



Starters & Light Bites

Fresh shell on wild tiger prawns (gf*) £10.50

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

Homemade wild bird liver pâté £9.50

A platter of toasted bread, butter, marmalade, chutney, salad and fresh fruit

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

Paul’s juniper and cloudberry cured Scottish salmon (gf*) £12.50

On a bed of salad with lemon, fresh herbs and homemade maple and mustard dressing

Seared wild on-roe Scottish king Scallops (gf*) £12.95

Pan-fried scallops, black pudding, fried onion and dill, with 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 and tartare yoghurt

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*

Sourced through G. H. Porter, who provide locally reared heifer steaks, expertly butchered and well hung

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

8oz Fillet (gf*) £27.95

The most tender of cuts and a wonderful texture

14oz Sirloin (gf*) £28.95

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

12oz Ribeye (gf*) £26.95

Loads of flavour with a great marbling of fat

20oz T-bone (gf*) £30.95

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

18oz Cote de Boeuf (gf*) £29.95

Ribeye on the rib bone

36oz Tomahawk (gf*) £60.00

Tomahawk steak served on the rib bone

Homemade Sauces made to order - £2.55

Port and stilton

Dianne

Tellicherry Peppercorn

Red wine gravy

**Pre-booking essential – we will acquire the best steak for you from local butcher G.H. Porter*

All prices include VAT – a discretionary service charge of 10% will be added to your final bill
Beaumont Cross Inn, 13 London Road, Newark on Trent, Nottinghamshire, NG24 1TN



Homemade Pies

Inspired by the sieges of Newark when food was scarce

and 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



Pie Specials £17.50

Changes daily – please ask for our pie specials

Special Game Birds

Wild, locally shot partridge and pheasant. From field to fork, the birds are prepared in house by our team, embodying the classic Cavalier pie style (may contain shot)

Pulled partridge Cavalier pie £17.50

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

Pheasant Cavalier pie £17.50

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

Wood Pigeon Cavalier pie £17.50

Slow cooked, locally shot wood pigeon, with a cherry and brandy sauce

Wild Bird Cavalier pie £17.50

Slow cooked partridge, pheasant and pigeon with a black forest fruit and red wine sauce

Specials

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

Grilled with honey, served with a locally sourced, fried chicken egg, pineapple, garden peas & homemade chips. *Add warm honey rum* £3.55

Rogues and Robes Steak (gf*) £30.00

Fillet steak grilled with bourbon, honey and molasses

Inspired by the bourbon drinking Oklahoma oilmen, nicknamed the roughnecks, billeted alongside the pious, bee-keeping monks at Kelham Hall, who secretly drilled for oil during WWII. At a critical point in the war, where petroleum supplies were much needed by the allies, the roughnecks helped England to produce more than 3 million barrels of oil by the end of the war



Fish

All fish is sourced locally through L.B Quality Seafood in Grimsby and delivered to us fresh - all served with a choice of new potatoes, mash potatoes or chips and fresh vegetables or salad

Wild North Sea salmon (gf*) £19.50

Cooked with lemon, dill and fresh herbs

Naturally smoked Scottish haddock (gf*) £19.50

Smoked on the Grimsby docks, then baked with butter and fresh herbs

Seabass (gf*) £19.50

Cooked with garlic, spring onion and fresh herbs

Wild caught Seafood Cavalier pie £17.50

Changes daily - please ask for today's filling

Vegetarian

Halloumi and Mediterranean Vegetable Cavalier Pie (v) £17.50

Filled with halloumi, peppers, tomatoes, mushrooms and onions, with a creamy white sauce

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

Vegan Superfood Cavalier Pie £17.50

Fresh vegetables, pulses, oatmeal, seeds and spices, all in a shortcrust pastry, with a homemade vegan gravy

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

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



Children's Menu £8.50

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 Sweet Shortcrust Pastry Pies

Individual homemade Cavalier pie style
sweet shortcrust pastry pies with
locally sourced fruit and berries



Bramley apple Cavalier pie £8.50

made with apples from Dave's orchard

Fresh plum Cavalier pie £8.50

made with plums from Dave's orchard

Wild forest fruits Cavalier pie £8.50

foraged wild blackberries, raspberries and
blueberries

Apple and blackberry Cavalier pie £8.50

apples from Dave's orchard and foraged
wild blackberries

Traditional Warm Desserts

Salted caramel chocolate cake (v) – with milk chocolate and white chocolate flakes £8.50

Tate and Lyle's Treacle steamed suet pudding – flavoured with a touch of vanilla £9.50

Lemon drizzle sponge cake(v) – served with warm lemon curd £8.50

Rhubarb and port crumble – made with our home-grown Rhubarb and butter crumble £8.50

'Irish cream liqueur' bread & butter pudding (v) – £9.50

Traditional steamed suet spotted dick – topped with orange and whisky marmalade £9.50

Berries and cherries steamed suet Jam Roly Poly – Paul's school favourite £9.50

With fresh double cream, homemade egg and vanilla custard or clotted cream ice cream

Vegan Desserts

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

Berries and Cherries vegan ice cream – vanilla ice cream with fresh berries (gf*) (vegan) £8.50

Cold Desserts

Homemade chocolate sundae – with chocolate flakes & homemade salted caramel £8.50

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

Clotted cream ice cream – topped with Baileys or Strawberry Cream liqueur £9.50

Cheese and Biscuits

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

(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 CANNOT guarantee 100% free from gluten

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