



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 honey 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

*Pre-booking advised – we will acquire the best steak for you from local butcher 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**

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 shortcrust 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 and seasonal vegetables or a side salad

And a choice of either mashed Maris Piper potatoes, new potatoes or homemade chips

**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

**Creamy chicken Cavalier pie** £17.50

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

**Duck and plum Cavalier pie** £17.50

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

**Slow cooked venison Cavalier pie** £17.50

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

**Wild Bird Cavalier pie** £17.50

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



Fish

*Pre-booking advised – we order a limited number of fish each week to ensure it remains fresh*

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

**Fish Specials**

Changes weekly – please ask for our fish specials

**Luxury Lobster and Seafood Cavalier pie** £17.50

Filling includes lobster tail, fish and shellfish, served with a creamy white wine sauce

**Battered Fresh Wild Caught Cod** £19.50

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

**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

*Homemade Sauces made to order - £2.55*

**Cream, Cheese and White Wine**

**Tomato, Herb and Brandy**

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



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

Children's Menu £8.50

Two homemade sausages, mash, garden peas and gravy

Homemade chicken nuggets, beans & chips

Haloumi and pasta in a tomato sauce (v) (gf\*)

Veg sausage, mash & peas (vegan\*)

(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.

PLEASE ADVISE STAFF OF ANY ALLERGIES & ASK FOR MORE INFO

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