



Welcome

In the kitchen at Beales Hotel we have a simple philosophy - we believe in the quality of the ingredients speaking for themselves. We pride ourselves in sourcing the best quality local produce and creating simple dishes that are full of flavour.

Our menu is designed to suit all needs. You can enjoy fine dining in the Outsidein restaurant, a snack in the Talkbar or on the patio, or in the comfort of your hotel room if you prefer.

If there is anything you would like that is not on our menu, then please do not hesitate to ask and we will be more than happy to prepare this for you.

**Diego Granada
Head Chef**



Spring menu 2010

Thick cut sandwiches

available on white or granary bloomer bread, with fairfield crisps & tossed leaves

Grilled chicken £6.50
garlic mayonnaise

Honey roasted ham £6.50
Cheddar, grain mustard

Mature Cheddar £6.50
semi dried tomatoes, lettuce (v)

Roasted beef sirloin £7.00
red onion marmalade

Atlantic prawns £7.00
marie rose sauce

Paninis

served with seasoned wedges & tossed leaves

Honey roast ham, with rarebit £7.50

Mature Cheddar, spiced tomato chutney (v) £7.50

Chicken, chorizo, mozzarella £7.50

Salads

Smoked Scotch salmon £9.95
niçoise & tomato dressing

Traditional Caesar £9.95
with char-grilled chicken or minute steak

Char-grilled asparagus (v) £9.00
Poached hen egg, olives, tomatoes

Hot sandwiches *All served with chunky chips*

The club £9.95
**grilled chicken, bacon, egg, tomato, mayonnaise,
cos lettuce**

The steak £9.50
char-grilled minute steak, red onion marmalade, rocket

The cheese melt (v) £9.00
mature cheddar, tomato chutney, rocket

Hot meals

Smoked haddock and potato fishcake £8.00
spinach leaves, poached egg, grain mustard sauce

Beales burger (Sacombe Hill mince) £11.50

Gruyere, semi dried tomatoes, red onion, chunky chips

Sacombe Hill Farm sirloin steak £18.00
chunky chips, mushrooms, peppercorn sauce

Indian style chicken curry £12.50



Starters

Roasted pepper & tomato soup £ 6.50
smoked salmon, crème fraiche

Chicken liver parfait £ 6.50
figs, green apple chutney

Beetroot & feta cheese (v) £ 7.00
cherry tomatoes, herb oil

Mains

Roasted cod fillet £15.50
clams, vegetable chowder

Saddle of lamb wrapped in prosciutto £17.00
apricots, spinach, fondant potatoes

Roasted Jerusalem artichokes (v) £13.00
ratatouille, herb oil

Sides

Seasoned potato wedges £ 3.00

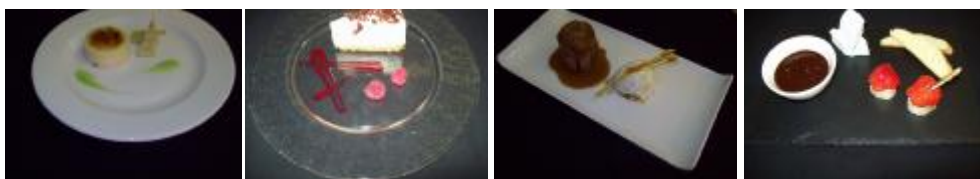
Chunky chips and salsa £ 3.00

Mixed salad £ 3.00

Green salad £ 3.00

Green beans with shallot dressing £ 3.00

Creamed spinach £ 3.00



Desserts

Warm rhubarb compote £6.50
Custard ice cream, ginger sponge

Lemon tart £6.50
raspberry sorbet, vanilla stick

Passion fruit pannacotta £6.50
white chocolate shortbread, pineapple crisp

Summer berry mousse £6.50
chilled honey soup

Manor Farm Creamery ice creams £6.50
gold medal vanilla, Belgian chocolate chip, banana & butterscotch, stem ginger

Cheese £8.00
served with fruit chutney, celery sticks & savoury biscuits

Crottin
Made from unpasteurised goats milk and vegetarian rennet

Montgomery's cheddar
A lovely, powerful cheese, produced in the south of Somerset for three generations

Brie de meaux
Classic French cheese known as the king of cheeses for centuries, made in the heart of the brie region near Paris

Stilton
Blue veined, semi hard cheese made from cow's milk in the Nottinghamshire area, with a creamy and smooth texture with long lasting flavour



Hot beverages

100% Arabica AA grade Kenyan beans, freshly roasted creole blend coffee

Cafe du Monde coffee

£3.50

Cafetière

Latte

Macchiato

Cappuccino

Espresso

Hot chocolate

Mocha



Newby of London loose leaf teas & infusions

£3.50

English breakfast

Earl grey

Peppermint

Camomile

Green tea

Lemon & ginger

Please note that all food items on this menu are available from 10.00am-10.00pm.

The thick cut sandwiches are available 24 hours.

Dishes on this menu could contain nuts or traces of nuts

All prices are inclusive of VAT at the current rate

Gratuities are entirely at your own discretion



Wines by the glass

Choose from either a 175ml or 250ml glass of wine or a 375ml carafe

	175 £	250 £	375 £
White wine			
Gulara Chardonnay, S. East Australia, 2008	4.30	5.95	8.90
Millstream Chenin Blanc, 2007	4.30	5.95	8.90
Las Ondas Sauv Blanc, Valle Central, 2008	4.50	6.25	8.95
Ponte Pinot Grigio, Veneto, 2006	5.75	7.95	11.95

Red wine

Gulara Shiraz, S. East Australia, 2008	4.30	5.95	8.90
Reinares Tinto Tempranillo, Castilla, 2007	4.90	6.75	10.00
Las Ondas Cab Sauvignon, Valle Central, 2008	4.50	6.25	8.95
Aimery Merlot, Vin de Pays d'oc, 2008	5.25	7.25	10.75
Fleurie, Jeanne Galette, 2006	6.95	9.95	14.95

Rose wine

Millstream Pinotage, Western Cape, 2008	5.25	6.95	10.25
Pink Pinot Grigio, Veneto, Italy, 2007	5.75	7.75	11.50

Champagne & sparkling wine (200ml bottle)

H.Lanvin & Fils, brut, NV	£14.50
Segura Viudas brut reserve, cava, Catalunya NV	£7.50



After dinner (50ml)

Cognac

Remy Martin VSOP £9.60

Liqueurs

Baileys, Tia maria, Drambuie, Cointreau £6.20

Port

Taylors LBV £ 6.00

Fonseca vintage 1983 £15.00

Malt Whisky

Glenlivet 12 yr £ 9.60

Laphroaig 10 yr £ 8.00

Lagavulin 12 yr £13.20

Oban 14 yr £9.60

Macallan 10 yr £9.60

Glenfiddich 12yrs £8.60

Glenmorangie 10yr £9.60

Dalwhinnie 15yr £9.60

Liqueur Coffees

Irish coffee – Whisky £ 7.00

Bajan coffee – white rum £ 7.00

Calypso coffee – Tia Maria £ 7.00

Irish con pana – ice cream, Whisky & coffee £7.00