

# B

## BEECH HOUSE FOOD MENU

ENJOY BOTTOMLESS PIZZA EVERY THURSDAY 12PM – 7:30PM 15.95 PER PERSON

CHOOSE FROM THE FOLLOWING PIZZAS:

- Margherita
- Vegan Margherita
- Napoli Forte
- Zucca
- Pollo Diavola
- Bianco Prosciutto E Funghi

ADD BOTTOMLESS DRINKS FOR 15.00 PER PERSON

Includes draught Grolsch, NICE wine or Prosecco

Terms: Bookings welcomed but not necessary. Full table seated must participate in offer and the table will have 90 minutes to enjoy the offer. Further terms can be found at www.beechhousewatford.co.uk

A discretionary 10% service charge will be added to your bill. 100% of this will be fairly distributed amongst the team who prepared & served your food today. The gratuity is discretionary – please ask us if you would like us to remove it from the bill.



WE RECYCLE ALL OF OUR MENUS

214722/BH/MARCH24/A3MENU

## BRUNCH | LUNCH Available until 5pm

FULL ENGLISH [GFA] | 14.50  
British pork sausages, grilled mushrooms, grilled tomato, grilled bacon, eggs your way, baked beans, hash brown, grilled sourdough

Choose from: fried eggs or poached eggs

CHOPPED AVOCADO & EGGS [GFA] [V] | 11.50

Poached free-range eggs, grilled sourdough, avocado, rocket & basil pesto, spiced toasted seeds, extra virgin olive oil, red chilli

+ add grilled bacon [GFA] | 2.60

SWEET POTATO HASH [GF] [VE] | 9.00

Avocado, rocket & basil pesto, rocket, chilli, spiced seeds

+ add grilled bacon [GF] | 2.60

+ add poached eggs [GF] [V] | 3.00

+ add Spanish chorizo [GF] | 3.00

BUTTERMILK PANCAKES | 9.75  
Grilled bacon, maple syrup

## SANDWICHES

Available from 12pm

FISH FINGER PANINO SANDWICH 11.10

Tartare sauce, rocket, lemon

BLT PANINO SANDWICH [GFA] | 9.50

Grilled bacon, lettuce, tomato

HLT PANINO SANDWICH [GFA] [V] | 9.50

Halloumi, lettuce, tomato

+ add chunky chips or seasoned French fries | 3.50

## SOMETHING TO START

ARTISAN BREAD, OIL & BALSAMIC [VE] | 6.75

Extra virgin olive oil, aged balsamic vinegar

GARLIC FLATBREAD [VE] | 8.00

Garlic oil, rosemary, Maldon

Sea salt

+ add Fior di Latte Mozzarella [V] | 3.50

+ add vegan mozzarella style cheese [VE] | 3.50

TOMATO & BURRATA BRUSCHETTA FLATBREAD | 12.50

Garlic oil, garlic & basil marinated tomatoes, fresh basil

Remove the Burrata to make it vegan! [VE] | 9.00

MAC & CHEESE [GFA] [V] | 8.40

Cheddar cheese, Fior di Latte Mozzarella, Parmigiano Reggiano, roasted garlic breadcrumbs, crispy onions, parsley

Make it vegan with our vegan smoked applewood style cheese & vegan mozzarella style cheese [VE]

BUTTERMILK FRIED CALAMARI | 9.75

Smoked paprika & garlic coating, cabbage, carrot & sesame lime slaw, harissa mayonnaise

SPANISH CHORIZO BAKED IN CIDER [GF] | 6.30

## WINGS

CHICKEN WINGS | 9.00

CAULIFLOWER WINGS [VE] | 9.00

Choose your coating:

Salt & Pepper [VE]

BBQ [VE]

Brown Sugar & Harissa Glaze [VE]

Buffalo Hot Sauce [VE]

HALLOUMI CHIPS [GF] [V] | 7.75

Brown sugar & harissa glaze, chilli

LEBANESE FRIES [GF] [VE] | 6.50

Brown sugar & harissa glaze, garlic mayonnaise, spring onions, chilli, spiced seeds

HOT FLAME FRIES [GF] [VE] | 5.50

Chilli, smoked paprika, onion & garlic seasoning

SEASONED FRENCH FRIES [GF] [VE] | 5.00

BATTERED ONION RINGS [V] | 5.00

ROCKET, LETTUCE & TOMATO SALAD [GF] [VE] | 5.00



OUR PIZZAS ARE MADE THE NEAPOLITAN WAY

- Our Dough. Made in-house and hand-crafted for a perfect base
- Wood-fired char for taste & texture
- Fior Di Latte Mozzarella & tomatoes from the hills of Naples

## WOOD-FIRED PIZZA Available from 12pm

MARGHERITA [V] | 12.70

Tomato sauce, Fior di Latte Mozzarella, fresh basil

MARINARA D.O.C. [VE] | 10.20

Tomato sauce, garlic & basil marinated tomatoes, oregano, garlic oil

VEGAN MARGHERITA [VE] | 12.70

Tomato sauce, vegan mozzarella style cheese, fresh basil

BIANCO PROSCIUTTO E FUNGHI | 16.00

Double cream, prosciutto, Fior di Latte Mozzarella, mushrooms

CASA LINGO | 15.50

Tomato sauce, pancetta, spinach, sundried tomatoes, Fior di Latte Mozzarella, Parmigiano Reggiano

ZUCCA [V] | 14.00

Tomato sauce, roasted butternut squash, Fior di Latte Mozzarella, spinach, sundried tomatoes

Make it vegan with our vegan mozzarella style cheese [VE]

POLLO DIAVOLA | 16.50

Tomato sauce, Fior Di Latte Mozzarella, nduja sausage, sundried tomatoes, roasted chicken, Parmigiano Reggiano, chilli

We are proud to support The Peace Hospice.

For every Pollo Diavolo sold, we will donate 25p to this charity

NAPOLI FORTE | 16.50

Tomato sauce, nduja sausage, Napoli salami, Fior di Latte Mozzarella, chilli, garlic

PIZZA OF THE MONTH

Ask your server for details

**B** Create the ultimate pizza by adding Burrata di Bufala, the finest buffalo milk mozzarella. Rich, luscious and supremely delicious! A Beech House favourite... | 4.00

EXTRA TOPPINGS

Nduja sausage, pancetta, Napoli salami, chicken, Spanish chorizo | 3.00

Parmigiano Reggiano, mushrooms, grilled peppers, rocket | 2.00

## BEECH HOUSE CLASSICS

POLLO PICANTE SKEWERS [GF] | 18.50

Chicken breast & thigh, spicy picante marinade, harissa mayonnaise, garlic & basil marinated tomatoes, dressed rocket, seasoned French fries

FISH & CHIPS | Small 14.00 | Regular 18.10

Crushed minted peas, chunky chips, tartare sauce, lemon

MAC & CHEESE [GFA] [V] | 14.50

Cheddar cheese, Fior di Latte Mozzarella, Parmigiano Reggiano, roasted garlic oil breadcrumbs, crispy onions, parsley, garlic flatbread

+ add grilled bacon | 2.60

Make it vegan with our vegan smoked applewood style cheese & vegan mozzarella style cheese [VE]

CRISPY-COATED CHICKEN CAESAR SALAD | 16.80

Soft-boiled free-range egg, crispy pancetta, lettuce, Parmigiano Reggiano, croutons, house Caesar dressing, crispy onions

NOURISH BOWL [GF] [VE] | 12.90

Roasted butternut squash, roasted sweet potato, dressed lettuce & rocket, roasted red pepper & garlic hummus, avocado, rocket & basil pesto, chilli, toasted seeds

+ add grilled bacon [GF] | 2.60

+ add Spanish chorizo [GF] | 3.00

## THE BURGER BAR

CLASSIC CHEESEBURGER [GFA] | 16.80

British steak & bone marrow burger cooked over the coals, cheddar cheese, dill pickle, lettuce, onion, burger sauce, seasoned French fries, brioche bun

LOADED BURGER [GFA] | 19.80

British steak & bone marrow burger cooked over the coals, cheddar cheese, grilled bacon, dill pickle, lettuce, onion, tomato, burger sauce, battered onion rings, seasoned French fries, brioche bun

CHICKEN KATSU BURGER | 17.00

Crispy-coated chicken, katsu curry mayonnaise, cabbage, carrot & sesame lime slaw, seasoned French fries, brioche bun

CHICKEN MILANESE BURGER | 16.50

Crispy-coated chicken, house Caesar dressing, rocket, Parmigiano Reggiano, tomato, rocket & basil pesto, seasoned French fries, brioche bun

SYMPPLICITY BURGER [VE] | 16.50

Mushroom, onion & beetroot patty, smoked applewood, rocket & basil pesto, red pepper & garlic hummus, dill pickle, lettuce, tomato, seasoned French fries, beetroot bun

BURGER OF THE MONTH

Ask your server for details

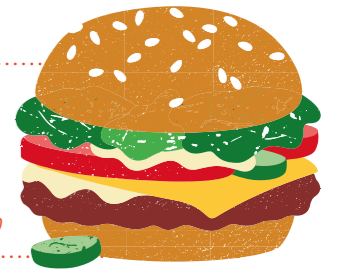
Upgrade your fries to hot flame fries | 0.50

Upgrade your fries to Lebanese fries | 1.00

Swap your fries for side salad

Double up your burger | 6.00

+ add Spanish chorizo to your burger [GF] | 3.00



## DESSERTS

TRIPLE CHOCOLATE BROWNIE [GF] [V] | 7.50

Vanilla soft-serve ice cream, chocolate sauce

BAKED CHOCOLATE CHIP COOKIE DOUGH [GF] [VE] | 7.50

Vanilla soft-serve ice cream, toffee sauce

BAKED VANILLA CHEESECAKE [V] | 7.75

Vanilla soft-serve ice cream, salted caramel popcorn, espresso sauce

APPLE PIE [V] | 7.75

Vanilla soft-serve ice cream, toffee sauce

VANILLA SOFT-SERVE ICE CREAM [GF] [VE] | 7.00

+ Add a sauce:

Chocolate [GF] [VE]

Espresso [GF] [VE]

Toffee [GF] [VE]

Raspberry [GF] [VE]

BOMBOLONE [V] | 4.50

Mini Italian doughnuts, vanilla soft-serve ice cream, chocolate sauce

AFFOGATO [GF] [V] | 4.50

Double espresso, vanilla soft-serve ice cream

[V] Vegetarian [VE] Vegan [GF] Gluten Free [GFA] Gluten Free Alternative Available

Dishes marked GF are made with non-gluten containing ingredients. Dishes marked GFA can have ingredients swapped out to those made with non-gluten containing ingredients upon request. Products marked VE are made with vegan ingredients, however food/drink preparation and cooking may affect this.

Despite our best efforts, our food/drink is prepared in areas where cross contamination may occur and therefore, we are unable to guarantee that our dishes/drinks are free from any allergen. Not all ingredients are listed in each dish, please inform your server of any allergies or dietary requirements that you have.

For allergens and calorie information, please scan the QR code or alternatively, speak to a member of our team



# B

## BEECH HOUSE DRINKS MENU



### SOFT DRINKS

#### DRAUGHT/JUICES

PRICES ARE FOR: Glass | Pint

COKE [GF] [V]   3.10   4.10	ORANGE JUICE [GF] [V]   3.40   4.50
DIET COKE [GF] [V]   3.10   4.10	APPLE JUICE [GF] [V]   3.40   4.50
LEMONADE [GF] [V]   3.10   4.10	CRANBERRY JUICE [GF] [V]   3.40   4.50
	PINEAPPLE JUICE [GF] [V]   3.40   4.50

#### BOTTLES/CANS

LEMONAID BLOOD ORANGE [GF] [VE]   4.00	RED BULL [SUGARFREE] [V]   3.40
HARTRIDGE'S ORANGE & PASSION FRUIT [GF] [V]   3.80	BIG TOM TOMATO JUICE [GF] [V]   3.30
HARTRIDGE'S APPLE & MANGO [GF] [V]   3.80	APPLETISER [VE]   3.30
BOTTLEGREEN ELDERFLOWER PRESSÉ [V]   4.00	SPARKLING WATER 750ml   4.50
BOTTLEGREEN RASPBERRY LEMONADE [V]   4.00	STILL WATER 750ml   4.50
BOTTLEGREEN SPARKLING GINGER [V]   4.00	FEVER-TREE TONIC WATER   2.95
COKE [GF] [V]   3.30	FEVER-TREE NATURALLY LIGHT TONIC WATER   2.95
COKE ZERO [GF] [V]   3.20	FEVER-TREE MEDITERRANEAN TONIC WATER   2.95
DIET COKE [GF] [V]   3.20	FEVER-TREE ELDERFLOWER TONIC WATER   2.95

### COCKTAILS

<b>PASSIONTINI   10.35</b> Absolut Vanilia vodka, Passoa, passion fruit purée, lime, vanilla syrup, served with a splash of prosecco	<b>NEGRONI   9.80</b> Whitley Neill Gin, Campari, Martini Rosso
<b>MOJITO   9.40</b> Havana Club 3yo rum, sugar, lime, soda, mint	<b>FRENCH MARTINI   9.80</b> Grey Goose vodka, Chambord, vanilla syrup, pineapple juice
<b>GIN FIX   9.80</b> Hendrick's gin, elderflower liqueur, cucumber, cranberry juice, apple juice	<b>ESPRESSO MARTINI   10.20</b> Absolut Blue vodka, Kahlúa, espresso, sugar syrup
<b>MARGARITA   9.70</b> Olmeca tequila, Cointreau, lime juice, salt	<b>RHUBARB &amp; CUSTARD   9.80</b> Whitley Neill Rhubarb & Ginger gin, Absolut Vanilia vodka, apple juice, lime juice, cinnamon

### LO & NO

<b>FREEGLIDER BASIL SMASH</b> 0.0%   8.80 50ml Sipsmith FreeGlider, lemon juice, sugar syrup, basil	<b>VIRGIN ELDERFLOWER MOJITO</b> 0.0%   7.60 Elderflower cordial, muddled mint, lime, apple juice, soda top
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ASAHI SUPER DRY 0.0%   330ml   4.70	LUCKY SAINT 0.5%   330ml   4.70
PERONI 0.0%   330ml   4.70	

### BOTTLES

PERONI NASTRO AZZURRO [V]   330ml   5.20	LONDON PRIDE   500ml   5.50
CORONA [V]   330ml   5.40	ASPALL DRY   500ml   6.50
ASAHI   330ml   5.10	REKORDERLIG FLAVOURED CIDERS [GF] [V]   500ml   6.20
BEAVERTOWN   330ml   5.00	

### DRAUGHT

PRICES ARE FOR: ½ Pint | Pint

CORNISH ORCHARDS   3.15   6.15	GUINNESS   3.15   6.10
ASAHI   3.50   6.80	GROLSCH   3.00   5.80
PERONI   3.40   6.65	MEANTIME IPA   3.35   6.55

Please note the fruit used in our drinks is waxed. Please inform your server of any allergies you have

### WHITE

<b>SAUVIGNON BLANC   NICE</b> 175ml 6.50   500ml Carafe 17.00 1ltr Carafe 33.00 Classic French, dry, crisp and a little bit fruity with a wink of peach	<b>GREEN FISH [GF]   SPAIN 2021/2022</b> 175ml 6.15   Bottle 23.50 Dry, restrained Spanish white, hay and fennel flavours rounded out by plums and pears, ending on a restrained wash of citrus
<b>PINOT GRIGIO DELLE VENEZIE IGT SARTORI [V] ITALY 2022</b> 175ml 7.40   Bottle 28.25 Light and crisp with a delicious balance of zingy citrus and berries	<b>MARLBOROUGH SAUVIGNON BLANC 22 GLAZEBROOK   NEW ZEALAND 2022</b> 175ml 9.80   Bottle 37.50 Crisp and zesty with moments of citrus and grapefruit, crunchy green apple, juicy peach and passionfruit with fresh garden herbs

### ROSÉ

<b>PALE ROSÉ   NICE</b> 175ml 6.50   500ml Carafe 17.00 1ltr Carafe 33.00 A classic French pale rosé from the Languedoc-Roussillon region. A Grenache that's dry and crisp with hints of dried strawberries	<b>WHISPERING ANGEL CÔTES DE PROVENCE ROSÉ [GF]</b> CAVES D'ESCLANS   PROVENCE FRANCE   VINTAGE 2021 175ml 12.10   Bottle 45.50 Enjoyed by Provence Rosé lovers the world over. Bone dry with a smooth finish
<b>CINSAULT ROSÉ   LA LANDE   FRANCE 2020</b> 175ml 6.30   Bottle 24.00 With an attractive pale pink colour, this is a light, dry unoaked and refreshing rosé from the Languedoc region	

### RED

<b>MALBEC   NICE</b> 175ml 6.50   500ml Carafe 17.00 1ltr Carafe 33.00 Juicy and darkly fruity this medium-bodied Argentinian wine gives red a good name. Hails from the Mendoza region	<b>SANGIOVESE   ROMETTA   ITALY 2022</b> 175ml 6.15   Bottle 23.50 Aromas of forest fruits, a medium-bodied palate and a delicious food-friendly freshness
<b>[MONTEPULCIANO] BIFERNO ROSSO DOC PALLADINO [GF] [V]   ITALY NV</b> 175ml 7.40   Bottle 28.25 Complex and intense with hints of blackberry jam. The palate is velvety and harmonious with firm tannins	<b>RIOJA CRIANZA   RAMÓN BILBAO [GF] [VE]</b> SPAIN 2018   175ml 8.90   Bottle 33.25 Medium in body, this Rioja displays plenty of fresh, dark summer fruit flavours. Blackcurrants and blackberries lead a lingering smooth finish

### BUBBLES

PRICES ARE FOR: 125ml | bottle

<b>PROSECCO BRUT STELLE D'ITALIA [GF] [VE] ITALY NV 2021</b>   7.45   33.50 A lively, crisp, sparkling wine with a delicate lemon character and an aromatic, dry, refreshing finish
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