

Sunday Lunch Menu ~ 4th March 2018

	<u>Adults</u>	<u>Children</u> (under 12)
2 Courses	£30.00	£15.00
3 Courses	£35.00	£18.00

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

Leek & potato soup (v)

Truffle cream, crispy leeks

Smoked chicken & sweet potato tian

Crème fraiche, micro cress

Chicken liver paté

Red onion marmalade, sourdough toast

Smoked salmon & dill mousse

Blini, lime gel

Sun dried tomato & olive palmiers (v)

Rocket, Parmesan

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

Seabass

Pan fried fillets, crushed new potatoes, spinach, saffron sauce

Vegetable arancini (v)

Spinach, parsnip crisps & tomato coulis

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

Dark chocolate tart

Milk chocolate sauce, Gold Medal vanilla ice cream

Croissant bread & butter pudding

Devonshire pouring cream

Baked lemon tart

Berry compote, raspberry sauce

Warm banana sponge pudding

Butterscotch sauce, clotted cream

Blackberry & apple pie

Cinnamon whipped cream

Manor Farm Creamery ice creams

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

Manor Farm Creamery sorbets

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 of London 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) Vegetarian dishes: For further vegetarian 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, 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.

