

# CUCCINA ITALIANA

## WELCOME TO BEAUVOIR ARMS

In stylish, comfortable dining rooms we serve the finest selection of authentic Italian cuisine with some local classic dishes. In fully modernized kitchens, our chefs are passionate about producing good food, using the highest quality ingredients, sourced locally where possible. All of our food is freshly cooked on the premises.

### STARTERS

- Zuppa Del Giorno** £5.50  
Soup of the day.
- Funghi Ripieni V** £5.95  
Grilled portobello mushrooms stuffed with parmesan, vegetables and herbs.
- Deep Fried Blue Cheese Fritters V** £5.95  
Served with fresh pineapple, coriander, red onion & diced plum tomato salsa.
- Baked Camembert V** £5.95  
Served with red onion & fig marmalade served with toasted ciabatta.
- Patate Lesse** £5.95  
Boiled potato, rocket, spring onion and smoked salmon
- King Scallops** £6.50  
Served on a tomato and pea salsa.
- Chicken Goujons** £5.50  
With a garlic mayo dip.

- Antipasti Italiana (for two)** £9.95  
Bresaola, mortadella salami, 2 calamari, 2 gamberoni, asparagus, funghi ripieni, melon and toasted bread.
- Pollo Florentine Bruschetta** £5.95  
With creamy spinach, oven roasted tomatoes and diced chicken, red onions, parmesan and tuscan Italian dressing.
- Crostini Di Salomne** £5.95  
Smoked salmon with creamy sauce served on an italiana bread.
- Bruschetta Classico V** £4.95  
Fresh ripe tomatoes, basil leaves, onions and extra virgin olive oil on garlicky Italian bread.
- Italian Fish Cake** £5.95  
Served on sweet and sour and coriander noodles topped with crispy rice noodles.
- Gamberoni Alla Diavola** £6.95  
King prawns simmered in a spicy picanta sauce, served with toasted Italian bread.

- Imbollino Melanzane (Aubergine)** £5.95  
Ricotta cheese, sweet basil, parmesan and napoli sauce.
- Duck Liver Pâté** £6.50  
Flavoured with a hint of armagnac served with a lightly spiced plum preserve and hot cinnamon toast.
- Avocado & Prawn Timbale** £6.50  
Bound with a marie rose sauce topped with a frizzy endive salad.
- Lightly Spiced Beer Batter Calamari** £5.50  
Served with sweet chilli and lime mayo on a cushion of mixed leaves.
- Fresh Mussels Poached In A Traditional Napoli Sauce** £5.95  
With garlic & fresh herb sauce served with warm toasted bread.

### SALADS

- Insalata Greca V** £5.95 / £8.95  
Chopped greens with tomatoes, olives, onions, cucumber, feta and red wine vinaigrette.
- Warm Chicken, Poached Egg & Feta Cheese Salad** £8.95  
With a sweet balsamic dressing.
- Chicken Caesar Salad** £9.95
- Goats Cheese Salad** £8.95
- Insalata Frutti Di Mare** £12.95  
Classic mixed seafood salad.
- Insalata Caprese V** £4.95 / £8.95  
Tomato, mozzarella, basil and italian dressing.
- Mixed Salad V** £4.95 / £8.95

### PASTA

- Campanelle Carbonara** £10.95  
Spaghetti, grilled chicken, parmesan cheese and creamy alfredo.
- Spaghetti Bolognese** £9.95  
Classic Italian style mince meat served with spaghetti.
- Tagliatelle Fantasia** £10.95  
Chicken, pepper and sundried tomatoes served in a creamy sauce.
- Diavolo Del Pollo** £9.95  
Chicken tagliatelle with a spicy tomato cream sauce and red onions.
- Lasagna Bolognese Al Forno** £10.95  
Oven baked and layered with authentic bolognese meat sauce, alfredo, ricotta and mozzarella.

- Chicken Pomodoro Classico** £10.95  
Tagliatelle with grilled chicken, tomatoes, pine nuts, basil, parmigiano-reggiano and a pesto drizzle.
- Frutti Di Mare Al Linguini** £11.95  
King prawn, crab meat, crayfish and mussels in a tomato sauce topped with parmesan and lightly spiced. Served with garlic bread.
- Diavolo Di Gamberoni** £12.95  
King prawn tagliatelle with a spicy tomato cream sauce and red onions.
- Ravioli Di Ricotta E Spinachi V** £9.95  
Spinach and ricotta ravioli with tomato and garlic sauce.
- Farfalle Al Salmone** £11.95  
Farfale pasta cooked in creamy sauce with courgette, cherry tomato and salmon.

- Ravioli Di Portobello E Mozzarella V** £9.95  
Portobello ravioli with cremini mushrooms, tomatoes, parmigiano-reggiano & fresh thyme in a light champagne brown butter sauce.
- Penne Mediterranean V** £9.95  
Mushrooms, spinach, sundried tomatoes, caramelized onions, feta cheese, pine nuts and a light vegetable broth.
- Spaghetti Al Pomodorino Fresco V** £10.50  
Tomato sauce napoli style.
- Penne All' Arrabbiata V** £10.95  
Penne pasta in a spicy tomato and garlic sauce served with garlic bread and blazed cherry tomatoes.

### CHEF SPECIAL

- CHEF SIGNATURE DISHES:**  
not in conjunction with any other offer like oap special, taste card or gourmet society.
- Saltimbocca Romano** £21.95  
Sliced veal wrapped with breasola, cooked in white wine sauce, served with sautéed potatoes and fresh vegetables.
- T-Bone Steak** £21.95  
Served with chips and peppercorn or dolce latte sauce.
- Carne Grigliata Mista** £19.95  
Mixed grill of sirloin, rib eye, chicken and duck. Served with salad and chips.
- Grigliata Mista Di Pesce** £21.95  
Mixed fish grill - seabass, gamberoni, squid and salmon with salsa and limone sauce.
- Fillet Steak** £21.95  
Fillet steak cooked in dolce latte sauce, served with vegetables and sautéed potatoes.
- Lobster With Linguine** £29.95  
Brandy cream sauce with a hint of tomato.

### MEATS (GRILLS, CHICKEN & FISH)

- Chargrilled Rib Eye Steak** £16.95  
Served with fondant potatoes, seasonal vegetables and a rocket & parmesan salad drizzled with red and green peppercorn sauce.
- Sirloin Steak** £15.95  
Served with home made chips, chef's special mixed vegetables with diane sauce. (served on the side).
- Braised Lamb Shank** £12.95  
Served with a vegetable medley, mash and red wine jus.
- Agnello Scottadito** £12.95  
Grilled lamb cutlet with rosemary potatoes and seasonal vegetables.
- Homemade 7oz Steak Burger** £11.95  
Topped with gorgonzola & rocket, served with home made chips & side salad.
- Fegato Di Veneziani** £12.95  
Calves liver served with mashed potato and onion gravy.

- Straccetti Al Romana** £13.95  
Sliced steak cooked with rucolla served with sautéed potatoes.
- Pollo Involto Zucchini** £11.95  
Chicken breast stuffed in mozzarella sundried tomato and courgette wrapped in ham served with vegetables and potato.
- Pollo Crema** £12.95  
Chicken breast cooked in cream white wine garlic capers black olives and asparagus served with vegetables and potato.
- Pollo A La Limone Di Gremolata** £10.95  
Traditional chicken piccata style with white wine, lemon and capers. Served with roasted vegetables and sautéed potatoes.
- Chicken Milanese** £11.95  
Crispy romano chicken with herb pasta, fresh mozzarella and house made pomodoro sauce.

- Pan Fried Fillet Of Sea Bass** £11.95  
Resting on a bed of celeriac mash, braised red cabbage with a lemon & parsley sauce.
- Crispy Cod & Chips** £9.95  
Served with homemade chips & mushy peas.
- Tranche De Salmon** £11.95  
Served with fresh vegetables, roasted potatoes with a dill sauce.
- Sorrentino King Prawn** £12.95  
King prawns cooked in a white wine sauce served with a side salad.
- Sicilian Fillet Of Cod** £10.95  
Pan seared cod with wine and cherry tomato sauce served with roasted vegetables and potatoes.
- Seabass Acqua Pazza** £12.95  
Poached seabass and mussels in herbs served with new potatoes and seasonal vegetables
- Lemon Sole** £14.95  
Grilled or meniere, served with sautéed potatoes and a vegetable medley.

### PIZZA

- Margherita V** £7.95  
Cheese and tomato.
- Diavola** £8.95  
Cheese, tomato, salami and jalapeno chillies.
- Frutti Di Mare** £10.95  
Seafood.
- Vegetariana V** £7.95  
Vegetarian.
- Kids Pizza** £4.95  
Ham and pineapple.
- Garlic Bread** £3.95  
Pizza base with garlic.
- Garlic Bread With Cheese** £4.95  
Pizza base with garlic and cheese.
- Garlic Bread Tomato** £4.95  
Pizza base with garlic and tomato sauce.
- Garlic Bread Piccante** £4.95  
Pizza base with garlic, tomato sauce and fresh chillies.
- Garlic Bread Rosemarino** £4.95  
Pizza base with garlic and fresh rosemary.

ALL TOPPINGS CHARGED AT 60P EXTRA EACH

MORE MAINS, SIDE DISHES AND DRINKS MENU ON REVERSE.

## RISOTTO

<b>Wild Mushroom Risotto V</b>	<b>£10.95</b>
Served with a mixed wild mushroom sauce.	
<b>Seafood Risotto</b>	<b>£11.95</b>
King prawn, crab meat, crayfish and mussels in a tomato sauce topped with parmesan and served with garlic bread.	
<b>Pollo Al Taleggio</b>	<b>£10.95</b>
Chicken breast risotto with taleggio cheese.	

## DUCK

<b>Honey Roast Duck Breast</b>	<b>£12.95</b>
Served on a cushion of baby spinach dressed with a traditional orange syrup, served with lyonnaise potatoes.	
<b>Coscia D'anatra</b>	<b>£11.95</b>
Leg of duck cooked in fruit of forest sauce and red wine served with mash and vegetables.	

## SIDES

CHOOSE YOUR EXTRA SIDE DISHES

<b>Home Made Chips</b>	<b>£2.95</b>	<b>Chef's Special Vegetables</b>	<b>£2.95</b>
<b>Leaf Spinach</b>	<b>£2.95</b>	<b>Seasonal Vegetables</b>	<b>£2.95</b>
<b>French Beans</b>	<b>£2.95</b>	<b>Sautéed Potatoes</b>	<b>£2.95</b>
<b>Dressed Mixed Salad</b>	<b>£2.95</b>		

## WINE

<b>WHITE WINE:</b> (175ml Glass / Bottle)	
<b>Meursault Premier Cru</b> (France)	<b>£49.95</b>
<b>Chassagne Montrachet Premier Cru</b> (France)	<b>£49.95</b>
<b>Cloudy Bay Sauvignon Blanc</b> (New Zealand)	<b>£49.95</b>
<b>Chablis Premier Cru</b> (France)	<b>£24.95</b>
<b>Pouilly Fuisse</b> (France)	<b>£24.95</b>
<b>Sancerre</b> (France)	<b>£22.95</b>
<b>Verdicchio</b> (Italy)	<b>£22.95</b>
<b>Sauvignon Blanc</b> (New Zealand)	<b>£6.50 / £21.95</b>

<b>Gavi Di Gavi</b> (Italy)	<b>£22.95</b>
<b>Riesling</b> (Australia)	<b>£17.95</b>
<b>Picpoul De Pinet</b> (France)	<b>£17.95</b>
<b>Chardonnay</b> (Australia)	<b>£5.50 / £15.95</b>
<b>Pinot Grigio</b> (Italy)	<b>£4.50 / £13.95</b>
<b>Soave</b> (Italy)	<b>£3.50 / £11.95</b>
<b>RED WINE:</b> (175ml Glass / Bottle)	
<b>Pinot Noir</b> (New Zealand)	<b>£39.95</b>
<b>Château Grand Faurie La Rose</b> (Bordeaux, France)	<b>£34.95</b>
<b>Amarone Valpolicella</b> (Italy)	<b>£34.95</b>

<b>Chateaufeuf-Du-Pape</b> (France)	<b>£29.95</b>
<b>Barolo</b> (Italy)	<b>£24.95</b>
<b>Fleurie</b> (France)	<b>£21.95</b>
<b>Shiraz</b> (Australia)	<b>£17.95</b>
<b>Rioja</b> (Spain)	<b>£19.95</b>
<b>Malbec</b> (Argentina)	<b>£19.95</b>
<b>Merlot</b> (Chile)	<b>£5.95 / £16.95</b>
<b>Cabernet Sauvignon</b> (Australia)	<b>£5.95 / £16.95</b>
<b>Cotes De Rhone</b> (France)	<b>£14.95</b>
<b>Chianti</b> (Italy)	<b>£19.95</b>
<b>Valpolicella</b> (Italy)	<b>£3.95 / £12.95</b>

<b>Negroamaro Primitivo</b> (Italy)	<b>£21.95</b>
<b>Nero D'Avola</b> (Italy)	<b>£21.95</b>
<b>Bardolino</b> (Italy)	<b>£21.95</b>
<b>ROSE WINE:</b> (175ml Glass / Bottle)	
<b>Zinfandel</b> (California, America)	<b>£4.95 / £16.95</b>
<b>Mateus Rosé</b> (Portugal)	<b>£14.95</b>
<b>Pinot Grigio Rosé</b> (Italy)	<b>£4.50 / £14.95</b>
<b>Rosé D'Anjou</b> (France)	<b>£4.00 / £13.95</b>

## CHAMPAGNE

<b>CHAMPAGNE:</b> (Glass / Bottle)	
<b>Dom Perignon</b>	<b>£140.00</b>
<b>Laurent Perrier Rose NV</b>	<b>£79.96</b>
<b>Bollinger Special Cuvee NV</b>	<b>£59.95</b>
<b>Moët &amp; Chandon Brut Imperial</b>	<b>£39.95</b>
<b>Veuve Clicquot</b>	<b>£49.95</b>
<b>House Champagne</b>	<b>£6.95 / 29.95</b>
<b>Prosecco</b>	<b>£5.95 / £21.95</b>
<b>Champagne Cocktails</b> (Glass only)	<b>£7.95</b>

## BEER

<b>Peroni</b>	<b>£5.00</b>
<b>Green King IPA</b>	<b>£3.50</b>
<b>San Miguel</b>	<b>£4.00</b>
<b>Stella Artois</b>	<b>£3.50</b>
<b>Guinness</b>	<b>£3.50</b>
<b>Thatchers Gold</b> (Somerset cider)	<b>£3.50</b>

## SPIRITS

<b>Pernod</b>	<b>£2.50</b>
<b>Bells Whisky</b>	<b>£2.50</b>
<b>Chivas Regal</b>	<b>£2.50</b>
<b>Gin</b>	<b>£2.50</b>
<b>Vodka</b>	<b>£2.50</b>
<b>Rum</b>	<b>£2.50</b>
<b>Bacardi</b>	<b>£2.50</b>
<b>Malibu</b>	<b>£2.50</b>
<b>Jack Daniels</b>	<b>£2.50</b>
<b>Jim Beam</b>	<b>£2.50</b>
<b>Jamesons</b>	<b>£2.50</b>
<b>Archers</b>	<b>£2.50</b>
<b>Southern Comfort</b>	<b>£2.50</b>
<b>PREMIUM SPIRITS</b>	<b>£3.50</b>

## MINERALS

<b>Soft Drinks</b>	<b>£2.50</b>
<b>Fruit Juice</b>	<b>£2.95</b>
<b>Still / Sparkling Water</b> (70cl)	<b>£3.25</b>
<b>Still / Sparkling Water</b> (Small)	<b>£1.95</b>
<b>Baby Mixer</b>	<b>£1.00</b>
<b>Fruit Cocktail</b>	<b>£3.95</b>
<b>J2O</b>	<b>£3.25</b>

We cannot guarantee our dishes are completely nut free. Dishes with fish may contain small bones. Please inform us of any particular food allergies that you may have and we will try our best to cater to your needs. Dishes marked with a **V** are suitable for vegetarians.

**THREE  
COURSE  
SUNDAY ROAST**

**£16.95**

(SERVED BETWEEN 12PM - 8PM)

**LIVE  
SINGER  
EVERY  
FRIDAY**

**LARGE  
PARTIES  
WELCOME**

**TAKEAWAY  
AVAILABLE**