



THE MARY BEALE
RESTAURANT

Sample Sunday Lunch Menu – August 2023

3 Courses £38.50 - 2 Courses £31.50

Available from 12:00 noon until last orders 2:00pm

Includes warm bread rolls and unsalted butter - Café du Monde Coffee or Eilles loose-leaf tea and petits fours

STARTERS

Tomato and basil soup
Mascarpone cream

King prawn cocktail
Marie Rose sauce, shallots

Salt and pepper squid
Pea and spring onion salad, sweet chilli

Roast chicken terrine
Caesar dressing, balsamic onions

Salad of artichoke and pickled lemon VE
Pine nuts, herbs, beans

MAINS

Surrey Farm sirloin of beef
or
West Country slowed cooked shoulder of lamb
or
Corn-fed chicken breast
Served with
Savoy cabbage, carrots,
honey and thyme parsnip, roast potatoes,
Yorkshire pudding, red wine jus

Pan seared salmon fillet
New potatoes, watercress and fennel salad,
salsa verde
Roasted aubergine and spiced chickpea ragout
Coconut yoghurt,
pomegranate molasses

SIDES £5.00 each

Triple cooked chips v
Tenderstem broccoli v

Sauces: We are pleased to offer the following sauces included within your menu price – please ask your waiter:
Tomato ketchup, Mayonnaise, Dijon wholegrain mustard, English mustard, Horseradish, Tabasco,
HP brown sauce, Mint sauce, Cranberry jelly

DESSERTS

Warm banana and chocolate cake
Butterscotch, Devonshire clotted cream

Strawberry delice
Summer berries, Gold Medal vanilla ice cream

Tiramisu
Coffee sauce, chocolate cream

Baked lemon tart
Crème fraiche, raspberry sauce

Manor Farm ice creams and sorbets
(3 scoops in tuile basket)
Gold Medal vanilla, Double chocolate, Honeycomb, Strawberry, Coffee, Salted caramel

Sorbets: Mango, Lemon, Raspberry

Cheeseboard (£7.50 Supplement)
Served with olive bread, quince jam and grapes
Rachel, Baron Bigod, Mrs. Kirkham's Lancashire, Beauvale



Hot Beverages

Served with petits fours

Café du Monde (Kenyan AA Grade) Cafetière or Decaffeinated Cafetière,
Café Latte, Cappuccino, Americano, Espresso, Macchiato, Café Mocha

English breakfast, Decaffeinated English Breakfast, Earl Grey, Assam Darjeeling, Silver Needle,
Green Jasmine Blossom, Camomile, Peppermint, Ginger & Lemon, Fruity Berries, Green Sencha

Wines

WHITE		175ml	250ml	75cl Bottle
121	Pinot Grigio Villa Elsa 2020	£7.85	£10.35	£32.00
131	Pulenta Estate XIV Pinot Gris 2021	£8.85	£11.85	£37.00
135	Currency Creek Estates, Stonemason Chardonnay 2021	£9.35	£12.35	£38.00
139	Spinyback Sauvignon Blanc, Nelson 2021	£7.85	£10.60	£33.00
142	Niel Joubert Byter Chenin Blanc 2021	£6.60	£8.60	£27.00
RED		175ml	250ml	75cl Bottle
206	Château Freybernat 2020	£8.60	£11.60	£36.00
231	Casa Sant Orsola, Chianti 2018	£8.10	£10.60	£33.00
238	Promesa Rioja Crianza 2018	£8.60	£11.60	£36.00
243	Punta de Vacas Malbec, Norton 2020	£7.10	£9.10	£28.00
260	Hoopenberg, The Guru Merlot 2020	£7.85	£10.35	£32.00

- The above is a selection, please ask to see our full list of wines by the bottle -

Children (under 12)
Eat half price

ALLERGENS: V Vegetarian, VE Vegan

Please ask your waiter if you would like full allergen information.

SERVICE CHARGE: For tables of 8 and over a service charge of 12.5% will be added.

For all other tables, gratuities are at your discretion. Please note that our staff keep any gratuities generously given – thank you.