



THE BERESFORD ARMS

LUNCH MENU

TO START

HOMEMADE SOUP OF THE DAY 8

PLEASE ASK SERVER

SALMON RILLETTE 8

CRISPY KING PRAWNS, CORIANDER EMULSION, LEMON & THYME PASTRY

CRISPY GOAT'S CHEESE 8

TOMATO CHUTNEY, CONFIT TOMATOES, PICKLED SHALLOTS (V)

WHIPPED CHICKEN LIVER PARFAIT 8

PICALLILI PUREE, SUN BLUSHED TOMATOES, SHALLOT SALAD, WARM SOURDOUGH

BREAD AND OLIVES 10

SPICED QUEEN GREEN OLIVES, WARM SOURDOUGH, OLIVE OIL & BALSAMIC VINEGAR, BUTTER (VA)

BREAD BOARD 8

WARM SOURDOUGH, OLIVE OIL & BALSAMIC VINEGAR, BUTTER (VA)

LIGHT LUNCH

SICILIAN CAPONATA OPEN SANDWICH 12

CRISPY MOZZERELLA, BASIL PESTO, CRISPY ONIONS, MIXED LEAF SALAD, SKINNY FRIES (GFA/N/V)

HADDOCK STOTTIE 12

GEM LETTUCE, TARTARE SAUCE, SKINNY FRIES (GFA)

PRAWN & CRAYFISH OPEN SANDWICH 12

MARIE ROSE SAUCE, SUN BLUSHED TOMATOES, SOUSED FENNEL, GEM LETTUCE, SKINNY FRIES

HOT STOTTIE OF THE DAY 12

PLEASE ASK SERVER

UPGRADE SKINNY FRIES TO 'PARTICULARLY GOOD' CHIPS 1

SIDES

'PARTICULARLY GOOD' CHIPS (GF) 5

SKINNY FRIES (VE) (GF) 4

BUTTERED SEASONAL VEGETABLES (GF) (V) 4

MIXED SALAD (VE) (GFA) 4

CREAMY MASH (V) (GF) 4

If you have a food allergy or a special dietary requirement, please inform a member of staff or ask for more information. We operate an open kitchen, therefore cannot guarantee an allergen free environment. Please be aware some products may contain shot
(V) – Vegetarian, (VE) – Vegan, (N) – Contains Nuts, (GFA) – Gluten Free Available, (GF) – Gluten Free, (VA) – Vegan Available

BERESFORD CLASSICS

8OZ RUMP STEAK	30	BERESFORD BEEF BURGER	17
SERVED WITH SEMI DRIED TOMATO, HERB CRUSTED MUSHROOM, ONION RINGS, ROCKET MIXED LEAF, 'PARTICULARLY GOOD' CHIPS (GFA)		GEM LETTUCE, MONTERAY JACK CHEESE, TOMATO, HOMEMADE PICKLES, BERESFORD BURGER SAUCE, BRIOCHE BUN, FRIES, HOUSE SLAW (HH)	
ADD SAUCE £3.50 - PEPPERCORN SAUCE, RED WINE JUS, BÉARNAISE SAUCE.			
ADD GARLIC BUTTER KING PRAWNS £4		HALLOUMI BURGER	16
LARGE BATTERED HADDOCK	20	MUSHROOM, GRILLED HALLOUMI & TOMATO CHUTNEY, GEM LETTUCE, TOMATO, HOMEMADE PICKLES, BRIOCHE BUN, FRIES, HOUSE SLAW (V/VA/HH)	
SALT AND VINEGAR BATTERED HADDOCK, 'PARTICULARLY GOOD' CHIPS, HOMEMADE MUSHY PEAS, HOMEMADE TARTARE SAUCE (GFA)		BURGER EXTRAS	1
SMALL BATTERED HADDOCK	15	ADD - BACON, HASH BROWN, ONION RINGS (£1 EACH)	
SALT AND VINEGAR BATTERED HADDOCK, 'PARTICULARLY GOOD' CHIPS, HOMEMADE MUSHY PEAS, HOMEMADE TARTARE SAUCE (GFA/HH)			
10 OZ BACON CHOP	18		
SICILIAN CAPONATA, BASIL PESTO, FRIED EGG, MIXED LEAF SALAD, 'PARTICULARLY GOOD' CHIPS (GF/HH)			
WHITBY SCAMPI	17		
12 PIECES OF WHITBY SCAMPI, 'PARTICULARLY GOOD' CHIPS, GARDEN PEAS, HOMEMADE TARTARE SAUCE (HH)			

SIDES

'PARTICULARLY GOOD' CHIPS	5
SKINNY FRIES (VE) (GF)	4
BUTTERED SEASONAL VEGETABLES (GF) (V)	4
MIXED SALAD (VE) (GFA)	4
CREAMY MASH (V) (GF)	4

If you have a food allergy or a special dietary requirement, please inform a member of staff or ask for more information. We operate an open kitchen, therefore cannot guarantee an allergen free environment. Please be aware some products may contain shot

(V) – Vegetarian, (VE) – Vegan, (N) – Contains Nuts, (GFA) – Gluten Free Available, (GF) – Gluten Free, (VA) – Vegan Available, HH – Happy Hour Classics

DESSERT MENU

LIME POSSET

8

MANGO, COCONUT, RASPBERRIES,
HOMEMADE GINGER SNAP BISCUIT
(GFA)

WARM CHOCOLATE BROWNIE

8

STRAWBERRY GEL, STRAWBERRY ICE
CREAM AND MACERATED
STRAWBERRIES

STICKY BANOFFEE LOAF

8

SALTED CARAMEL ICE CREAM,
CARAMELISED BANANA,
HONEYCOMB (V)

2 SCOOPS OF ICE CREAMS & SORBETS

6

ICE CREAMS- VANILLA, STRAWBERRY,
DARK CHOCOLATE, SALTED CARAMEL

SORBETS- PASSION FRUIT, PASSION
FRUIT & MANGO, LEMON RASPBERRY
(GFA)

NORTHUMBERLAND NETTLE CHEDDER

10

HOMEMADE CINNAMON BRIOCHE
CROISSANT, APRICOT JAM &
TOASTED ALMONDS (N)

HOT DRINKS

WE PROUDLY SERVE PUMPHREYS COFFEE - OUR IPANEMA YELLOW CATUAÍ - BRAZIL OFFERS A SMOOTH,
CREAMY CUP WITH MILK CHOCOLATE, NUTTY NOTES, AND A HINT OF CITRUS.

AMERICANO 3.30

DOUBLE SHOT OF ESPRESSO
TOPPED WITH HOT WATER
SERVED WITH MILK

CAPPUCCINO 3.80

A LUXURIOUS MIX OF ESPRESSO,
STEAMED MILK, VELVETY FROTH

LATTE 4.00

A DELICIOUS COMBINATION OF
ESPRESSO AND STEAMED MILK
WITH A SMOOTH LAYER OF FROTH

MACCHIATO 3.50

DOUBLE ESPRESSO TOPPED WITH
MILK FOAM

MOCHA 3.80

ESPRESSO MIXED WITH
STEAMED MILK AND
CHOCOLATE

FLAT WHITE 3.80

DOUBLE RISTRETTO
TOPPED WITH MICRO-
FOAMED MILK

DOUBLE ESPRESSO 2.80

A SHORT INVIGORATING
DRINK WITH INTENSE
FLAVOUR

HOT CHOCOLATE 4.00

LIQUEUR COFFEE 8.80

A BOOZY COFFEE
TOPPED WITH CREAM

TAYLORS TEA 2.60

ENGLISH BREAKFAST
EARL GREY
ORANGE AND LEMON
PURE GREEN TEA
ORGANIC PEPPERMINT
BLACKBERRY AND
RASPBERRY INFUSION

**MAKE YOUR COFFEE
DECAFE FOR +0.60**

If you have a food allergy or a special dietary requirement, please inform a member of staff or ask for more information. We operate an open kitchen, therefore cannot guarantee an allergen free environment. Please be aware some products may contain shot
(V) - Vegetarian, (VE) - Vegan, (N) - Contains Nuts, (GFA) - Gluten Free Available, (GF) - Gluten Free, (VA) - Vegan Available