

*Le Magritte Bar*  
& TERRACE

THE BEAUMONT

LUNCH & DINNER

# Lunch & Dinner

## 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

Beef Carpaccio  
*bagna cauda, rocket, parmesan*  
22.00

## 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 8/gr*  
12.00

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

The Beaumont Cheese Burger  
*caramelised onions,  
triple-cooked chips*  
22.50

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

Spaghetti al Pesto  
*hand-cut pasta, pesto sauce*  
17.00

Grilled Rib Eye  
*london lettuce, triple-cooked chips*  
39.00

## 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*