



THE MARY BEALE
RESTAURANT

A la carte menu ~ Spring 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

Potted lobster £13.50

Cream cheese, chive, toasted sourdough

Smoked haddock & spring onion chowder £8.00

Garlic & parsley crouton

Beetroot salmon gravadlax £8.00

Buttermilk, sea herbs, grilled cucumber, caviar

Foie gras brulée £8.50

Pickled strawberries, crostini

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'hote 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

Butternut squash & ricotta lasagne (V) £18.50

Wild rocket, parmentier potatoes & chilli oil



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 11th April 2018

2 courses £22.00 ~ 3 courses £27.00

Served with freshly baked artisan bread & unsalted butter

Watercress soup (V) GF)

Chilli oil

Brixham crab mayonnaise

Celeriac remoulade, ciabatta toast

Dingley Dell pork terrine (GF)

Dijonaise, breakfast radish, pickled carrot & fennel

Brie de Meaux tart (V)

Green grape & chive relish, mixed leaves with sesame dressing

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Corn-fed chicken breast (GF)

Garlic & parsley mash, Savoy cabbage, red wine sauce

Pan fried bream fillet

New potatoes, samphire, caper & parsley butter sauce

Blixes Farm lamb

Slow cooked breast, grilled cutlet, squash purée, cocotte potatoes, cherry tomatoes

Butternut squash & lentil curry (V)

Basmati rice, poppadoms, mango chutney

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New York cheesecake

Strawberry essence, almond caramel tuile

Chocolate & raspberry torte

Lemon crème fraîche

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

Praline noisette bavarois £7.00

Gingerbread ice cream, salted peanut toast

Caramel soufflé £8.00

Belgian chocolate ice cream

(Please allow 20 minutes)

Mango, honey & cardamom tart £7.00

Honeycomb ice cream

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

New York cheesecake

Strawberry essence, almond caramel tuile

Chocolate & raspberry torte

Lemon crème fraîche

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