

MRS.
BEET**ON'S**
RESTAURANT

Cigars

Trinidad Reyes	50
Montecristo No. 4	60
Hoyo de Monterrey, Petit Robusto	65

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

Orange Juice	6
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

Smoked Almonds	6
Nocellara Olives	6
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

Chilled Pea and Marigold Soup with Warm Garlic Bread	11
Devilled Egg, Heritage Porridge Oat Sourdough, Mixed Leaf Salad	15
Grilled Lettuce with Warm Potted Shrimps	15
Crispy Chicken, Warm Spices & Black Treacle	17
Cured Salmon, Celery & Dill	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	35
Scampi & Chips, Homemade Mushy Peas & Tartare Sauce	22
Butcher Burger, Homemade Dill Pickle, Chunky Chips & Mustard Ketchup Mayonnaise Add Cheese 3 Add Bacon 3	20
Roasted Peppers, Stracciatella & Basil Pesto	20
Coronation Chicken Sandwich with Porridge Oat Sourdough <i>Or as a Salad</i>	19 19
Chip Buttie, White Sliced Bread, Tomato Ketchup	16
Grilled Goat's Cheese with Rosemary Honey, Figs & Lavender	20

Sides

Thick Cut Chips	6
Add Gravy	2
Add Celery Salt	2
Macaroni Cheese	6
Creamed Spinach	6
Grilled Broccoli & Chilli	6
Braised Peas, Lettuce & Radishes with Mint & Lemon	6
Marinated Tomato, Rocket & Spring Onion Salad	6

Spirits

Served in 50ml Measures

VODKA	
Sipsmith (40%)	12
Chase (40%)	15
Grey Goose (40%)	15
Belvedere Pure (40%)	15
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
WHISKEY	
Woodford Reserve (45.2%)	11
Johnnie Walker Black Label (40%)	11
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 15 / 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
Meantime Pale Ale (4.3%) 7
Empress Ale (4.5%) 7.5
Heineken (0%) 7.5

Puddings

Knickerbocker Glory 11
Homemade Gooseberry Fool 12
Raspberry Eton Mess, Chantilly Cream 12
Selection of British Cheeses 14
Served with Seeded Crackers
The Pudding Bowl 15
Chocolate Mousse, Crumble, Salted Caramel, Chopped Walnuts
Cherry Brandy Charlotte (Serves 2) 20

Milshakes

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

Children's Menu

Nibbles

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

Mains

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

Sides

Steamed Broccoli	4
Chips	4
Petit Pois	4

Desserts

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

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