



**THE MARY BEALE**  
RESTAURANT

**Weekly table d'hôte menu ~ from 15<sup>th</sup> November 2017**

**2 courses £21.00 ~ 3 courses £26.00**

*Served with freshly baked artisan bread & unsalted butter*

**French onion soup (v)**

*Toasted sourdough*

**Mussels in Bloody Mary sauce**

*Fresh horseradish*

**Roasted half poussin**

*Roasted baby vegetables, cocotte potatoes*

**Feta stuffed red hat peppers (v)**

*Tabbouleh salad, tahini*

\* \* \* \* \*

**Newlyn hake**

*Herb crust, saffron potatoes, saffron butter sauce, carrot & courgette*

**Blixes Farm lamb navarin**

*Herb mashed potatoes, diced root vegetables*

**Dingley Dell pork**

*Slow cooked belly, sage & onion dauphinoise, leeks, apple*

**Cauliflower & chestnut cake (v)**

*Roasted shallots, heritage carrots, Stilton sauce*

\* \* \* \* \*

**Blueberry frangipane**

*Blueberry compote, cherry ice cream*

**Cranberry & white chocolate cheesecake**

*Orange & ginger foam, white chocolate powder*

**Manor Farm Creamery ice creams**

*Gold Medal vanilla, Exclusive strawberry, Belgian chocolate,*

*Stem ginger, Honeycomb, Salted caramel*

**Manor Farm Creamery sorbets**

*Mango, blackcurrant, lemon*

**For alternative vegetarian dishes at no extra cost  
please see the à la carte starters and main courses**





THE MARY BEALE  
RESTAURANT

## À la carte menu ~ Autumn 2017

### Appetisers

*(£3.50 each or any 4 for £12.00)*

Homemade pork crackling, apple sauce  
Halloumi fritters, red onion marmalade  
Hummus & pitta

Marinated olives  
Piquillo pepper & feta

### Starters

**Langoustine bisque** £7.50

*Whipped cream & tarragon*

**Yellow fin tuna escabeche** £8.00

*Aubergine purée, micro leaf salad*

**Shetland king scallops** £13.50

*Pea purée, chorizo*

**Pigeon breast** £8.50

*Sweetcorn purée, popped corn, pancetta*

**Stuffed courgette flower (v)** £7.00

*Ricotta mousse, tomato fondue, pesto*



#### Please Note

If you would like your cheese served at room temperature,  
please order earlier, or allow 30 minutes.

#### Dinner Inclusive

For those staying on a package inclusive of dinner, a £26.00 allocation is deducted from your final bill. This allocation covers a three course table d'hôte meal. For those wishing to choose from the à la carte menu or indeed from both menus, please note that the difference in price will be payable.



THE MARY BEALE  
RESTAURANT

## À la carte menu ~ Autumn 2017

### Main Courses

**Monkfish £22.00**

*Pan fried medallions wrapped in Parma ham, squid ink pasta,  
baby carrots, saffron sauce*

**Pheasant £18.50**

*Roast breast, confit leg, pease pudding, buttered kale, juniper berry sauce*

**Sacombe Hill Farm 28 day aged beef fillet £28.00**

*Pommes Anna, baby vegetables, red wine jus*

**Sacombe Hill Farm 28 day aged sirloin steak £22.50**

*Pont Neuf potatoes, spinach, peppercorn sauce*

**Blixes Farm lamb £22.50**

*Roasted rump, rosemary fondant, aubergine purée, ratatouille,  
rosemary jus*

**Wookey Hole Cave-aged Cheddar & semi-dried tomato tart (v) £18.50**

*Tomato coulis, new potatoes, spinach*



### Side Dishes

*(£4.00 each)*

Buttered new potatoes

Herb mash

Basket of fries with mayonnaise

Buttered Chantenay carrots

Tenderstem broccoli

Spinach



THE MARY BEALE  
RESTAURANT

## Table d'hôte menu - Desserts

### **Blueberry frangipane**

*Blueberry compote, cherry ice cream*

### **Cranberry & white chocolate cheesecake**

*Orange & ginger foam, white chocolate powder*

### **Manor Farm Creamery ice creams**

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

### **Manor Farm Creamery sorbets**

*Mango, blackcurrant, lemon*



## A la carte menu - Desserts

### **Pistachio & chocolate macaroon £7.00**

*Iced peanut butter parfait*

### **Spiced clementine soufflé £8.00**

*Gold Medal vanilla ice cream*

*(Please allow 20 minutes)*

### **Mocha mousse £7.00**

*Vanilla panna cotta*

### **Cheese £10.00**

*Wookey Hole Cave-aged Cheddar, Cornish Yarg, Brie de Meaux,  
Colston Bassett Stilton, Isle of Avalon*

*Served with crackers, celery, grapes & homemade chutney*



THE MARY BEALE  
RESTAURANT

## Hot Beverages

All our beverages come with homemade petits fours

**Café du Monde Coffee (Kenyan AA Grade): £4.30**

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

**Café du Monde (Kenyan AA Grade) Cafetière/Decaffeinated Cafetière: £4.50**

### 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: £4.50

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

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

*Ginger & Lemon, Fruity Berries, Green Sencha*

### Brandy (25ml)

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

### Liqueurs (25ml)

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

### Dessert Wines (375ml)

901	Lafleur Mallet, Sauternes, France, 2011	£26.00
902	Errazuriz, late harvest, Sauvignon Blanc, Chile, 2010	£25.00

### Fortified Wines (50ml)

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