



BURNHAM BEECHES

Starters

Fish medley chowder, anchovy foam, salmon, cod, king prawns, paprika oil

Slow braised rabbit, prunes, black pudding, celeriac, fennel cress

Duck terrine, courgette and chive emulsion, braised shimeji mushrooms

Caramelised onion tart, sweet potato, feta cheese, sun blushed tomato, fennel jam

Goat cheese mousse, candied beetroot, basil sponge, caramelised walnuts.

Mains

Roasted fillet of beef, cherry wood smoked mashed potato, slow cooked ox bourguignon, iced water cress, red wine sauce (£12 supplement)

Halibut, compressed and chargrilled sweetcorn, chorizo, romanesco, chestnuts

Purple sprouting broccoli pie, oxford blue snow, crispy parsnip, caramelised shallot puree

Gressingham duck breast, cauliflower puree, spiced pearl barley, cauliflower textures

Roasted guinea fowl, jerusalem artichoke puree, guinea fowl croquette, pancetta

2 courses £30 3 courses £38

Side Orders £4.50



BURNHAM BEECHES

Dessert

White chocolate parfait with caramelised almonds and pistachio ice cream.

Dark chocolate pavé with salted caramel and raspberry sorbet.

Deconstructed vanilla cheesecake with black pepper caramelised biscuit.

Banana sticky toffee pudding with pineapple sorbet and banana curd.

Cheese

Cheese selection, grapes, celery, quince jelly and homemade oat cakes

(£5.00 supplement if taken as dessert, £11 as an additional course)

Gubbeen

A semi-soft, washed rind cheese made from pasteurised cow's milk taken from Jersey, Friesian, Simmental and Kerry cows. Featuring a slightly mushroom scented rind and a smooth, buttery texture, strong to smell but sweet and mild to taste.

Oxford Blue

Hand made with pasteurised cow's milk, it is a full-fat soft, vegetarian cheese. Creamy with a distinctive blue flavour that hints of dark chocolate and white wine with tarragon on the finish. It is considered aromatic and spicy.

Rosary Garlic & Herb

This is a young, fresh cheese with a mousse like texture and a fresh clean flavour with hints of lemon and background notes of pasteurised goat's milk. With a delicate flavour, this cheese is subtly flavoured by the garlic and herbs that are used as a decoration.



Please refrain from using mobile phones in the restaurant; please take the call outside if unavoidable
Please speak to your server if you have any allergies