



THE MARY BEALE
RESTAURANT

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

Weekly table d'hôte menu ~ from 8th August 2018
2 courses £22.00 ~ 3 courses £27.00

Watermelon gazpacho

Halloumi croutons, micro mint

Grilled sardines

Pesto & tomato bruschetta

Dingley Dell ham hock rilette (GF)

Carrot purée, pickled blackberries

Grilled peaches (GF)(DF)

Feta crumble, pine nuts, honey & balsamic vinegar

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Dingley Dell pork (GF)

Slow cooked belly with five spice, grilled fillet, red cabbage, swede purée, roasted apples

Pan fried bream fillet (GF)

Cauliflower couscous, rocket, yellow pepper & sweetcorn gazpacho

Corn-fed chicken breast (GF)

Aubergine & tarragon purée, sweet potato dauphinoise, watercress, tarragon sauce

Field mushroom, goat's cheese & spinach parcel (V)

Israeli couscous, baba ganoush



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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A la carte menu ~ Summer 2018

Starters

Shetland king scallops (GF) £13.50

Celeriac remoulade, beurre rouge

Brixham crab (GF) £9.50

Tomato & basil dressing, avocado sorbet

Barbary duck £8.00

Smoked breast, crispy leg confit, nasturtium, toasted pine nuts, pickled red currants

Twice-baked Parmesan soufflé £8.00

White onion purée, leek ash, pickled apples

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

Sea trout (GF) £19.50

Crushed new potatoes, samphire, black garlic purée, watercress butter sauce

Halibut supreme (GF) £22.50

Tomato fondue, ricotta stuffed courgette flower, chervil butter sauce

Blixes Farm lamb £26.50

Grilled cutlets, buttered globe artichoke, Chantenay carrots, peas

Side Dishes

(£4.00 each)

Buttered new potatoes

Herb mash

Basket of fries with mayonnaise

Buttered carrots

Tenderstem broccoli

Spinach



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Vegan Menu

2 courses £22.00 ~ 3 courses £27.00

Pea & mint soup

Garlic crouton

Chicory & chickpea salad

Avocado sorbet, chilli oil

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Pumpkin & lentil curry

Basmati rice, mini poppadoms, mango chutney

Linguine

Roasted Mediterranean vegetables, tomato & basil sauce



Children's Menu*

1 course £12 ~ 2 courses £16.75 ~ 3 courses £19.75

Halloumi fritters

Tomato ketchup

Hummus & pitta (VE)

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Beale's burger

Chips & salad

Cumberland sausage & mash

Broccoli & gravy

Grilled chicken

Chips, mixed salad

*Under 12's

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



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A la carte menu - Desserts

Summer fruit plate (GF) £7.00

Gold Medal vanilla ice cream or sorbet (mango, blackcurrant or lemon)

Soufflé £8.00

*Chocolate & stem ginger, lemon meringue ice cream
(Please allow 20 minutes)*

Mango Japonaise £7.00

Orange curd, raspberries, mango sorbet

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

Summer berry pavlova

Berry compote, whipped crème fraiche, coconut macaroon

Chocolate & cardamom fudge cake

Soured cream, dried chilli flakes, Gold Medal vanilla ice cream

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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Vegan menu - Desserts

Glazed fruit kebabs

Cherry sorbet

Chocolate & water ganache cake

Vanilla soya cream

Children's menu - Desserts

Warm chocolate brownie

Gold Medal vanilla ice cream

Glazed fruit tart

Crème Anglaise



Hot Beverages

**All our beverages come with homemade petits fours
or pâte de fruit & served with soya milk (VE)**

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 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