



Beaumond Cross Inn and Cross Hotel

01636 703670

Booking essential to ensure full service and availability

Main Menu – January 2026

Starters & Light Bites

Fresh shell on wild tiger prawns (gf*) £13.95

Cooked to order, then chilled in ice, served with a homemade brandy Marie rose yoghurt

Bipna's spicy chicken fry and homemade mint yoghurt £13.95

Cooked in spices, garlic, peppers, onions and mushrooms served with warm bread

Creamy garlic mushrooms (v, vegan*) (gf*) £12.95

Fresh mushrooms, cooked with garlic, herbs and cream, served on local farmhouse toast

Bipna's spicy halloumi, pepper, onion and mushrooms fry (v, gf*) £13.95

Served with fresh baked bread and salted butter, salad & mint yoghurt

Paul's juniper cured Scottish salmon (gf*) £13.95

Lemon, fresh herbs, salad and homemade honey and mustard dressing

Seared wild on-roe Scottish king Scallops (gf*) £15.95

Pan-fried scallops, black pudding, onion and dill, with an orange and cranberry dressing

Homemade Fresh Herb Hummus (v, vegan*) £12.95

Topped with pine nuts, sesame seeds, mixed leaves, fresh herbs and a drizzle of olive oil

Served with warm fresh bread

Naturally smoked mackerel £14.95

Cooked in warm dipping butter, herbs, lemon with warm bread and butter

Mini rabbit & chicken Cavalier Pie £13.50

Homemade individual shortcrust pastry pie with creamy brandy & mustard mushrooms

Paul's Steaks

Pre-booking advised – Only available when Paul's cooking

served with either homemade chips, mashed potato or new potatoes

and freshly cooked locally grown vegetables

Cut of the day (gf*) from £34.95

Please ask for choice and availability

Homemade Sauces made to order - £3.55

Port and stilton

Dianne

Tellicherry Peppercorn

Red wine gravy

Our most popular Peppered steak Cavalier pie £19.90

Slow cooked steak in a homemade pepper sauce with a side of red wine gravy

All prices include VAT – a discretionary service charge of 10% will be added to your final bill
Beaumond Cross Inn, 13 London Road, Newark on Trent, Nottinghamshire, NG24 1TN

Homemade Pies



**Inspired by the sieges of Newark when food was scarce
and anything would be made into a pie!**

All our pies are made by hand in our kitchen. The shortcrust pastry is made from scratch, topped with super seeds, cracked pepper and herbs, while the bottom is coated with cornflour.

Nearly all our pies and sauces contain alcohol

Served with honey roasted root vegetables and seasonal vegetables

And a choice of either mashed Maris Piper potatoes, new potatoes or homemade chips

Turkey, cranberry and bacon Cavalier pie £19.90

Slow cooked Turkey with fresh herbs and cranberry. Homemade gravy

Braised beef Cavalier pie £19.90

Slow cooked beef, in a red wine and red onion gravy

Braised lamb and mint Cavalier pie £19.90

Slow cooked lamb, in a homemade bone marrow and mint gravy

Chicken Cavalier pie £19.90

Slow cooked chicken with a side of creamy mushroom sauce

Duck and plum Cavalier pie £19.90

Slow cooked duck pulled off the bone served with a homemade plum and port sauce

Pork, apple and cider Cavalier pie £19.90

Slow cooked pork and apples from the owner's garden

Served with a homemade apple and cider sauce.

Special Game Pies

Wild, locally shot partridge and pheasant. From field to fork, the birds are prepared in house by our team, embodying the classic Cavalier pie style (may contain shot)

Pulled Partridge Cavalier pie £19.90

Slow cooked, locally shot, with a black forest fruit and red wine sauce

Wild Pheasant Cavalier pie £19.90

Slow cooked, locally shot, with a black forest fruit and red wine sauce

Poacher Dave's Rabbit Cavalier pie £19.90

Skinned and slow cooked whole, then shredded by Dave. Served with red wine gravy

Fish

served with either homemade chips, mashed potato or new potatoes
and freshly cooked seasonal locally grown vegetables and honey roasted vegetables

Catch of the day

Our fresh fish comes to us from our fishmonger Trevor from Grimsby.

Our fish is fresh and wild caught

Ask what we recommend today and for prices (usually around £27.50)

Luxury Seafood Cavalier pie £19.90

Filling includes a selection of wild, fish and shellfish, served with a creamy white wine sauce

Hint of garlic seabass £27.50

Large fillet, poached with lemon, butter, garlic and fresh herbs

Hand cut chunky salmon £27.50

Fillet, poached with lemon, butter and fresh herbs. Side of creamy white wine sauce

Our family specials

served with either homemade chips, mashed potato or new potatoes
and a roasted root vegetables and seasonal steamed vegetables

Our specials are limited in number so best to pre-order

Six-hour braised lamb shank (gf*) £29.50

Cooked using Paul's recipe since we opened in 2010. Served with a homemade minted gravy

Paul's slow roast Belly Pork (gf*) £27.50

Served with a homemade apple cider gravy.

Great Grandad Ben's mostly pork diet keeping him going for 95 years – and counting

Great Grandma's sherry chicken (gf*) £27.50

Chicken breast wrapped in bacon, cooked with creamy sherry mushrooms

Great grandma Violet loved her sherry

1778 sausage and homemade red wine gravy (gf*) £25.50

The Beaumond Cross Inn was built in 1778 and has been hosting guests ever since. Our take on an old favourite. Three homemade sausages of the day, cooked in red wine and onion gravy, pork fat Yorkshire pudding and crispy fried onions.

Vegetarian

Vegetarian special of the day (v) £MP

Please ask staff for details

Halloumi and Mediterranean Vegetable Cavalier Pie (v) £19.90

Filled with halloumi, peppers, tomatoes, mushrooms and onions, with a creamy white sauce

Mushroom and stilton Cavalier pie (v) £19.90

Filled with sautéed mushrooms & a creamy cheese and white wine sauce

Goats cheese, spinach and sweet potato Cavalier pie (v) £19.90

Served with fresh spinach and a white wine cream sauce

Fresh spinach and ricotta stuffed pasta (v) £19.90

Fresh pasta, cooked with onions, peppers, mushrooms and spinach

Vegan

Maple syrup roasted root vegetable Cavalier pie (vegan*) £19.90

A homemade shortcrust pastry pie served with vegan friendly vegetables & red wine gravy

Mushroom Bourguignonne Cavalier pie (vegan*) £19.90

A homemade shortcrust pastry pie served with vegan friendly vegetable & red wine gravy

Vegan Superfood Cavalier Pie £19.90

Fresh vegetables, pulses, oatmeal, seeds and spices, all in a shortcrust pastry,
with a homemade vegan gravy

Vegan pasta in tomato sauce (gf*) (vegan*) £19.90

Homemade tomato & herb sauce, with peppers, mushrooms and onions

Children's Menu £13.50

Two sausages, mash, and fresh vegetables and gravy

Homemade mini Cavalier Pie, chips and fresh vegetables

Halloumi and pasta in a tomato sauce (v) (gf*)

Vegan sausage, mash & fresh vegetables (vegan*)

(gf*) = Many of our dishes can be made Gluten free **UPON REQUEST** but may need to be pre-ordered to ensure availability of ingredients. Please note that the food will still be prepared in the same kitchen, so we **CANNOT** guarantee 100% free from gluten

(v) = vegetarian, (vegan*) = can be made vegan **UPON REQUEST**. Fish may contain bones, food may contain nuts.

£mp = Market Price. Please ask for the price as these fresh produce vary in price. Size may also vary/effect price

PLEASE ADVISE STAFF OF ANY ALLERGIES & ASK FOR MORE INFO