



THE MARY BEALE  
RESTAURANT

## A la carte menu ~ Winter 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

**Shetland king scallops £13.50**

*Pumpkin purée, black pudding, pork crackling*

**Clam chowder £7.50**

*Brunoise carrot & celery, garlic crouton*

**Beetroot salmon gravadlax £8.00**

*Buttermilk, sea herbs, grilled cucumber, caviar*

**Foie gras brulée £8.50**

*Pickled strawberries, crostini*

**Brie fonduta (v) £7.00**

*Grilled heritage carrots, harissa, dukkah*



#### 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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## A la carte menu ~ Winter 2018

### Main Courses

**Sacombe Hill Farm 28 day aged beef fillet £28.00**

*Rösti potato, wild mushroom sauce, baby turnips*

**Sacombe Hill Farm 28 day aged sirloin steak £22.50**

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

**Halibut supreme £22.00**

*Newburg sauce, parsley potatoes, spinach*

**Pheasant £19.00**

*Roast breast, confit leg, bubble & squeak, sautéed kale, juniper berry sauce*

**Dedham Vale venison £22.50**

*Roast haunch steak, parsnip puree, baby carrots, liquorice jus*

**Cauliflower & chestnut cake (v) £18.50**

*Stilton cream sauce, spinach, purple heritage carrots*



### Side Dishes

*(£4.00 each)*

Buttered new potatoes

Herb mash

Basket of fries with mayonnaise

Buttered Chantenay carrots

Tenderstem broccoli

Spinach



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**Weekly table d'hôte menu ~ from 7<sup>th</sup> March 2018**

**2 courses £22.00 ~ 3 courses £27.00**

*Served with freshly baked artisan bread & unsalted butter*

**Parsnip soup (v)**

*Honey cream, apple crisps*

**Pickled mackerel**

*Bruschetta, tomato concassé, olive oil powder*

**Pork terrine**

*Aioli, breakfast radishes, crostini*

**Brie de Meaux tart (v)**

*Green grape & chive relish, mixed leaves with sesame dressing*

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**Grilled pork cutlet**

*Sage mash, braised cabbage ball, caramelised apple*

**Sole**

*New potatoes, samphire, caper & parsley butter sauce*

**Steamed beef & onion pudding**

*Cocotte potatoes, spinach, cherry tomatoes*

**Roasted Mediterranean vegetable linguini (v)**

*Tomato & basil sauce*

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**Banana mille feuille**

*Parsnip caramel, cookie crumb*

**Muscovado caramel & chocolate tart**

*Homemade whisky ice cream, peanut brittle*

**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

**Maple syrup mousse £7.00**

*Peanut butter ganache, granola biscuit*

**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

**Banana mille feuille**

*Parsnip caramel, cookie crumb*

**Muscovado caramel & chocolate tart**

*Homemade whisky ice cream, peanut brittle*

**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