

Outsidein menu

(Sample weekly menu)

Starter £6.00

Main course £12.50

Dessert £5.50

Starters

Cream of cauliflower soup

Smoked chicken wonton and chilli oil

Wild mushroom, stilton and spinach tartlet (v)

Roasted cherry tomato and basil infusion

Sautéed chicken livers

Red onion marmalade, toasted brioche and Diablo sauce

Feta cheese, sun blush tomato and olive timbale (v)

Pastry stick, balsamic and rocket

Pan-fried sea scallops

(£ 5 supplement)

Pea purée, pancetta crisp and baby leaf

Lemon and ginger prawn brochettes

(£ 3 supplement)

Avocado purée and chilli dipping sauce

Caesar salad

char-grilled chicken, anchovies, Parmesan

Avocado, tomato & mozzarella (v)

rocket leaves, balsamic reduction

Main courses

Pan fried salmon fillet

Potato rosti, asparagus and red wine sauce

Corn fed chicken supreme

Potato croquettes, wild mushrooms, spinach and tomato butter sauce

Slow cooked pork belly

Creamy mash potato, peas, broad beans and port jus

Aubergine, tomato and spinach linguini (v)

Garlic bread sticks and balsamic reduction

Sacombe Hill farm fillet of beef

(£ 8 supplement)

Confit potato, glazed carrots, green beans and veal reduction

Pan fried fillet of Sea Bass

(£ 5 supplement)

Crushed new potatoes, wilted salad and chorizo

Beales burger

Gruyère, semi-dried tomatoes, red onion, chunky chips

Chicken tikka curry

basmati rice, poppadoms, mango chutney

Beales free range egg omelette

(£ 9.95)

Cheese, tomato, ham, red onion & smoked salmon
Served with potato wedges and salad garnish
(please choose from the fillings above)

Sides

(£ 3 supplement)

Chunky chips & salsa

Mixed or green salad

Green beans with tomato dressing

Creamed spinach

Desserts

White chocolate tart

Raspberry sorbet and sweet chilli tuile

Iced mango and tequila parfait

Passion fruit syrup and lime marshmallow

Manor Farm Creamery ice creams

gold medal vanilla, Belgian chocolate chip,
banana & butterscotch, stem ginger, strawberry

Selection of Sorbets

Raspberry, lemon, chocolate and mango

Dark bitter chocolate fondant

(£ 3 supplement)

Raspberry sorbet and spiced tuile

(Please allow 15-20 minutes cooking time)

Cheese selection

(£ 4 supplement)

Please choose a selection from the following:

Chabichou, Montgomery's cheddar, Brie de Meaux and Stilton

Served with chutney, celery and oat crackers.

Coffees and teas with petits fours

(£ 4 supplement)

**Café du Monde cafetière coffee, cappuccino, café latte or
espresso**

A selection of Newby of London teas and herbal infusions

English breakfast, Earl Grey, peppermint, Camomile, Assam,
Darjeeling, green tea, lemon & ginger

Speciality coffee

(£ 8.50 supplement)

Irish - whiskey

Baileys - Baileys

French - brandy

Calypso - Tia Maria