

The Mary Beale Restaurant

Weekly table d'hôte menu from 19th April 2016

2 courses £20 ~ 3 courses £25

Served with freshly baked Artisan bread and unsalted butter

Cream of sweet potato soup (v)

Sweet potato crisps & herb oil

Mackerel

*Hay baked fillet, smoked paté, horseradish cream,
pickled baby turnips, puffed wild rice*

Scottish smoked salmon galette

Puff pastry, poached free-range egg, lumpfish caviar

Grilled courgette, avocado mousse & feta tian (v)

Black olive crumb & tomato vierge

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Beales fish pie

Salmon, smoked haddock, tenderstem broccoli, Chantenay carrots

Corn fed chicken breast

Heritage carrots, parmentier potatoes, pea purée, tarragon jus

Dedham Vale beef

Chargrilled rump, hand cut chips, grilled field mushroom, tomato, Stilton butter

Red pepper goat's cheese & spinach pithivier (v)

Red pepper coulis, sautéed potatoes, broad beans

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Warm toffee apple pudding

Maple & walnut ice cream, caramel sauce

Vanilla crème brûlée

Homemade shortbread

Lemon mille-feuille

Blueberry panna cotta & lime glaze

Manor Farm Creamery ice creams

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

Sorbets

Mango, blackcurrant, lemon



A la carte menu ~ Spring 2016

Appetisers

(£3.00 each or any 4 for £10.00)

Homemade pork crackling, apple sauce	Marinated olives
Marinated artichokes hearts	Piquillo pepper & feta
Camembert fritters, red onion marmalade	Hummus & pitta
Panko breadcrumb king prawn, sweet chilli	

Starters

Watercress soup £6.50

Smoked salmon & crème fraiche

Pan fried king scallops £13.00

Smoked sweetcorn purée & chorizo

Treacle cured salmon £8.00

Pickled cucumber & fennel, dill & mustard dressing, pumpernickel bread

Tea smoked Barbary duck breast £7.00

Orange & chilli jam, grilled chicory & coriander cress

Roasted baby beetroot & Dolcelatte salad £7.00

Rocket, balsamic vinegar

Dingley Dell ham hock rilette £7.50

Mustard mayonnaise, carrot & radish salad, Parmesan crisp



Children (under 12's)

A 30% discount applies for child size portions on all hot food items

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.

A la carte menu ~ Spring 2016

Main Courses

Red mullet fillets £17.00

Spring onion potatoes, purple sprouting broccoli, saffron sauce

Pan roasted loin of yellow fin tuna £17.00

Spicy Du Puy lentil salsa, new season Jersey Royals & rocket

Dingley Dell pork £19.00

Fillet medallions, stuffed with feta cheese, sage, mash, baby carrots, apple crisp

Blixes Farm lamb loin & confit shoulder £25.00

Jerusalem & artichoke terrine, Savoy cabbage, lamb jus

8oz Sacombe Hill Farm 28 day aged sirloin steak £20.00

French fries & salad

Sacombe Hill Farm beef fillet £27.00

Fondant potato stuffed with Brie de Meaux, spinach & truffle sauce



Side Dishes

(£3.00 each)

Buttered Jersey royals

Mashed potatoes

Basket of fries with mayonnaise

Potato wedges with sweet chilli sauce

Buttered Chantenay carrots

Purple spouting broccoli

Buttered kale

Mixed salad, house dressing

Table d'hôte menu

Desserts

Warm toffee apple pudding

Maple & walnut ice cream, caramel sauce

Vanilla crème brûlée

Homemade shortbread

Lemon mille-feuille

Blueberry panna cotta & lime glaze

Manor Farm Creamery ice creams

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A la carte menu

Desserts

Dark chocolate mousse £7.00

Coconut panna cotta & coconut dacquoise

Banana parfait £7.00

Orange buttermilk sherbet & chocolate crème

Rhubarb soufflé £9.00

*Gold Medal vanilla ice cream
(Please allow 20 minutes)*

Valrhona caramelia, salted caramel torte £7.00

Popcorn & Gold Medal vanilla ice cream

Cheese £9.00

*Wookey Hole cave-aged Cheddar, Sharpham Elmhirst, Brie de Meaux,
Colston Bassett Stilton*

Served with crackers, celery, grapes & homemade chutney

Hot Beverages

All our beverages come with homemade petits fours

Café du Monde Coffee: £4.00

Café Latte, Cappuccino, Americano, Espresso, Macchiato, Café Mocha

Cafetière/Decaffeinated Cafetière: £4.30

Colombian Excelso (mild)

Rich in flavour with notes of hazelnut and caramel a subtle sharpness and medium body

Kenyan AA Grade (fuller flavour)

Intense fruity flavour and a short, sharp earthy finish

Jamaican Blue Mountain Cafetière: £5.30

Reputedly the finest coffee in the world sweet and tangy with distinct nuttiness and a short, clean aftertaste

Liqueur Coffees

Jamaican (*Tia Maria*), Scottish (*Famous Grouse*), Italian (*Disaronno*) **£7.00**

Irish Latte (*Baileys & vanilla*), Neapolitan (*Caramel & Courvoisier*) **£7.50**

French (*Janneau*), Clyde Americano (*honey & Drambuie*)

Newby of London loose-leaf teas: £4.30

English Breakfast, Decaffeinated English Breakfast (tea bag), Earl Grey, Assam

Darjeeling, Silver Needle. Green Jasmine Blossom, Camomile, Peppermint

Ginger & Lemon, Fruity Berries

Jasmine Lotus hand-woven flowering tea: £5.30

Green tea (amaranth flower)

Brandy

Martell VS	£3.50
Courvoisier VSOP	£4.50
Janneau	£5.60
Remy Martin VSOP	£7.60
Courvoisier XO	£16.00

Liqueurs

Bailys	£4.00
Tia Maria	£4.00
Cointreau	£4.50
Drambuie	£4.80
Grand Marnier	£5.00

Dessert Wines (375ml)

A perfect accompaniment to puddings and a beautiful way to end a meal.

900	Lafleur Mallet, Sauternes, France, 2011	£24.00
901	Errazuriz, late harvest, Sauvignon Blanc, Chile, 2010	£23.00
902	Chapel Down, Nectar, Kent, 2012	£32.00

Fortified Wines (50ml glass)

Taylor's Late Bottled Vintage Port	£6.00
Grant Burge Tawny 10 year Port	£7.00