



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

Smoked Scottish salmon salad (gf*) £10.50

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

Homemade Yorkshire pudding and steamed suet dumpling (gf*) £8.50

Served with a homemade red wine and onion gravy

Giant homemade pig in blanket (gf*) £9.50

With a wholegrain mustard mayo, ketchup dip, red wine gravy and a roast potato

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

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

Creamy chicken breast wrapped in bacon £18.50

Chicken wrapped in bacon with herbs, served with fresh vegetables, roasted root vegetables, choice of potato and a creamy mushroom sauce

Homemade sausages £18.50

Our homemade, skinless sausages, served with mustard mash potato, fresh vegetables, roasted root vegetables and a homemade red wine gravy



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 roast potatoes

Pie Specials £17.50

Changes daily – please ask for our pie specials

Braised beef Cavalier pie £17.50

Slow cooked beef, in a red wine and red onion gravy

Braised lamb and mint Cavalier pie £17.50

Slow cooked lamb, in a homemade bone marrow and mint gravy

Duck and plum Cavalier pie £17.50

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

Creamy chicken Cavalier pie £17.50

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

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



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



Sunday Lunch Specials Menu

Our Sunday lunch specials are served in addition to our main menu
between 12:00 and 15:00. Book to ensure availability.

Roasted Sirloin of beef £15.50

with homemade fresh herb, red onion and red wine gravy

Homemade Beef and Horseradish Cavalier Pie £17.50

slow-cooked beef and horseradish filling with red onion & red wine gravy

6 Hour Braised Lamb Shank* £19.50

Slow cooked for 6 hours prior to and served with a homemade minted red wine gravy
**Cooked to order so pre-booking essential*

Thick cut cured pork loin £19.50

served with a homemade apple gravy

All With 'Beaumont Bowls' – our signature selection of side dishes

Homemade Yorkshire puddings

Homemade Pigs in blankets

Honey Roasted root vegetables

Seasonal green vegetables

Roast maris piper potatoes

Special side of the day

(Please ask a member of staff if you would like the side dishes to be vegan)

Children's Options

Small Roast beef £8.50

with homemade gravy

Roast chicken strips £8.50

with ketchup dip

Please ask a member of staff for the dessert menu

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 and steaks from Porters, and fresh seasonal vegetables from Newark market

(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 – BOOK TO ENSURE FULL SERVICE AND AVAILABILITY

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