





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### Vegetarian

#### **Spinach and ricotta tortellini(v) £11.95**

fresh pasta cooked with onions, peppers, mushrooms and spinach

#### **Jerk haloumi burger(v) £11.95**

Spicy haloumi, in a *toasted bun*, *tomato*, *onions* and *salad*, served with  
chips, dips, gherkin and mint yoghurt

#### **Four cheese pasta(v) £11.95**

Fresh pasta filled with cheese, in a homemade tomato and herb sauce with peppers,  
mushrooms and onions



#### **Mushroom and stilton pie(v) £12.50**

A homemade individual shortcrust pastry pie filled with mushrooms in a creamy stilton  
sauce, served with mashed potato and garden peas

#### **Goats cheese, spinach and sweet potato pie(v) £12.50**

A homemade individual shortcrust pastry pie, served with mashed potato and garden peas  
and a white wine sauce

#### **Vegetarian Special Pies £12.50**

Ask for today's choices

### Children's Menu

#### **Sausage, beans, egg and chips £5.50**

#### **Sausage, mash, garden peas and gravy £5.50**

#### **Haloumi and pasta in a tomato sauce(v) £5.50**

#### **Chicken nuggets, beans and chips £5.50**



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### *Desserts*

#### **Warm desserts – Served with complimentary cream or ice cream.**

Luxury chocolate fudge cake, milk chocolate flake and grated white chocolate £5.50

Bramley apple pie – Made with apples from Dave’s orchard £5.50

Tate and Lyle’s Treacle sponge pudding – Flavoured with a touch of vanilla £5.50

Lemon drizzle cake – Served with warm lemon curd £5.50

Fruit crumble of the day – Ask your waiter for today’s filling £5.50

‘Irish cream liqueur’ bread & butter pudding £5.50

Traditional spotted dick – Best served with our homemade egg custard £5.50

The School Favourite – Jam Roly Poly £5.50

**Why not treat yourself to our homemade egg and vanilla custard for £1.50?**

### **Cold Desserts**

Homemade chocolate sundae – With real  
chocolate flakes and sauce £4.50

Ice cream topped with Baileys £5.00

Selection of Ice cream – Ask your waiter for  
today’s choices £3.50

Ice cream topped with tequila rosé -  
A strawberry cream liquor £5.00

### **Cheese and Biscuits**

Platter of cheeses for two – Selection of cheeses and chutneys, bread and water biscuits £10.00



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