

“Meat” The Butcher

Book our “Meat” The Butcher Experience here at 1269 which incorporates an evening with canapés and whisky cocktails on arrival in the meat preparation room.

The master class starts with a broad overview of the meats we use, why we source them and finishes with a practical demonstration of some classic cuts. Following this you will be taken through to the Chefs table within our restaurant, in front of our Jospir Oven and your bespoke 4 course menu will be cooked and served in front of you with any explanation and questions welcomed.

Prices start from **£60 per person***

*Minimum numbers apply. Advance booking required.

Chef's Table

A bespoke 5 course or 8 course dinner menu allows you and your guests to enjoy some of the 1269 classics and also some new exciting dishes.

The menu is a showcase of the kitchen team, the suppliers and the ethos of the restaurant. This is an experience for the real “foodie”, the budding chef or just a get together for a celebration.

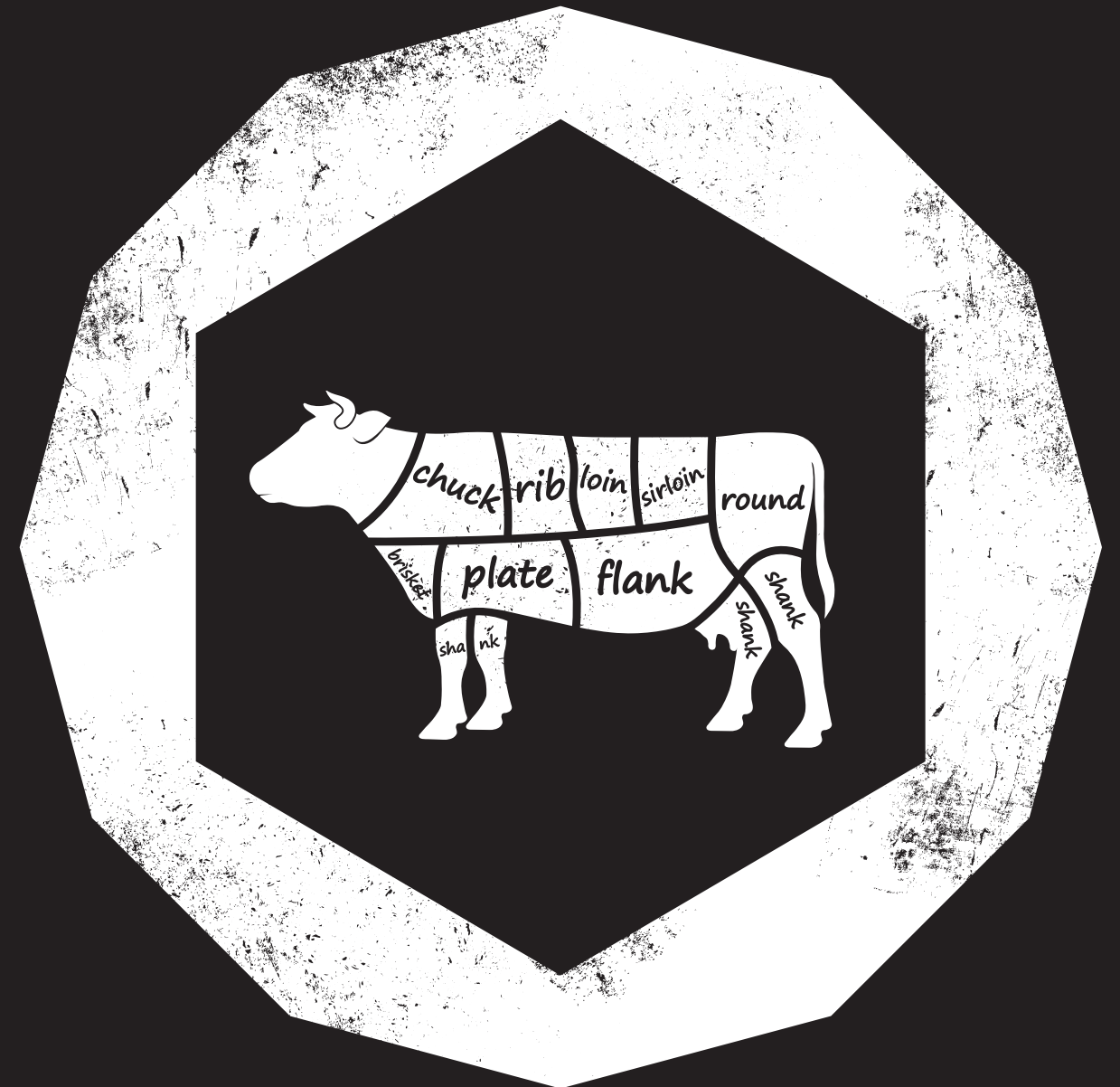
Prices start from **£65 per person***

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For further information or to make a reservation
call 01753 893 891 or visit www.the1269.com

1269

Restaurant, Bar & Grill



Beaconsfield was granted a royal charter in the year 1269, permitting a yearly livestock market that is still celebrated each year to this day as a town fair.

At 1269 Restaurant, Bar & Grill, we celebrate it every day.

NIBBLES

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| Country Style Breads, Flavoured Butters <i>C, M</i> £5 | Paprika Coated Crackling Nuts <i>C, S, N, Soy</i> £4 | Chilli & Lemon Spiked Olives £5 |
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TO START

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| Lemongrass Roasted Butternut Squash Soup <i>V, VE,</i> Coconut milk and ginger | £6 |
| Smoked Confit Duck Leg Salad <i>C, M</i> Compressed watermelon with basil, pea crème fraiche, Affila cress | £9½ |
| 1269 Prawn Cocktail <i>E, C, CR</i> Marie Rose sauce, grilled soda bread, crisp little gem lettuce | £8½ |
| Caprese Salad <i>M, V</i> Marinated plum tomato, sprouting basil, basil oil and aged balsamic | £7 |
| Grilled Squid <i>CR, M, C</i> Ras el hanout dressing, bitter leaf salad, crispy tortilla | £8½ |
| Oozing Baked Camembert To Share <i>C, M, V</i> Fig chutney, smoked and salted butter, grilled bread dippers | £15 |
| Quinoa Salad <i>V, VE, SU</i> Chopped charred vegetables, cranberries, citrus and apple fennel slaw | <i>Starter</i> £8 <i>Main</i> £14 |
| Teriyaki Salmon <i>S, SE, C, F</i> Asian rice vermicelli salad, sesame caramel brittle | <i>Starter</i> £10 <i>Main</i> £19 |

MAINS

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| Spicy Jerk Baby Spatchcock <i>M</i> Chicken with charred corn on the cob and ginger coconut chutney | £19½ |
| Cajun Spiced Spit Grilled Chicken Chunks <i>M</i> Capsicum and spring onion tomato salsa | £15 |
| Old Spot Pork Chop <i>M, SU</i> Smoked herb butter baked apple, charred cabbage, ale jus, confit cherry tomato | £17 |
| Braised Lamb Shoulder Shepherd’s Pie <i>M, CE</i> Topped with pomme puree, buttered broccoli | £18 |
| Josper Grilled Chicken Tikka Masala <i>M, C</i> Braised white rice, garlic naan and coriander raita | £18 |
| Spinach Potato Gnocchi <i>C, M, V, E</i> Cardamom scented butternut puree, stilton crumbs, and crispy onions | £17 |
| Mushroom Ravioli <i>C, M, E, V</i> Creamy mushroom butter sauce, fresh arugula, roasted parmesan flakes | £17 |
| Grilled Sea Bass <i>F, C, M</i> with Tuscan panzanella salad, charred lemon butter | £19 |
| Grilled Lemon Sole On The Bone <i>F</i> Charred lemon / grilled garnish | £26 |

JOSPER GRILL

“All our steaks are cooked over charcoal on one of our two Josper Grill’s giving a fantastic combination of a grill and an oven using high quality charcoal, delivering the most fantastic flavours from the finest embers, giving a unique texture and juiciness in all our dishes.”

“We showcase the best of our national produce. Some of our meats are marinated, some are brined and some just natural, all to retain and enhance the original character.”

“All our meats are nestled and sourced near the top of Sutton Bank in the North York Moors National Park, our family farmers have farmed in Cold Kirby for three generations. The traditional methods of breeding, rearing and finishing livestock used in grandfather’s days are still evident in farming protocols. The breeds we have chosen are well suited to outdoor rearing and quite simply, taste incredible – “the proof of the pudding is in the eating” as they say.”

THE GRILL



All our beef steaks are dry aged for 35 days, served with French fries and classic grill garnish

Himalayan Salt Sirloin 8oz £26

Fillet 8oz £29½

Rump 8oz £22

Rib Eye 8oz £28

Chateaubriand 16oz to share £56

With Crispy fries, onion rings, Grilled corn on cob
and sauce of your choice. *(C, M)*
Please allow 35 min

1269 Beef 8oz Josper

Grilled Burger *G, M, E, MU* £17

Smoked tomato relish, sweet pickled gherkins,
Applewood cheddar, little gem and flamed
Beachwood bacon, skin on fries

SIDES

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| Greek Style Salad, Aged Feta Cheese <i>M, V</i> | £4 |
| Josper Corn on Cob, Herb Butter <i>M, V</i> | £3½ |
| Buttered New Potatoes with Parsley <i>M, V</i> | £3½ |
| French Beans with Bacon and Crispy Onions <i>M</i> | £4 |
| 1269 House Green Salad <i>MU, V, VE</i> | £3½ |
| Mashed Potato Toppings: truffle oil & chives, chicken jus and crispy skin (M) £1 | £4 |
| Ale Battered Onion Rings <i>C, Su, V</i> | £5 |
| Double Dipped Chips / French Fries <i>E, V</i> With garlic and pepper mayonnaise | £4½ |
| Three Cheese Mac n Cheese <i>C, M, E, V</i> | £4 |
| Bacon Mac n Cheese <i>C, M, E,</i> | £4½ |
| Jalapeno and Crispy Spiced Tortilla Mac n Cheese <i>C, M, E</i> | £5 |

SAUCES AND BUTTERS

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| Sauce Diane <i>F, C, M</i> | £3 |
| Peppercorn Sauce <i>M, SU</i> | £3 |
| Béarnaise <i>E, M, V</i> | £3 |
| Honey Mustard BBQ <i>MU, S, C, V, CE</i> | £3 |
| Chimichurri <i>V, VE</i> | £3 |
| Mango Salsa <i>V, VE</i> | £3 |

*V-Vegetarian , VE-Vegan ,N- nuts ,P- peanuts ,C - cereals containing glutens ,E- eggs ,F- fish ,S - soybeans ,CR- crustaceans ,M - milk ,CE - celery
MU - mustard ,SE - sesame ,L - lupin ,MO - molluscs ,SU - sulphur dioxide*

Should you have any dietary requirements, allergies or any special requests please inform one of our team and they will gladly help you.
All prices are in GBP and are inclusive of VAT. A discretionary service charge of 10% will be added to your bill.

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