



Starters & Light Bites

Fresh shell on wild tiger prawns (gf*) £12.50

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*) £28.95

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*) £27.95

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*



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

Pie Specials £17.50

Changes daily – please ask for our pie specials

Pheasant Cavalier pie £17.50

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

Pulled partridge Cavalier pie £17.50

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

Pub Lunch Favourites

Cannonball Cheeseburger £17.50

Homemade beef burger in a brioche bun, topped with smoked bacon, and melted cheddar cheese, or stilton cheese with cracked black pepper, salad and homemade chips

Homemade Chicken Breast Nuggets £17.50

Light yoghurt-battered chicken nuggets served with southern spiced baked beans and chips

Homemade Fresh Herb and Pork Sausages £17.50

Skinless sausages, served with mustard mash potato and red wine gravy

Southern Fried Chicken burger £17.50

Homemade chicken burger, hash brown, smoked bacon, melted cheddar and mayonnaise, salad and homemade chips

Paul's Cured Pork Loin (gf*) £19.50

Our variation on gammon, grilled with honey, served with a locally sourced, fried egg, pineapple, garden peas & homemade chips

Jerk haloumi burger (v) £17.50

Spicy haloumi, brioche bun, tomato, onions, salad and mint yoghurt, and homemade chips

Battered Fresh Wild Caught Cod £19.50

Light yoghurt-battered cod, served with homemade chips, mushy peas, homemade tartare sauce and lemon wedge



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

Homemade Sauces made to order - £2.55

Cream, Cheese and White Wine

Tomato, Herb and Brandy

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

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



All our sandwiches are available 10am – 5pm

Booking is advised to ensure availability

All served with fresh salad and homemade yoghurt coleslaw (or vegan coleslaw)

We source all our bread fresh, from local bakers, so our sandwiches can be served with warm pitta bread, white, wholegrain or a brioche bun – please ask for our current selection

Hot Sandwiches

Homemade sausages and sautéed red onion £10.50

Pan fried pork fillet, fresh herbs and apple sauce £11.50

Smoked bacon, lettuce and tomato £9.50

Grilled brie with cranberry melt on toasted bread £10.50 (v)

Sautéed mushrooms and stilton melt on toasted bread £9.50 (v)

Fried mature cheddar cheese toastie £9.50 (v)

Vegan sausage and sautéed red onion £11.50 (vegan)

Cold sandwiches

Smoked salmon, lemon, fresh dill and cucumber £10.50

Red Leicester and red onion £8.50 (v)

Local free-range egg and watercress £8.50 (v)

Crushed avocado, cherry tomatoes and fresh leaves £10.50 (vegan)

Homemade hummus, tomatoes and fresh basil £10.50 (vegan)

Fresh banana and cashew butter £8.50 (vegan)

Extras

Homemade chunky chips £3.50 (v)

Add cheese (+£1.50)

Marinated Olives £4.00

Homemade beer battered onion rings £4.00

Hand-cooked Crisps £1.30

Pork Scratchings £1.50

(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)= on 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