

Le Magritte Bar
& TERRACE

THE BEAUMONT

LUNCH & DINNER

Lunch & Dinner

12pm – 2:30pm

6pm – 10pm

APPETIZERS

White Onion Soup
spenwood & truffle
12.00

Caesar Salad
*anchovies, sourdough croutons,
24 month parmesan*
11.50
add organic chicken
18.00

Mac & Cheese
*montgomery and oglesfield
gratinated macaroni*
14.00

Pizza Bianca
artichoke, truffle, cured ham
18.00

Cured Stone Bass
*bulgur wheat, edamame beans,
spring onion, ginger, sesame and soy*
19.00

SANDWICHES & MAINS

The Beaumont Club
*cheese omelette, lettuce, turkey,
bacon, tomato*
17.50

The Reuben Bagel
*rye & caraway bagel, salt beef,
sauerkraut, swiss cheese*
16.00

Grilled Cheese
brioche, dill pickles + truffle 8gr
12.00

Coconut Spiced Monkfish
*black lentil dal, potato
and kale aloo*
27.50

The Beaumont Cheese Burger
caramelised onions, shoestring fries
22.50

Shepherd's Pie
*braised lamb shoulder, glazed mash
potatoes, buttered hispi cabbage*
18.00

Lambton & Jackson
Smoked Salmon
*pumpernickel,
cucumber & fennel relish*
19.50

Grilled Rib Eye
london lettuce, shoestring fries
36.00

DESSERTS & CHEESE

Ice Cream Sandwich
miso, banana, salted caramel
10.00

Vanilla Cheesecake
poached rhubarb and stem ginger
10.00

Selection of Ice Creams
freshly churned ice cream, hot chocolate sauce
8.50

Artisan British Cheeses
seasonal chutney, sourdough crackers
17.00

COFFEE, TEA & INFUSIONS

selection of coffees and teas from 3.50

HERBAL INFUSIONS

Canarino 4.00 Whole Rosebuds 4.75 Chamomile Flowers 4.75
Lemongrass & Ginger 4.75 Lavender, Chamomile and Lemongrass
4.75
Fennel, Ginger, Peppermint 4.75 Fresh Mint 4.75
Blackcurrant & Hibiscus 4.75

Please inform the Server if you have any allergies we need to be aware of

Prices include VAT

*A discretionary 12.5% Service Charge will be added to your bill
All gratuities are managed by the staff ~ No intrusive or flash Photography ~ No Cheques*