

**Starter**

Chef's Soup of the Day £4.25

Wild Mushroom Risotto Cake with a French  
Bean and Palmier Heart Salad £5.95

Seared King Scallops with creamed Leek,  
Watercress and Parmesan Tuiles £7.75

Local Smoked Seafood Roulade with Pickled  
Polonaise Salad and Lemon and Cardamon Oil  
£6.95

Moules Mariniere a la Creme with Crunchy Organic  
Bread £6.75 as a starter or £10.95 as a main

Oven Roasted Figs, stuffed with Pear and  
Roquefort with Smoked Bacon Vinaigrette £6.25

Smoked Chicken and Caramelised Onion Tart Tatin  
with Roquette and toasted Pinenuts £6.75

Marinated Venison Carpaccio with Sundried  
Tomato Tapenade and Balsamic £5.50

**Sandwiches**

**(Available Lunchtimes Only)**

**(B.L.T. and Beacon Club also available in the  
evening)**

Beacon Club Sandwich with Chips and Salad £9.95

B.L.T with Chips and Salad £9.95

Roasted Red Pepper, Mozzarella and Pesto Toasted  
Pannini with Salad Garnish £6.95

Bacon, Brie and Cranberry Toasted Pannini  
with Salad Garnish £6.95

Smoked Salmon and Roquette with Lemon  
and Mustard Mayonnaise £6.25

Roast Chicken Caesar Sandwich £5.75

**Main Course**

Roast Fillet of Local Cod with Pea and Smoked  
Halibut Ragout and Poached Egg £13.95

Confit Fillet of Scottish Salmon with a Watercress  
and Calamari Risotto £11.95

Seared Wild Seabass with Smoked Paprika  
Sauted Potatoes, Citrus Onion Puree and crisp  
Pancetta £15.95

Deep Fried Haddock Battered in Harveys Ale  
Served with handcut Chips, Salad and Mushy Peas  
£11.95

Panfried Medallions of free range Pork with Lightly  
malted braised Belly, Sauted Cabbage Mash and a  
Peppered Redcurrant Jus £11.95

Game and Wild Mushroom Wellington with a  
Crispy Onion and Walnut Salad £12.95

Seared Ribeye Steak with glazed Winter Vegetables  
and a Chestnut Sauce £16.95

Marinated Loin of Kentish Lamb with braised  
Leg blanquette and Garlic Mash £14.95

Chick Pea and Cider Casserole with Baked Apple  
and Sage Dumplings £9.95

**Side Orders £3.00 per dish**

Mash Potato, Spinach, Mixed Salad,  
Chips, Mixed Vegetables, Garlic Bread,  
Marinated Olives, French Style Green Peas

The Beacon Kitchen is dedicated to using the Freshest ingredients available and using locally reared produce whenever possible. Please be aware that some dishes may contain traces of nuts and game dishes may contain shot.

There may be a slight delay in busier periods.

Head Chef James Horn