



Starters & Light Bites

Fresh shell on wild tiger prawns (gf*) £9.50

Cooked to order, then chilled in ice, served with a homemade brandy Marie rose yoghurt

Homemade duck liver paté £8.50

Served with toasted bread, butter, red onion marmalade, salad and grapes

Creamy garlic mushrooms (vegan*) (gf*) £8.50

Fresh mushrooms, cooked with garlic, herbs and cream, served on local farmhouse toast

Homemade to order tomato soup (vegan*) (gf*) £8.50

Served with vegan bread and vegetable spread

Smoked Scottish salmon salad (gf*) £8.50

With a lemon, homemade honey and mustard dressing

Seared wild on-roe Scottish king Scallops (gf*) £10.50

Pan-fried scallops served with salad, and an orange and cranberry dressing

Salt and Pepper Jack Sprats (gf*) £9.50

Cooked in butter, lemon and fresh herbs, with mini Maris Piper mash

Homemade Fresh Herb Hummus (vegan*) £8.50

Served with a warm pitta bread, topped with pine nuts, sesame seeds, mixed leaves, fresh herbs and a drizzle of olive oil

Steaks

served with either homemade chips, mashed potato or new potatoes and a honey and mustard dressed salad or freshly cooked vegetables

8oz Fillet (gf*) 22.95

The most tender of cuts and a wonderful texture

14oz Sirloin (gf*) £24.95

Prized for its fine texture and buttery flavour, with a generous marbling

20oz T-bone (gf*) 26.95

On the one side tender fillet, on the other flavoursome sirloin

12oz Ribeye (gf*) £22.95

36oz Tomahawk (gf*) £60.00

Loads of flavour with a great marbling of fat

Tomahawk steak served on the rib bone

Homemade Sauces made to order - £2.55

Port and stilton

Dianne

Tellicherry Peppercorn

Red wine gravy



Beaumont Cross Inn
BAR - BISTRO - BEDROOMS

01636 703670

Evening Menu



Homemade Pies



Inspired by the sieges of Newark, when food was scarce
anything would be made into a pie!

All our pies are made by hand in our kitchen. The pastry is made from scratch, topped with super seeds, cracked pepper and herbs, while the bottom is coated with cornflour.

Nearly all our pies and sauces contain alcohol

Served with roasted root vegetables, seasonal vegetables and mashed Maris Piper potatoes

Braised lamb and mint Cavalier pie £17.50

Slow cooked lamb, in a homemade bone marrow and mint gravy, served with extra mint & red wine gravy. Shortcrust pastry made using lamb fat

Slow cooked venison Cavalier pie £17.50

Slow cooked, locally sourced venison and served with a homemade port, blackcurrant and blackberry sauce

Rabbit & real ale Cavalier pie £17.50

Rabbit, slow cooked in real ale, with a homemade mustard, mushroom and brandy sauce

Pulled partridge Cavalier pie £17.50

Slow cooked, locally shot partridge, with a black forest fruit and red wine sauce

Chicken & mushroom Cavalier pie £17.50

Slow cooked chicken in a creamy mushroom, tarragon and white wine sauce

Pheasant Cavalier pie £17.50

Slow cooked, locally shot pheasant, with a black forest fruit and red wine sauce

Braised beef Cavalier pie £17.50

Slow cooked beef, in a red wine and red onion gravy. Shortcrust pastry made using beef fat

Duck & plum Cavalier pie £17.50

Slow cooked duck pulled off the bone served with a homemade plum, ginger and port sauce

Specials

Paul's Home Saltpetre Cured Pork Loin (gf*) £19.50

Grilled with honey, served with a fried duck egg, pineapple, garden peas & homemade chips

Paul's sugar pit bacon wrapped creamy chicken breast (gf*) £17.50

Served with herby mash, vegetables and a creamy mushroom sauce

Please ask for the special of the day

Fish

All fish is sourced locally through L.B Quality Seafood in Grimsby

Wild North Sea salmon (gf*) £18.50

cooked with lemon and dill, and served with butter and herb new potatoes, wilted spinach & fresh vegetables

Naturally smoked Scottish haddock (gf*) £18.50

Baked wild North Sea fillet cooked with garlic and fresh herbs, new potatoes & vegetables

Salmon & tomato Cavalier pie £17.50

Wild and smoked salmon cooked in a tomato sauce, served with a tomato and brandy sauce

Please ask for our fish of the day

Vegetarian

Mushroom and stilton Cavalier pie (v) £17.50

Filled with sautéed mushrooms & a creamy cheese and white wine sauce

Goats cheese, spinach and sweet potato Cavalier pie (v) £17.50

Served with fresh spinach and a white wine cream sauce

Fresh spinach and ricotta stuffed pasta (v) £17.50

Fresh pasta, cooked with onions, peppers, mushrooms and spinach

Fresh four cheese stuffed pasta (v) £17.50

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

Vegan

Maple syrup roasted root vegetable Cavalier pie (vegan*) £17.50

A homemade shortcrust pastry pie served with vegan friendly vegetables & red wine gravy

Mushroom Bourguignonne Cavalier pie (vegan*) £17.50

A homemade shortcrust pastry pie served with vegan friendly vegetable & red wine gravy

Vegetable sausages (vegan*) £17.50

Vegetable sausages served with herby mashed potato, fresh vegetables and onion gravy

Vegan pasta in tomato sauce (gf*) (vegan*) £17.50

Homemade tomato & herb sauce, with peppers, mushrooms and onions

All our Cavalier pies are served with roasted root vegetables, seasonal vegetables and mashed Maris Piper potatoes

Children's Menu £7.50

Sausage, mash, garden peas and gravy Homemade chicken nuggets, beans & chips

Haloumi and pasta in a tomato sauce (v) (gf*) Veg sausage, mash & peas (vegan)

Homemade Old-Fashioned Desserts

Warm desserts – Served with complimentary fresh double cream

Luxury chocolate fudge cake, milk chocolate flakes and grated white chocolate £6.50

Bramley apple pie – Made with apples from Dave's orchard £6.50

Tate and Lyle's Treacle sponge pudding – Flavoured with a touch of vanilla £6.50

Lemon drizzle cake – Served with warm lemon curd £6.50

Rhubarb and port crumble – Made with our home-grown Rhubarb £6.50

'Irish cream liqueur' bread & butter pudding £6.50

Traditional spotted dick – topped with orange and whisky marmalade £6.50

Berries and cherries Jam Roly Poly – Paul's school favourite £6.50

Why not treat yourself to our homemade egg and vanilla custard

or homemade ice cream for £2.00?

Vegan Desserts

Coconut pancakes – served with sliced bananas & homemade vegan ice cream (vegan) £9.50

Homemade ice cream ask for selection – with a selection of fresh berries (gf*) (vegan) £8.50

Cold Desserts

Homemade chocolate sundae with chocolate flakes & homemade salted caramel £7.50

Boozy Banana split made with clotted cream ice cream, drizzled with banana liquor £8.50

Clotted cream ice cream topped with Baileys or Strawberry Cream liquor £8.50

Selection of homemade ice cream – please ask for today's choices, made by Paul & Sanni £7.50

Cheese and Biscuits

Platter of cheeses for two – Selection of cheeses, chutneys, bread and water biscuits £12.00

Our produce

Where possible we have purchased our ingredients locally. This includes bread from J Turner, fresh fish from L.B Quality Seafood, loose tea, coffee and smoked bacon from Porters, fresh meat from F Doncaster

(gf*) = Many of our dishes can be made Gluten free **UPON REQUEST** but may need to be pre-ordered to ensure availability of ingredients.

Please note that the food will still be prepared in the same kitchen, so we can NOT guarantee 100% free from gluten

(v) = vegetarian, (vegan*) = can be made vegan **UPON REQUEST**. Fish may contain bones, food may contain nuts.

PLEASE ADVISE STAFF OF ALLERGIES & ASK FOR MORE INFO