

BEAU'S KITCHEN

BY WHIELDONS

TAPAS MENU

WE RECOMMEND 5 - 6 PLATES PER COUPLE FOR SHARING
ALL MEAT PRODUCE IS PREPARED BY OUR FAMILY BUTCHERS

BABY BACK PORK RIBS

Coated in Whieldon's magic dust, slow-roasted for 6 hours & topped in a smokey bourbon BBQ glaze

1/2 RACK 11.5
FULL RACK 22.5



FARM TO FORK

All produce at Beau's is specially selected from family farms across North Wales and Cheshire. Our meats are carefully prepared by our artisan family butchers Whieldons, before being expertly cooked by our chefs at Beau's.

APPETISERS

OLIVES (V) (GF) 3.5

BREADS & OILS (V) 6

A selection of freshly baked artisan breads served with olive oil, balsamic vinegar & aioli

BRUSCHETTA AL POMODORO (V) (GFOA) 6

Toasted sourdough with vine tomatoes & fresh basil tossed in seasoned olive oil topped with balsamic glaze

BRUSCHETTA AL PESTO (GFOA) 6

Toasted sourdough topped with vine tomatoes, basil pesto & Parmesan

GARLIC CIABATTA (V) (GFOA) 4.5

Rustic ciabatta topped with homemade garlic butter & parsley

GARLIC CIABATTA WITH CHEESE (V) (GFOA) 5.5

Rustic ciabatta topped with homemade garlic butter, fresh parsley & mature cheddar cheese

SMALL PLATES

BLACK PUDDING & APPLE 6.5

Grilled medallions of black pudding with caramelised apple jam

HALLOUMI FRIES (V) (GF) 7

Fried halloumi topped with greek yoghurt, pomegranate seeds, mint & chilli flakes

PATATAS BRAVAS (V) 6

Crispy potatoes topped with a homemade chunky tomato sauce & drizzled with aioli

GREEK SALAD (V) (GF) 6

Tomatoes, cucumber, red onion, olives, feta cheese & oregano tossed in seasoned olive oil and topped with balsamic glaze

CAESAR SALAD (V) 6

Gem lettuce topped with with Parmigiano-Reggiano shavings, black pepper croutons and Caesar dressing

Add chicken for 2

TOULOUSE SAUSAGE 6.5

With sautéed peppers, onion, garlic and crispy potatoes

BRISKET BRAVAS 7.5

Crispy new potatoes with homemade tomato sauce topped with slow-cooked Cajun beef brisket

TACOS 11

3 tacos filled with your choice of either:

Slow-cooked shredded minted lamb shoulder topped with tzatziki and pico de gallo

Slow-cooked shredded beef brisket in a homemade chipotle sauce topped with pico de gallo

Shredded jackfruit in a bourbon bbq sauce topped with pico de gallo (VE)

CHICKEN THIGHS 7.5

Marinated chicken thighs stuffed with sausage meat and cooked in a tomato & herb sauce

TUSCAN PORK MEATBALLS 7.5

Slow-cooked in a spicy tomato & olive sauce

CHICKEN WINGS  6

Coated in a salt and pepper seasoning and served with a side of hot sauce

TRUFFLE & PARMESAN CHIPS (V) 6

Thick-cut chips loaded with parmesan and tossed in Truffle oil

KOREAN CHICKEN SKEWERS 7

Diced chicken slow-cooked in a Korean sauce topped with spring onions and served with a soy & honey dip

HAM CROQUETAS 7

Croquettes filled with a rich & creamy filling studded with pieces of ham in a crisp breadcrumb coating

GOURMET BEEF BURGER SLIDERS - £15

A selection of 3 small hand-pressed beef patties - all served in a locally sourced brioche bun & are topped with a sliced gerkin.

- Beef slider with mature cheddar cheese, streaky bacon & american mustard
- Beef slider with stilton, caramelised beer onions & chunky tomato relish
- Beef slider topped with goats cheese, red onion marmalade & peppery rocket

DESSERTS

LEMON CHEESECAKE MOUSSE 6.5

Topped with blueberries

WARM CHOCOLATE BROWNIE (GFOA) 6.5

Served with ice-cream

HOMEMADE CAKE 3.5

CHOOSE FROM OUR SELECTION OF CAKES