

Beachcroft Hotel

Sunday Lunch Menu

Starters

All Starters are priced at £4.95 with a main course OR £7.50 individually
All appetisers are freshly prepared on site & Homemade

Ashdown Smoked Cheddar Brulee

Rocket, port & red currant jelly with chilli biscuit

Soup of The Day

Fresh and seasonal, served with bread

Chicken liver Parfait

Orange segments, pickled mushroom, prunes with melba toast

Sesame Chicken Fillets

With plum sauce

Fried Whitebait

Salad leaves & tartar sauce

Mushroom A la Crème

Mushrooms in a garlic & cream sauce

Mains

Steak & Kidney Pie - £14

Creamed mash potato

Roast of The Day - £12

Served with roast potatoes and Yorkshire Pudding, a selection of fresh seasonal vegetables and chefs gravy

Doom Bar Beer Battered Fish of the Day £14

Served with chips, peas & tartar sauce

Baked Aubergine - £14

Parmesan crust, wild mushroom risotto

Chicken Diane - £14

Cream sauce with French mustard, mushrooms, onions a hint of brandy served with sauté potatoes

Grilled Salmon - £16

Rocket, avocado & pine nut salad

Side Orders

- Fresh Bread with Butter £2 • Garlic Dough Balls £3
- Chips - £2 • Side Salad £3 • Dauphinoise potatoes £3
- Side of Vegetables £2 • Beer Battered Onion Rings £2

Homemade Desserts

All Desserts are priced at £4.95 with a main course OR £7.50 individually

Bitter Chocolate Mousse

Caramelised oranges & hazelnut tuiles

Summer Fruit Pavlova

With passion fruit coulis and Chantilly cream

Poached English Pear

Poached in white wine, chocolate brownie & pistachio cream

Plum Crumble

Roasted plum, pink peppercorn with clotted cream vanilla ice cream

Ice Cream Selection

1 Scoop - £2.50 – 2 Scoops £4.00 – 3 Scoops £5.00

Best of British Cheeseboard

Selection of Cheese, grapes, celery & our homemade onion chutney

Available with Gluten Free Biscuits

Filter Coffee – Tea - £2.75

Cappuccino – Late – Espresso – Hot Chocolate - £3.50

Liquor Coffee - £7.50