

BEAU'S KITCHEN

BY WHIELDONS



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.

SMALL PLATES

PINCHOS 4.0

A staple tapas dish in the Basque Country.

Sliced baguette topped with either:

- Parma Ham, tomato, pesto & Galmesan cheese (GFOA)
- Cajun-spiced beef brisket, Airas Moniz Savel (blue cheese) & caramelised onion marmalade
- Lamb shoulder, pistachio crumb & minted yoghurt (NUTS) (GFOA)
- Tomato, pesto & Galmesan cheese & balsamic glaze (V) (GFOA)

TAPAS MENU

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

OLIVES (V) (GF) 4

Selection of mixed olives

PIMIENTO DE PADRDÓN (GF) (VE) 6

Authentic grilled Padrón peppers with sea salt

GARLIC FLAT BREAD (GFOA) 6

Served with sun-dried tomato whipped feta & honey

GARLIC BREAD (V) (GFOA) 5.5

Locally baked baguette topped with homemade garlic butter & parsley
Add cheddar / stilton 1.5

PORK BELLY & BLACK PUDDING 7

Maple-glazed pork belly with apple and blackberry jam

SPICED HALLOUMI (V) (GF) 7

Fried halloumi topped with Greek yoghurt, pomegranate seeds, mint & chilli

PIPIRRANA SALAD (V) (GF) 6

Refreshing combination of tomatoes, cucumber, onion, bell peppers, olives & feta - dressed with olive oil & garlic

CAPRESE SALAD (V) (GF) 6

Layered vine tomatoes & mozzarella, topped with basil, pesto & balsamic glaze.

LAMB SHOULDER FLAT BREAD (GFOA) 8

The perfect fusion of tender lamb, aromatic spices, minted yoghurt, pomegranate & cucumber - served on two mini garlic flat breads

CHICKEN THIGHS 7.5

Marinated chicken thighs stuffed with sausage meat cooked in an olive & tomato sauce

PORK MEATBALLS 7.5

In a spiced tomato & beef jus

TOULOUSE SAUSAGE 7.5

With sautéed peppers, onion, garlic & crispy potatoes

CHICKEN WINGS 8

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

CHORIZO, HALLOUMI & WHIPPED FETA (GF) 7.5

Honey & balsamic glazed chorizo & halloumi on a skewer served with Chef Justyna's sun-dried tomato whipped feta

WHIELDONS SIGNATURE RIBS

Slow roasted for 6 hours & topped in a smoky bourbon BBQ glaze

1/2 RACK 12

FULL RACK 23

BRAVAS SELECTION

PATATAS BRAVAS (V) (GF) 6

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

TRUFFLE & PARMESAN BRAVAS (V) (GF) 7

Loaded with parmesan & tossed in Truffle oil

BRISKET BRAVAS (GF) 8

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

DESSERT

TARTA DE SANTIAGO (GF) (NUTS) 6.5

A traditional Spanish dessert (lightly sweetened almond cake) served with caramel sauce & vanilla ice-cream

DUENDE (GF) 6

Chocolate brownie served with vanilla ice-cream