

Sunday Lunch Menu ~ 8th April 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

Pea & mint soup (V)

Mint cream, croutons

Brixham crab mayonnaise

Celeriac remoulade, ciabatta toasts

Scottish smoked salmon mille-feuille

Red pepper dressing, herb oil

Pork terrine

Aioli, breakfast radishes, crostini

Toasted goat's cheese croustade (V)

Rocket & beetroot salad

Main Courses

Sacombe Hill Farm beef

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

Blixes Farm lamb

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

Dingley Dell Pork

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

Sea bass fillets

Crushed new potatoes, wild garlic butter sauce

Stir-fried vegetables (VE, DF, GF)

Shiitake mushrooms, chilli & coriander tomato coulis, toasted sesame seeds

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

Rose scented meringues

Pistachio cream, chocolate sauce

Croissant bread & butter pudding

Crème Anglaise

New York style cheesecake

Berry compote

Chocolate & orange mousse

Gold Medal vanilla ice cream

Mango & cherry delice

Mango compote, Devonshire clotted cream

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 (£4.00 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 (tea bag),
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.

