



THE MARY BEALE
RESTAURANT

Sunday Lunch Menu ~ 25th November 2018

2 Courses £30.00 ~ 3 Courses £35.00

Includes coffee/tea & homemade petits fours

Appetisers (£3.50 each or 4 for £12.00)

Homemade pork crackling, apple sauce	Marinated olives (v)
Halloumi fritters, sweet chilli dip (v)	Piquillo pepper & feta (v)
Hummus & pitta (v)	

Starters

French onion soup (V)

Sourdough & brie crostini

Home cured salmon gravadlax (GF)

Cream cheese mousse, capers, samphire

Home smoked mackerel (GF)

Buttermilk, sea herbs, charred cucumber

Game terrine

Homemade chutney, rocket, herb oil

Roasted butternut pumpkin tart (V)

Cranberry & port dressing

Main Courses

Sacombe Hill Farm beef

Roast 28 day-aged sirloin (cooked medium rare), roast potatoes, crushed swede, Brussels sprouts, carrots, roast parsnip, Yorkshire pudding, red wine sauce & accompanied by horseradish sauce

Blixes Farm lamb

Roasted leg, roast potatoes, crushed swede, Brussels sprouts, carrots, roast parsnip, Yorkshire pudding, redcurrant sauce & accompanied by mint sauce

Dingley Dell pork

Roasted loin, roast potatoes, crushed swede, Brussels sprouts, carrots, roast parsnip, Yorkshire pudding, redcurrant sauce & accompanied by apple sauce

Pan fried bream fillet (GF)

Confit potatoes, tomato & olive sauce, samphire

Aubergine, cauliflower & chickpea tagine (V)

Israeli couscous, citrus yoghurt

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.

Desserts

Spiced pumpkin pie

Toffee apple ice cream, popping candy

Croissant bread & butter pudding

Crème Anglaise

Chocolate & orange mousse meringue

Chocolate sauce

Warm baked apple tart

Popcorn ice cream

Strawberry cream cheese mousse

Strawberry coulis, homemade cookie

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.*



Vegan Menu

Incl. coffee/tea, soya milk & pâte de fruit

Carrot & coriander soup

Chilli & garlic crouton

Chicory & chickpea salad

Avocado sorbet, chilli oil

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Chickpea, sweet potato & spinach curry (GF)

Basmati rice, mini poppadoms, mango chutney

Linguine

*Roasted Mediterranean vegetables,
tomato & basil sauce*

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Glazed fruit kebabs

Cherry sorbet

Chocolate & water ganache cake

Vanilla soya cream

Children's Menu*

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

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Warm chocolate brownie

Gold Medal vanilla ice cream

Glazed fruit tart

Crème Anglaise

**Under 12's*