



Sunday Menu

Starters

- Broad bean, yoghurt & mint soup (v) £4.5
Devil's wings, hot sauce £6
Grilled aubergine, pomegranate & pistachio salad (v) £5.50
Salt beef croquettes, pickled red cabbage £6
Smoked salmon, chive sour cream, sourdough £5
Salt & pepper squid, chilli, lime & coriander, herby crème fraîche £5.50

Mains

- Prime British beef burger, ketchup & mayo, cheese, pickles, beer soaked onions, fries £11
Ale battered haddock, triple cooked chips, mushy peas, tartar sauce £11
Kale, avocado, courgette, pumpkin seed, butternut squash, red & white quinoa salad (v) £9.50
Classic London bangers, spring onion mash, caramelized red onion gravy £10
Wild mushroom & pearl barley risotto, parmesan shavings, micro herbs (v) £10
Steak & Young's Ale pie, spring onion mash, caramelized red onion gravy, vegetables £12

ROASTS

*All served with goose fat roast potatoes, winter greens, honey roasted beetroot,
purple carrots, double egg Yorkshire pudding & real gravy*

21 day aged sirloin of beef £13

Dingley Dell Farm pork belly, crackling, baked apple £12

Lemon & thyme half of chicken, stuffing, bread sauce £12

'King of Roasts' – Trio of beef, pork & chicken with baked apple, crackling & stuffing £18

Root vegetable & mixed nut loaf, olive oil roast potatoes, vegetable gravy (v) £10

Sides ~ all £3

- Goose fat roast potatoes • Yorkshire puddings & gravy • Honey roasted beetroot •
Cauliflower cheese • Rocket & parmesan salad • Triple cooked chips • Fries

Desserts

- Sticky toffee pudding, Young's London Stout ice cream £5
Warm cookie dough, Oreo chocolate brownie, Jude's vanilla ice cream £5
Mulled apple crumble, cinnamon crunch, vanilla custard £5
British Isles cheese board, seeded crackers £8 / £14

(v) Suitable for vegetarians. Fish dishes may contain small bones.

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

E: Beaufort@youngs.co.uk • Twitter: [@BeaufortPub](https://twitter.com/BeaufortPub) • Tel: 020 8205 6198