

MRS.
BEET**ON'S**
RESTAURANT

WEIGHTS & MEASURES ACT 1985

Unless supplied pre-packaged GIN, RUM, VODKA, WHISKEY
Are offered on these premises in quantities of TWENTY-FIVE MILLILITRES

Every care is taken to avoid any cross contamination from allergens during preparation. We do, however, work in a kitchen that processes allergenic ingredients and we do not have a specific allergen free zone or dedicated fryers. We are not a nut free establishment and nuts form part of our menus and are offered freely throughout the restaurant and bars. If you have any specific allergies or concerns, please let us know and we'll do our best to help.

VAT is included at the current rate.

A discretionary 12.5% service charge will be added to your bill.

We are very grateful for any feedback.

Soft Drinks and Mixers

Appletiser	4
Fentiman's Ginger Beer	5
Fentiman's Victorian Lemonade	5
Coca Cola	4.5
Diet Coca Cola	4.5
Fever Tree Lemonade	4
Fever Tree Ginger Ale	4
Fever Tree Tonic	4
Fever Tree Light Tonic	4

Fruit Juices

Fresh Orange Juice	7
Cloudy Apple Juice	4.5
Pineapple Juice	4.5
Cranberry Juice	4.5
Tomato Juice	4.5
Clamato Juice (<i>contains Shellfish</i>)	6

Nibbles

Cottage Loaf, Salted Butter Curls	7
Fried Whiting, Tartare Sauce	11
Sausage Rolls, Colman's Mustard	11
Wild Mushrooms on Toast, Garlic & Parsley	11

Starters

Tomato Soup with Warm Garlic Bread	11
Soft Boiled Burford Brown Egg, Green Asparagus Spears	15
Chicken Liver Pate, Warm Toast & Fig Chutney	15
Crispy Chicken, Warm Spices & Black Treacle	17
Prawn Cocktail, Avocado, Baby Gem, Marie Rose Sauce	17
Dressed Crab, Avocado, Parsley & Cucumber	18

Mains

Spit-Roast Chicken & Homemade Gravy	28
Mince & Dumplings	23
Steak and Eggs with a Watercress Salad	30
A Plate of Roast Lamb Chops with Anchovy Butter	33
Chalkstream Trout, Pickled Cucumber, Smoked Butter Sauce	30
Butcher Burger, Homemade Dill Pickle, Chunky Chips & Ketchup	20
Add Cheese 3	
Add Bacon 3	
Grain Salad with Roast Winter Vegetables & Raw Apple Vinegar Dressing	20
Pulled Pork Sandwich, Fennel & Apple Slaw, Porridge Oat Sourdough	19
Chip Buttie, White Sliced Bread, Tomato Ketchup	16
Fondue for Two, Potatoes & Crusty Bread	28

Sides

Thick Cut Chips	6
Add Gravy	2
Add Black Truffle	8
Macaroni Cheese	6
Creamed Spinach	6
Grilled Broccoli & Chilli	6
Garlic Petit Pois	6

Spirits

Served in 50ml Measures

VODKA	
Sipsmith (40%)	16
Chase (40%)	16
Grey Goose (40%)	16
Belvedere Pure (40%)	16
GIN	
Sipsmith London Dry Gin (41.6%)	14
Silent Pool (43%)	14
Hendricks (41.4%)	14
Monkey 47 (47%)	16
TEQUILA & MEZCAL	
Tapatio (40%)	12
Monte Alban Mezcal (40%)	15
Don Julio Anejo (38%)	15
Don Julio Reposado (38%)	15
COGNAC	
Hennessy VS (40%)	10
Hennessy XO (40%)	25
WHISKEY	
Woodford Reserve (45.2%)	11
Johnnie Walker Black Label (40%)	13
Lagavulin 16yr (43%)	14
The Yamakazi 12yr (43%)	30
RUM	
El Dorado 3yr (40%)	10
Zacapa 23yr (40%)	14
Diplomatico Reserva Exclusiva (40%)	15
Edmundo Dante Anejo 15yr (40%)	25

Wines and Beers

Glass 175ml / Bottle 750ml

CHAMPAGNE

Moët & Chandon Imperial Cuvée 28 / 130

WHITE WINE

Picpoul et Pinet Ladies, Chateau de Pinet, Languedoc, France 2021 12 / 44
Pinot Grigio, La Tunella, Fruili, Italy 2021/2 23 / 65
Chablis Vaudecorce, La Famille Clarke, Burgundy, France 2019 23 / 75
Pouilly Fume 'La Moyniere' Micheal Redde et Fils, Loire, France 2021 28 / 105

ROSE WINE

Rosé de Primitivo 'Tramari', San Manzano, Salento, Italy 2021 20 / 70
Whispering Angel, Château D'Esclans, Côtes de Provence, France 2022 23 / 85

RED WINE

Hercula Monastrell, Familia Castana, Yecla, Spain 2021 18 / 58
Ondarre Rioja Reserva, Rioja, Spain 2018 23 / 80
Poderi Sanguineto, Vino Nobile di Montepulciano, Italy 2016 28 / 105
Gevrey-Chambertin, Domaine Thierry Mortet, Burgundy, France 2021 50 / 200

Glass 75ml / Bottle 375ml

DESSERT WINE

Saint-Albert, Les Pacherenc d'Or, Pyrenees, France 2016 20 / 80

330ml Bottle

BEERS

Asahi (5%) 8.5
Peroni (5%) 7.5
Empress Lager Organic Gluten Free (4.5%) 7.5
Meantime Pale Ale (4.3%) 8.5
Empress Ale (4.5%) 7.5
Heineken (0%) 7.5

Children's Menu

Nibbles

Cottage Loaf, Salted Butter Curls 7
Crudités & Homemade Hummus 7

Mains

Penne Pasta & Parmesan Cheese 10
Choice of Bolognese, Pomodoro, or Pesto
Free Range Crispy Chicken 12
Served with Broccoli, Peas & Chips
Local Cumberland Sausage 12
Served with Chips, Gravy & Petit Pois
Homemade Cod Fish Fingers 12
Served with Petit Pois & Chips

Sides

Steamed Broccoli 4
Chips 4
Petit Pois 4

Desserts

Chocolate Chip Cookie Sandwich 8
With Dulce de Leche Ice Cream
Godminster Cheddar 8
Served with Celery, Grapes & Seeded Crackers
Seasonal Fruit Salad 7
Served with Lemon Sorbet
Union Gelato & Sorbets (per scoop) 3
A daily selection

Puddings

Knickerbocker Glory	9
Sticky Toffee Pudding <i>Served with Whipped Clotted Cream</i>	10
Elderflower & Strawberry Jelly Chantilly Cream	12
Rhubarb Crumble <i>Served with Garden Bay Leaf Custard</i>	14
Selection of British Cheeses <i>Served with Seeded Crackers</i>	14
The Pudding Bowl Chocolate Mousse, Crumble, Salted Caramel, Chopped Walnuts	15

Milkshakes

Salted Caramel Pretzel <i>Vanilla Ice Cream, Milk, Caramel Sauce, Pretzel</i>	12
Lemon Pie <i>Lemon Juice, Vanilla Ice Cream, Milk, Lemon Curd</i>	14
Oreo Cheesecake <i>Cookies, Cream, Chocolate Ice Cream</i>	12
Boozey S'mores <i>Vodka, Baileys, Marshmallows, Chocolate Ice Cream</i>	18
Bourbon Milk Punch <i>Bourbon, Milk</i>	18

Teas and Infusions

BLACK TEA	6
Beaverbrook Breakfast Blend	
The Staunton Earl Grey	
GREEN TEA	6
The Forbidden City Green with Jasmine	
Matcha	
HERBAL INFUSIONS	6
Peppermint	
Nile Chamomile	
Lemongrass	
Tropical Punch	

Coffee and Hot Chocolate

Single Espresso	6
Double Espresso	6
Single Macchiato	6
Double Macchiato	6
Americano	6
Latte	6
Flat White	6
Cappuccino	6
Mocha	6
Hot Chocolate	6