



THE MARY BEALE
RESTAURANT

Sunday Lunch Menu ~ 12th August 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
Halloumi fritters, red onion marmalade
Hummus & pitta
Marinated olives
Piquillo pepper & feta

Starters

Watermelon gazpacho

Halloumi croutons, micro mint

Scottish smoked salmon brioche

Free-range poached egg, hollandaise

Dingley Dell ham hock rilette (GF)

Carrot purée, pickled blackberries

Barbary duck

Smoked breast, crispy leg confit, nasturtium, toasted pine nuts, pickled red currants

Grilled peaches (GF)(DF)

Feta crumble, pine nuts, honey & balsamic vinegar

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

Pan fried sea bream fillet (GF)

Cauliflower couscous, rocket, yellow pepper & sweetcorn gazpacho

Field mushroom, goat's cheese & spinach parcel (V)

Israeli couscous, baba ganoush

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

Key lime pie

Raspberry coulis

Strawberry cheesecake

Strawberry Chantilly

Sticky toffee pudding

Butterscotch sauce

Vanilla Japonaise gateau

Orange curd, summer berries

Baked chocolate tart

Gold Medal vanilla ice 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 (£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

Pea & mint soup

Garlic crouton

Avocado, chicory & chickpea salad

Chilli oil

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Pumpkin & lentil curry

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