



THE MARY BEALE
RESTAURANT

A la carte menu ~ Summer 2018

Appetisers

(£3.50 each or any 4 for £12.00)

Homemade pork crackling, apple sauce
Halloumi fritters, red onion marmalade
Hummus & pitta

Marinated olives
Piquillo pepper & feta

Starters

West Mersea native rock oysters (3) (DF)(GF) £10.50

Cucumber juice, cucumber spaghetti, caviar

Smoked haddock & spring onion chowder £8.00

Garlic & parsley crouton

Rabbit terrine £8.00

Rhubarb chutney, homemade prune and hazelnut bread

Lincolnshire wild mushroom brulée £8.50

Toasted sourdough, rocket

Avocado, chickpea & chicory salad (VE)(GF) £8.00

Chilli oil & micro cress



Please Note

If you would like your cheese served at room temperature,
please order earlier, or allow 30 minutes.

Dinner Inclusive

For those staying on a package inclusive of dinner, a £27.00 allocation is deducted from your final bill. This allocation covers a three course table d'hôte meal. For those wishing to choose from the à la carte menu or indeed from both menus, please note that the difference in price will be payable.



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Main Courses

Sacombe Hill Farm 28 day aged beef fillet (GF) £28.00

Rösti potato, grilled asparagus, rocket & radish salad, béarnaise sauce

Sacombe Hill Farm 28 day aged sirloin steak (GF) £22.50

Pont Neuf potatoes, roast field mushroom, slow roasted tomato, spinach, peppercorn sauce

Chalk stream trout supreme from the River Test (GF) £18.50

Watercress butter sauce, Jersey royals, julienne carrot, chilli oil

Roasted cod loin (GF) £18.50

Lobster sauce, dill potato cake, wild garlic & samphire

Blixes Farm lamb £26.50

Roasted loin, plum tomatoes, ratatouille, parsley & thyme crust, parmentier potatoes

Leek & mascarpone risotto (GF) £18.50

Parmesan shavings, lemon & thyme



Side Dishes

(£4.00 each)

Buttered new potatoes

Herb mash

Basket of fries with mayonnaise

Buttered Chantenay carrots

Tenderstem broccoli

Spinach

(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free (DF) = Dairy Free



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Weekly table d'hôte menu ~ from 6th June 2018

2 courses £22.00 ~ 3 courses £27.00

Served with freshly baked artisan bread & unsalted butter

Gazpacho soup (VE)(GF)(DF)

Micro basil

Salmon tartare (GF)

Creamed horseradish, pickled heritage beetroot

Blixes Farm lamb (GF)

Slow cooked neck, white onion purée, asparagus, micro mint

Roasted Packham pear (GF)

Roquefort mousse, caramelised walnuts, mizuna

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Corn-fed chicken breast (GF)

Smoked sweetcorn mash, basil foam, broad beans

Newlyn hake supreme

Chorizo crust, Pont Neuf, pea purée

Grilled Blixes Farm lamb's liver

Minted crushed new potatoes, spinach & crispy shallots

Chickpea & coriander cake (VE)

Tomato coulis, piquillo pepper & rocket salad

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Raspberry cheesecake

White chocolate mousse

Baked lemon tart

Strawberry panna cotta

Manor Farm ice creams & sorbets

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

Manor Farm sorbets

Mango, Blackcurrant, Lemon

**For alternative vegetarian dishes at no extra cost
please see the à la carte starters and main courses**





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A la carte menu - Desserts

Rhubarb baked Alaska £7.00

Ginger custard, crushed orange meringue

Blueberry & banana soufflé £8.00

Lemon meringue ice cream

(Please allow 20 minutes)

Iced caramel parfait £7.00

Coffee foam, homemade shortbread

Cheese £10.00

Wookey Hole Cave-aged Cheddar, Cornish Yarg, Brie de Meaux,

Colston Bassett Stilton, Isle of Avalon

Served with crackers, celery, grapes & homemade chutney



Table d'hôte menu - Desserts

Raspberry cheesecake

White chocolate mousse

Baked lemon tart

Strawberry panna cotta

Manor Farm Creamery ice creams

Gold Medal vanilla, Exclusive strawberry, Belgian chocolate,

Stem ginger, Honeycomb, Salted caramel

Manor Farm Creamery sorbets

Mango, blackcurrant, lemon



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Hot Beverages

All our beverages come with homemade petits fours

Café du Monde Coffee (Kenyan AA Grade): £4.30

Café Latte, Cappuccino, Americano, Espresso, Macchiato, Café Mocha

Café du Monde (Kenyan AA Grade) Cafetière/Decaffeinated Cafetière: £4.50

Liqueur Coffees

Jamaican (*Tia Maria*), Scottish (*Famous Grouse*), Italian (*Disaronno*) **£7.00**

Irish Latte (*Baileys & vanilla*), Neapolitan (*Caramel & Courvoisier*) **£7.50**

French (*Janneau*), Clyde Americano (*honey & Drambuie*)

Newby of London loose-leaf teas: £4.50

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



Brandy (25ml)

Martell VS	£3.50
Courvoisier VSOP	£4.50
Janneau	£5.60
Remy Martin VSOP	£7.60
Courvoisier XO	£16.00

Liqueurs (25ml)

Baileys	£4.00
Tia Maria	£4.00
Cointreau	£4.50
Drambuie	£4.80
Grand Marnier	£5.00

Dessert Wines (375ml)

901	Lafleur Mallet, Sauternes, France, 2011	£26.00
902	Errazuriz, late harvest, Sauvignon Blanc, Chile, 2010	£25.00

Fortified Wines (50ml)

Taylor's Late Bottled Vintage Port	£6.00
Grant Burge Tawny 10 year Port	£7.00