



THE MARY BEALE  
RESTAURANT

**Sunday Lunch Large Table Menu**  
**18<sup>th</sup> February 2018**

	<u>Adults</u>	<u>Children</u> (under 12)
<b>2 Courses</b>	<b>£30.00</b>	<b>£15.00</b>
<b>3 Courses</b>	<b>£35.00</b>	<b>£18.00</b>

**Appetisers** (£3.50 each or 4 for £12.00)

Homemade pork crackling, apple sauce	Marinated olives
Halloumi fritters, red onion marmalade	Piquillo pepper & feta
Hummus & pitta	

**Starters**

*Served with freshly baked Artisan bread and unsalted butter*

**Celeriac soup (v)**

Truffle cream, celeriac crisps

**Home cured salmon gravadlax**

Yoghurt & dill dressing, roasted beetroot

**Mediterranean vegetable tian (v)**

Pesto, Parmesan wafer

**Main Courses**

**Sacombe Hill Farm beef**

Roast 28 day-aged sirloin (cooked medium rare), roast potatoes, broccoli hollandaise, sugar snap peas, Chantenay carrots, roast parsnip, Yorkshire pudding, red wine sauce & accompanied by horseradish sauce

**Newlyn hake supreme**

Herb crust, baby vegetables, saffron sauce

**Vegetable arancini (v)**

Tomato coulis, spinach, parsnip crisps

**English Wines & Local Hertfordshire Ales**

110	Chapel Down, Bacchus, Kent, 2016	£34.00
111	Chapel Down, Chardonnay, Kent, 2013	£37.00
213	Chapel Down, Union Red, Kent, 2015	£32.00
	Draught IPA real ale, The Three Brewers, St Albans, 4.6%, pint	£ 5.50
	Golden English Ale, The Three Brewers, St. Albans 3.8%, 500ml bottle	£ 6.00

## Desserts

### **Strawberry cheesecake**

Berry compote, Devonshire clotted cream

### **Baked chocolate tart**

Chocolate sauce, whipped cream

### **Manor Farm Creamery ice creams**

Gold Medal vanilla, Exclusive strawberry, Belgian chocolate,  
Honeycomb, Stem ginger, Salted caramel

### **Manor Farm Creamery sorbets**

Mango, blackcurrant, lemon

### **Cheese (£4.00 supplement)**

Wookey Hole Cave-aged Cheddar, Sharpham Elmhirst (v), Brie de Meaux, Colston Bassett Stilton  
Served with crackers, celery, grapes and homemade chutney

*Should you require your cheese at room temperature please allow thirty minutes,  
or better still, order at the same time as your starters and mains.*

## Hot Beverages *(Included with your lunch)*

*~ with homemade petits fours ~*

### **Café du Monde coffee:**

Café latte, Cappuccino, Americano, Espresso,  
Macchiato, Café Mocha

Cafetière/Decaffeinated Cafetière

### **Newby of London loose-leaf teas:**

English Breakfast, Decaf English Breakfast (tea bag),  
Earl Grey, Assam, Darjeeling, Green Jasmine Blossom,  
Silver Needle, Camomile, Peppermint, Ginger & Lemon,  
Fruity Berries



**(v) Vegetarian dishes:** For further vegetarian choices, please ask your waiter who will check with the kitchen team for other options.

**Allergy Advice:** For information about allergens, including cereals containing gluten, please ask a member of staff. We produce food in a kitchen where allergens are handled and while we try to keep things separate, we cannot guarantee that any item is allergen free.

*For tables of 8 and over, a service charge of 12.5% is added. For all other tables gratuities are at your discretion.  
Please note that our staff keep any gratuities generously given – thank you.*

*All prices are inclusive of VAT*

Our guests have asked that mobile phones & e-cigarettes are not used in public areas.  
Thank you for your co-operation.