

Winter Menu 2012

Starters

Soup (v) (g)

Celeriac and parsnip, celeriac crisps, double cream
£7.50

King scallops (g)

Shetland king scallops, slow cooked pork belly, cauliflower purée
£13.50

Potted shrimps

Potted brown shrimps, ciabatta and dressed leaves
£7.50

Rabbit (g)

Rabbit terrine, pickled beetroot, grain mustard dressing, pea shoots
£8.50

Wood pigeon (g)

Roasted breast, du Puy lentils, Parmesan wafer, red wine sauce
£7.50

Jerusalem artichoke (v)

Jerusalem artichoke tart, rocket leaves, truffle dressing
£7.50

Cold dishes and salads

Game terrine (g)

Toast, homemade piccalilli
£8

Chicken liver pâté

Mixed salad, toasted sour dough, homemade chutney
£8

Smoked Scottish salmon (g)

Smoked Scottish salmon, salad leaves, egg, onion, capers
£12.95

Sutton Hoo free-range chicken Caesar salad

Kos lettuce, anchovies, Parmesan shavings
£12.95

Mains

Monkfish

Medallions wrapped in Parma ham, rocket, black noodles, tomato and olive sauce
£20

Seabass (g)

Pan-fried fillet, sauté potatoes, carrot purée, courgette ribbons, chive beurre blanc
£19

Partridge

Roast Denham estate partridge, bread sauce, juniper berry sauce, game chips, sage mash, buttered carrots
£18.50

Venison (g)

Seared Denham Estate steak, roast parsnip, beetroot purée, potato rösti, liquorice jus
£22.50

Red onion tarte tatin (v)

Toasted goats cheese, carrot purée, parsley mash
£16

Fishcake

Salmon fishcake, spinach, free-range poached egg and Hollandaise sauce
£11.50

Madras curry (g)

Chicken Madras curry, basmati rice, mango chutney, poppadoms
£14.50

Sausage and mash

Traditional Cumberland sausage and mash, onion jus, carrots
£12.50

Grills

Sacombe Hill Farm Beef (g)

Béarnaise sauce, mushroom, spinach, grilled tomato, chips

8oz Fillet steak £26

8oz Sirloin steak £19

Calves liver (g)

Bacon, spinach, mash potato, carrot, onion jus

£15.50

Shetland salmon supreme (g)

Spinach, carrots, new potatoes, Hollandaise

£15.50

Beales burger made with Sacombe Hill Farm beef

Gruyère cheese, red onion, chips, mayonnaise

£13.50

Grilled chicken burger

Chicken breast and bacon burger, spicy wedges, sweet chilli

£13.50

Side dishes (£3 each)

Mixed salad with seeded mustard dressing

Basket of chips with mayonnaise

Sautéed Brussel sprouts with bacon

Buttered new potatoes

Broccoli Hollandaise

Baby carrots

(v) Denotes vegetarian dishes

(g) Denotes gluten-free dishes

For tables of 8 and over, a service charge of 12.5% is added. For all other tables gratuities are at your discretion.

All prices are inclusive of VAT

Desserts (£8)

Belgian chocolate

Chocolate & mint marquise, warm chocolate madeleines, mint anglaise

Banana

Fritters, vanilla ice cream, raspberry coulis

Soufflé

Belgian chocolate, Grand Marnier anglaise (please allow 20 minutes)

Fig

Baked tartlet, almond streusel, orange pannacotta

Vanilla

Crème brûlée, home made shortbread

Hazelnut

Warm hazelnut and meringue pie, homemade plum sorbet

Winter berries

Baked filo pastry strudel, coconut cream

Manor Farm creamery Ice creams (g - without tuile basket)

Gold Medal vanilla, Exclusive strawberry, Belgian chocolate chip,
Banana butterscotch, Lemon meringue, Peach Melba, Pistachio,
Honeycomb, Turkish delight, Stem ginger

Sorbets (g - without tuile basket)

Mango, blackcurrant, lemon

Cheese (£9)

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

**Lord of the hundreds, Cheddar, Olde York, Isle of Avalon, Sharpham
Elmhurst, Barkham Blue, Brie de Meaux, Colston Bassett
Stilton.**

Coffee and Tea (£4)

Selection of Twinings teas or Paddy and Scott's cafetière coffee, cappuccino,
espresso, café latte or mocha with homemade petits fours