



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**

ROASTED ROOT VEG STACK

Layered potato, celeriac, carrots and parsnip, horseradish cream, crispy shallots, chives **7.5**

BUTTERNUT & SAGE ARANCINI

Sage béchamel, stewed  option tomatoes and fennel **7.5** 

WHITE BEAN HUMMUS option

with roasted garlic, sourdough flatbread, apple caponata,  toasted pumpkin seeds **8**

CORONATION CHICKPEA & TEMPEH BOATS

Little gem lettuce, toasted almonds **8**

GLAZED GOCHUJANG TOFU

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

SMASHED BLACKBEANS option

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

WARM SAUSAGE ROLLS

Caramelised onion and thyme, wholegrain mustard mayo dip **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 QUESADILLA

Smoked cheese, avo smash, red pepper mayonnaise, chilli lime salt **12**

PLANT CHICKEN & STUFFING BAGUETTE

Garlic mayonnaise, watercress, winter apple caponata **12.5**

BUTTERED PLANT STEAK BAGUETTE option

Sauteed onions, proper gravy dipping pot **12.5**

CORONATION CHICKPEA BAGUETTE option

with tempeh, little gem lettuce, toasted almonds **12.5**

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

BOWLS OF GOODNESS

Comforting and wholesome

DHAL BREAD BOWL option

Warmly-spiced red lentil dhal and wilted spinach inside a bread bowl, carrot pickle, toasted coconut, butter **15**

KOREAN RICE BOWL

Gochujang chilli ginger tofu, soy beans, roasted squash, celeriac slaw, crisp shallots, charred red pepper mayo **17**

Choose: crispy tofu or plant chicken

WILD MUSHROOM & BUTTERBEAN RAGU

Creamy polenta, parsnip crisps **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 **15.5**

THE BECK HALL BURGER option

Plant beef patty, house ketchup, wholegrain mustard mayo, sauerkraut, tomato, pretzel bun, skinny fries **16.5**
+ *smoked applewood cheese* **2**

THE MFC BURGER option

Malham fried plant chicken fillet, avo, tomato, red onion, lettuce, sourdough bun, skinny fries **16.5**
+ *smoked applewood cheese* **2**



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 & stuffing or mushroom & chestnut wellington, served with Yorkshire pudding, roasted potatoes, cheesy cauliflower, braised cabbage, seasonal vegetables, proper gravy. Adult **19** / Child **12**

NIBBLES AND SIDES

Skinny fries 	5
Sweet potato fries 	5.5
Chunky chips 	5
Seasonal vegetables  	5
Seasonal slaw 	4
Marinated mixed olives 	4

SIGNATURE PLATES from 5pm

Chef specials

AROMATIC INDIAN THALI option

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

PLANT BEEF AND GUINNESS SUET PUD

Root veg & potato gratin, braised red cabbage, proper gravy **18**

OYSTER MUSHROOM GYROS

Warm spiced squash and kale tabbouleh, roasted garlic white bean hummus, pomegranate rubies, pickled jalapenos, toasted pumpkin seeds, sourdough flatbread **18**
+ *plant kofta (two pieces)* **5**

JUICY MARBLES FILLET STEAK option

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

DESSERTS

STICKY TOFFEE PUMPKIN PUDDING

Toffee apple layer, butterscotch sauce, Northern Bloc vanilla ice cream **9**

LEMON CHIA CHEESECAKE option

Gingernut base, lemon curd, candied lemon & rosemary **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

Fresh fig, 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>

