

# BECK HALL

Gardener Jack has started to sow Beck Hall's very own kitchen garden, look out for dishes with this symbol featuring our growing range of homegrown seasonal produce when available



## SEASONAL SMALL PLATES

*Perfect as a starter, or combine plates and bowls to enjoy family style*

### KEEMA MATAR SAMOSA

Spiced tempeh filling, green peas, raita, pickled mango puree **8.5**

### CHICKPEA CHUNA BOATS

Baby gem lettuce, grilled corn relish **8**


### SMASHED BLACKBEANS option

Zesty avo, pickled jalapeno, pink onions, tortilla chips **7.5**

### BAKED BEETROOT STACK

Layered beetroot, potato, horseradish, cream, crispy shallots, chives **7.5**

### WHITE BEAN AND RED

**PEPPER HUMMUS**  option  
Sourdough flatbread, Kalamata olive tapenade, fried capers **7.5**

### COCONUT DHAL

Carrot pickle, coriander, toasted flaked almonds **7.5**

### SWEETCORN HUSH PUPPIES

Tomato jam, pink pickled onions **7.5**

### GLAZED GOCHUJANG TOFU

Hot chilli ginger glaze, black and white sesame, spring onion **7.5**

### LIGHTLY-BATTERED ONION RINGS

Garlic aioli, house ketchup, smoked sea salt **6**

## SANDWICHES

until 5pm

Add: Soup **5** / Fries **5** / chips **5**  
slaw **4** / sweet potato fries **5.5**

### WARM BLACKBEAN ENCHILADA

Enchilada ragu, nooch white sauce, smoked cheese, avo smash, chilli lime salt **14.5**

### WILD GARLIC PESTO MAYO option

**PLANT CHICKEN BAGUETTE**  
Seasonal leaves, baby tomatoes **12.5**

### AVOCADO & KALAMATA option

**TAPENADE BAGUETTE**  
Sundried tomato, rocket, basil **12**

### CHICKPEA CHUNA BAGUETTE option

Citrus leaves, corn relish **12.5**

Ask about our  
**soup of the day**,  
crusty bread &  
butter **7.5**

## SUNSHINE BOWLS

*Comforting and wholesome*

### WILD GARLIC PESTO LINGUINE option

Sunflower seed and wild garlic pesto, baby tomatoes, rocket, toasted sunflower seeds **15**  
Add: *crispy tofu or plant chicken* **3**

### KOREAN RICE BOWL

Gochujang chilli ginger tofu, soy beans, roasted sweet potato, kohlrabi slaw, crisp shallots, charred red pepper mayo **17**  
Choose: *crispy tofu or plant chicken*

### YELLOW COURGETTE RATATOUILLE

Creamed polenta, crushed kalamata, cashew crumb, micro fennel **15.5**

### CAESAR-STYLE SALAD option

Romaine, avocado, fried capers, multigrain croutons, crispy kale, cashew parmesan **16**  
Choose: *crispy tofu or plant chicken*

## STREAMSIDE AFTERNOON TEA option

book a day ahead

Enjoy unlimited loose-leaf tea or 100% Arabica fair-trade coffee, chef's selection of fine sandwiches, warm homemade scones with butter, jam and clotted cream, and a selection of indulgent seasonal cakes & desserts.  
Adult **28** Child **14** Make it bubbly **+7**

## FAMILIAR FAVOURITES

*Hearty classics reimagined*

### BATTERED BANANA BLOSSOM & CHIPS option

Nori flakes, salt & pepper chips, crushed peas, garlic & coriander tartare sauce, chilli lime salt **17**

### BAVARIAN-STYLE PLANT BRATWURST option

Pretzel roll, yellow mustard, sauerkraut, crisp onions, fries **14.5**

### THE BECK HALL BURGER option

Plant beef patty, house ketchup, sauerkraut, tomato, pretzel bun, skinny fries **16**  
+ *smoked applewood cheese* **1.5**

### THE MFC BURGER option

Malham fried plant chicken fillet, avo, tomato, red onion, lettuce, sourdough bun, skinny fries **16.5**  
+ *smoked applewood cheese* **1.5**



Visit our website for our story, suppliers and sustainability initiatives



## SUNDAY ROAST DINNER

All day Sunday, until sold out

 option 

Your choice of seitan beef, plant chicken or mushroom wellington, served with Yorkshire pudding, roasted potatoes, cheesy cauliflower, seasonal vegetables, proper gravy. Adult **19** / Child **12**

## NIBBLES AND SIDES

Skinny fries 	<b>5</b>
Sweet potato fries 	<b>5.5</b>
Chunky chips 	<b>5</b>
Seasonal vegetables  	<b>5</b>
Seasonal slaw 	<b>4</b>
Marinated mixed olives 	<b>4</b>

## SIGNATURE PLATES from 5pm

*Chef specials*

### AROMATIC INDIAN THALI option

Tofu masala, coconut dhal, cumin rice, tempeh keema samosa, chilli flatbread, carrot pickle, flaked almonds **22**

### PLANT BEEF AND GUINNESS SUET PUD

Beetroot & potato gratin, seasonal greens, proper gravy **18**

### OYSTER MUSHROOM GYROS

Greek tabbouleh, roasted red pepper and white bean hummus, flatbread, pomegranate rubies, pickled jalapenos, herb dressing **18**

### JUICY MARBLES FILLET STEAK option

Handcut chips, roasted beef tomato, grilled field mushroom, onion rings, roasted garlic & pepper sauce **22**

## DESSERTS

### CHOCOLATE BREAD & BUTTER PUDDING

Salted caramel sauce, vanilla pod ice cream **9**

### RASPBERRY & ELDERFLOWER CHEESECAKE

Butter biscuit base, elderflower gel, dried raspberries, honeycomb **10.5**

### TRIO OF LUXURY ICE CREAM

Northern Bloc plant-based vanilla, salted caramel, rhubarb & raspberry, chocolate and orange blossom **7.5**

### VANILLA CRÈME BRÛLÉE option

Seasonal berries, shortbread **9**

## ALLERGENS – IMPORTANT INFORMATION = gluten not intentionally added

Some of our menu items contain allergens. We try our very best to ensure your food is suitable for you, however our food is stored and prepared in areas where allergenic ingredients are present and we cannot guarantee any of our dishes are 100% free of allergens. Our descriptions do not include all ingredients used to make the dish, if you have a food allergy please speak to the manager on shift before placing an order. Please view the QR code link to view up to date allergen info or visit: <https://wba.kafoodle.com/16482>

