

## Sunday Lunch Menu 10<sup>th</sup> June 2018

	<u>Adults</u>	<u>Children</u> (under 12)
2 Courses	£30.00	£21.00
3 Courses	£35.00	£24.50

### 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*

#### **Gazpacho soup** (GF)(V)

Buffalo mozzarella, basil oil

#### **Shetland salmon croquettes**

Avocado & cream cheese mousse, sweet chilli sauce

#### **Grilled sardine bruschetta**

Tomato & coriander salsa, olive oil powder

#### **Dingley Dell ham hock rilette** (GF)

Pickled baby carrots, breakfast radish, dijonnaise

#### **Roasted Packham pear** (GF)(V)

Roquefort mousse, caramelised walnuts, mizuna

### Main Courses

#### **Sacombe Hill Farm beef**

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

#### **Blixes Farm lamb**

Roast leg, roast potatoes, broccoli hollandaise, sugar snap peas, carrots, roast parsnip, Yorkshire pudding, redcurrant sauce & accompanied by mint sauce

#### **Dingley Dell Pork**

Roasted loin, roast potatoes, broccoli hollandaise, sugar snap peas, carrots, roast parsnip, Yorkshire pudding, red wine sauce & accompanied by apple sauce

#### **Beer battered cod fillet**

Chunky chips, crushed peas, tartare sauce, lemon

#### **Pumpkin & Lentil curry** (VE)(GF)

Basmati rice, mini poppadoms, mango chutney

### 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



**THE MARY BEALE**  
RESTAURANT



## Desserts

### **Warm pear & blackberry sponge**

Butterscotch sauce

### **Dark chocolate & salted caramel torte**

Vanilla ice cream

### **Croissant bread & butter pudding**

Crème Anglaise

### **Fresh fruit salad**

Brandy snap basket, Chantilly cream, raspberry coulis

### **Chocolate & passion fruit cake**

Chocolate sauce

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

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

### **Manor Farm Creamery sorbets (DF)**

Mango, blackcurrant, lemon

### **Cheese (£5.00 supplement)**

Wookey Hole Cave-aged Cheddar, Cornish Yarg, 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 loose-leaf teas:**

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

**(V/VE) Vegetarian/Vegan dishes:** For further vegetarian/vegan 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 (GF) and dairy (DF), 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.