

The Beeches

FOOD MENU

Starters

Soup of the day, bloomer bread - **V, GF, DF** 4.50

Honey glazed figs, prosciutto, parmesan, watercress - **GF, DF** 7.00
Also great with our Flagstone Noon Gun

Food & Wine matched
for your pleasure

Thyme roasted Portobello mushrooms, Chardonnay cream, toasted bloomer - **V, GF** 6.00

Asian crispy duck wings, shredded vegetables, sweet chilli and Teriyaki dips - **GF, DF** 6.00
Try with a glass of Côtes du Rhône, Les Abeilles Rouge

Food & Wine matched
for your pleasure

Pan-fried King prawns, pak choi, radish salad - **GF, DF** 7.50
(Choice of either garlic or sweet chilli)

Tomato, mozzarella, basil risotto - **V, GF, DF** 5.50

Mains

Food & Wine matched
for your pleasure

Braised lamb shank, creamed mash, rosemary and chorizo
red cabbage, gravy pot - **GF, DF** 17.50
Pair with the Torres Altos Ibéricos Rioja Crianza

Slow roasted Asian pork belly, shallot and crispy bacon
puy lentils, apple and star anise compote - **GF, DF** 11.00

Steak, portobello mushroom, ale pie, creamed mash,
honey and thyme carrots, gravy pot - **DF** 11.00

Roasted salmon fillet, thyme roast butternut squash, kale
and scorched lemon, hot fennel relish - **GF, DF** 13.00
Pair with Mâcon-Villages Domaine de la Grange Magnien

Food & Wine matched for your pleasure

Classics

Food & Wine matched
for your pleasure

Traditional beer battered cod and chips in paper, tartare
sauce, garden peas - **GF, DF** 10.50
Try it with our Waipara Hills Sauvignon Blanc

House beef, chicken, veggie burger,
slaw, seasoned chips - **V, DF** 10.50
Add toppings bacon, cheese **V**, mushrooms **V** 1.00 per choice
Good with the Hardys The Riddle Chardonnay-Semillon

Half roast chicken, gravy pot, vegetables of the day,
choice of roast, new, or chips - **GF, DF** 13.00

Thai red curry, chicken 11.00 or quorn **V** 10.00
coconut sticky rice, thai vegetable crackers - **V, GF, DF**

Pasta / Salads

Ratatouille farfallone, pesto, mozzarella, rocket,
olive and parmesan salad - **V, GF** 10.00

Sweetcorn and halloumi fritter, avocado salsa
salad, lightly poached egg - **V, GF, DF** 10.00

Roasted winter vegetable tart stilton and walnut
crumb, scallion creamed mash - **V** 10.00

King prawn, crab linguine with white wine,
tomatoes, garlic, chilli - **GF** 11.00

Sides - 3.00

Seasoned chips - **V, GF, DF**

Creamy slaw - **V, GF, DF**

Onion rings - **V, GF**

Sticky rice - **V, GF**

Creamed mash - **V, GF**

House salad - choice of dressings - **V, GF, DF**

Vegetables of the day - **V, GF, DF**

Cheese, Desserts, Teas, Coffees

Baileys bread and butter pudding,
custard, cream or ice-cream - **V** 5.00

Baked camembert, port, dipping breads - **V, GF** 7.90




Lemon meringue sundae - **V, GF** 5.00

Chocolate and raspberry terrine, raspberry
sorbet, candied mint leaves - **V, GF** 5.00






Baked vanilla cheese cake, choice of mixed berries,
salted caramel or Baileys cream - **V** 5.00

V Vegetarian
GF Gluten Free
DF Dairy Free






ALLERGEN INFORMATION FOR EACH DISH IS AVAILABLE ON REQUEST
PLEASE ASK A MEMBER OF OUR TEAM WHO WILL BE DELIGHTED TO HELP

		250ml	Bottle
SPARKLING & CHAMPAGNE			
1	 Baco Prosecco ITALY Fresh, dry and fruity, a pleasant and extremely elegant bouquet with delightful, floral hints. V , V		23.50
2	 Duval-Leroy Brut FRANCE BRONZE (NV) International Wine Challenge 2014.A fine mousse with soft richly baked biscuit flavours and hints of lightly roasted nuts. V , V		40.00
3	 Freixenet Cordón Negro Brut, Cava SPAIN SILVER (NV) International Wine & Spirit Competition 2014. Fine, delicate aromas of green apple and pear, with notes of peach and melon over a lemon backdrop.	20cl	6.50
4	 Fantinel Rosé Brut ITALY Delicious strawberry and redcurrant flavours backed with a squeeze of sweetened lemon juice. V , V		23.50



WHITE WINE

5	 Mâcon-Villages Domaine de la Grange Magnien, Louis Jadot FRANCE Excellent softer style of Burgundy. Fresh, full flavoured with pleasant citrus and buttery undertones.	8.20	23.50
6	 Pinot Grigio delle Venezie, San Floriano ITALY Delicate flavours of apples and pears on a refreshingly dry palate. V	6.20	18.00
7	 Waipara Hills Sauvignon Blanc, Marlborough NEW ZEALAND BRONZE (2013) Sommelier Wine Awards 2014: Generous and lifted, showing powerful aromas of nettle and snow pea; the palate bursts with fresh citrus, grapefruit and melon notes.	8.00	22.50
8	 Flagstone Noon Gun Chenin Blanc-Sauvignon Blanc-Viognier, Western Cape SOUTH AFRICA Intense, aromatic, tropical fruit flavours spiked with a wedge of orange peel and a sprinkling of baking spice.	7.00	19.50
9	 Hardys The Riddle Chardonnay-Semillon, South-Eastern Australia AUSTRALIA A popular blend, combining a soft creamy texture with lime flavours and subtle oak characters that deliver a crisp dry white wine.	5.75	16.00

RED WINE

10	 Luis Felipe Edwards Lot 18 Merlot, Rapel Valley CHILE Soft, smooth, approachable Merlot with rounded cherries and spiced plums. V , V	6.20	18.00
11	 Torres Altos Ibéricos Rioja Crianza SPAIN SILVER (2011) International Wine Challenge 2014. Fruity, smooth Rioja. V , V	8.20	23.50
12	 Côtes du Rhône, Les Abeilles Rouge, Jean-Luc Colombo FRANCE BRONZE (2011) International Wine Challenge 2014. Fresh and silky on the palate, the aromas of small red fruits follow through, prolonged by notes of liquorice and spice.	8.00	22.50
13	 Hardys The Riddle Shiraz-Cabernet, South-Eastern Australia AUSTRALIA Spicy pepper, raspberry and cherry of the Shiraz and the blackcurrant, capsicum and mint of the Cabernet. Lightly oaked, soft and mellow.	5.75	16.00
14	 Portillo Malbec, Valle de Uco, Mendoza ARGENTINA BRONZE (2013) International Wine Challenge 2014. Plums, blackberries and a touch of vanilla; fresh fruit flavours, supported by a touch of spice. V , V	7.00	19.50

ROSÉ WINE

15	 Hardys The Riddle Rosé, South-Eastern Australia AUSTRALIA Aromas of ripe strawberry with floral, rose petal overtones. Light-bodied on the palate, with soft, sweet berry fruit flavours.	5.75	16.00
16	 Vendange White Zinfandel, California USA A brief time with juice and skin together gives this delicate colour, delicious strawberry aroma and zingy freshness.	6.20	18.00

Wine Expression			
 Sparkling wine/Champagne	 Dry, herbaceous or aromatic white	 Juicy, medium-bodied, fruit-led red	 Rich, fruity rosé
 Very dry, delicate, light white	 Juicy, fruit-driven ripe white	 Spicy, peppery, warming red	 Dry, elegant rosé