



— BRASSERIE —
BEAU

SMALL PLATES

Menai Strait No. 2 Oysters (3 or 6)	£14.00/£25.00
Forest of Dean Wild Boar Scotch Egg	£8.00
mustard mayonnaise	
Smoked Tamworth Ham Hock Terrine	£8.50
house piccalilli	
Selection of Locally Cured Charcuterie	£14.00
celeriac remoulade & crusty bread	
Smoked Ham, Aged Cheddar Gorge Croque Madame	£12.50
Cornish Mackerel Rillettes	£12.50
granny smith jelly, horseradish	
Crispy Chicken House Caesar	£9.00
anchovy dressing, aged parmesan	
Burrata, Heritage Tomato Panzanella Salad (V)	£13.50
Somerset wild garlic pesto	
12hr French Onion Soup (V)(VGO)	£8.50
gruyere sourdough crouton	
Bathurst Estate Venison Ragu	£10.50
on sourdough toast	
Beau Eggs Benedict	£12.00
English muffin, ham, Hollandaise, poached egg	

LARGE PLATES

Venison Sausage Cassoulet	£24.00
wild boar and smoked bacon, garlic and herb breadcrumbs	
Confit Crisp Barbary Duck Leg	£26.00
spiced lentils, bourguignon garnish	
Beau Aged Beef Burger	£18.50
dry cured bacon, local cheddar, relish mayo, caramelised onion, lettuce, mayonnaise	
Whole Plaice Meunière	£29.00
caper and brown shrimp butter, broccoli stems	
Smoked Haddock Mornay	£28.00
buttered spinach	
Fine Herb Gnocchi (V)	£18.00
wild mushrooms, broad beans, Berkswell	
Aubergine, Courgette & Confit Garlic Ratatouille (VG)	£18.00
fregola	
Souffle Suisse (V)	£19.50
gruyere, vacherin and comte cheese, pickled walnut	
Chef's Seasonal Salad	£12.00/£16.50
Available as a small or large plate. Ask your server for details	

OUR GRILL

All with a dressed watercress and pickled shallot salad.

Dry aged cuts - all these cuts are properly dry aged in our house ager for at least 35 days.

Bavette Steak (220g/7.7oz approx.)	£23.00
Venison Pavé (220g/7.7oz approx.)	£26.00
steaks come off the haunch of a wild Fallow deer	
Huntsham Farm Sirloin (300g/10.5oz approx.)	£39.00
on the bone	
Côte de Boeuf for 2 (900g/31.7oz approx.)	£99.00
takes 40 minutes to grill	
Huntsham Middle White Double Pork Chop	£39.00
caramelised apples	
Poulet Roti – Half a Free Range Chicken	£26.00
chicken butter sauce	
Choice of Sauce	£3.00
bordelaise, chimichurri, bearnaise, peppercorn	



SIDES



Triple cooked chips (V)(VGO)	£5.00
Parmesan fries with garlic aioli	£5.50
Creamed spinach (V)	£6.00
Our signature dirty mash	£7.00
Pommes aligoté – ultimate cheesy mash (V)	£7.00
Green beans with caramelised onions & garlic (V)(VGO) ..	£6.00
Grilled broccoli, chopped hazelnuts (V)(VGO)	£6.00
Frisee, watercress, mixed leaf salad, vinaigrette (V)(VGO)	£5.00
Heritage tomato, pickled shallot & basil salad (V)(VGO) ..	£6.00
Freshly baked house bread with salted butter	£5.00



TO SHARE FOR 2



All sharing dishes served with seasonal vegetables

Braised, Roast & Mustard Glazed Shoulder of Wild Roe Deer	£75.00
green peppercorn sauce	
Slow Cooked Beef Bourguignon & Shitake Mushroom Pie	£66.00
Whole Grilled Fish of the Day	£Market price
samphire and brown shrimp butter	please ask your server



DESSERTS



Apple Tart Tatin for 2 (V)	£18.00
vanilla ice cream, crème anglaise	
Classic Treacle Tart (V)	£12.00
crème fraîche	
Strawberry Jam Doughnuts (V)	£9.00
crème patisserie	
Classic Crème Brulee (V)	£10.00
Burnt Basque Cheesecake (V)	£11.50
Seasonal Artisan Cheese Board (V)	£16.00
chutney and crackers	

(v) vegetarian (vg) vegan (vgo) vegan option available

If you have any allergies please inform your waiter.

Whilst we will make every effort to ensure that your meals are free from allergens, we are a small kitchen where all fourteen allergens are present and cannot guarantee that all traces are eliminated.

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

