

MRS.
BEETON'S
RESTAURANT

A Tipple...

Moët & Chandon Imperial Cuvée 28 / 130

Gingerbread Man Martini 20
Our twist on the traditional espresso martini, we add gingerbread to Kahlua, Vodka and Espresso for a seasonal favourite that will keep you up all night.

Sloe Winter Spritz 20
Indulge in the festive tipple where we combine Sipsmith Sloe Gin with Moët champagne and soda water for those cosy winter evenings. Just don't drink the Sloe Winter Spritz too fast...

And a Nibble...

Spiced Almonds 6
Marinated Nocellara Olives 7
Mrs Beeton's Cottage Loaf, Salted Butter Curls 8
Cumberland Sausage Rolls, Colman's Mustard 9
Crispy Peppered Baby Squid, Sweet Chilli Jam, Saffron Aioli 9

Starters

Roasted Butternut Squash Soup, Brioche Croutons, Rosemary Oil	12
Traditional Prawn & Shrimp Cocktail, Baby Gem Lettuce, Marie Rose Sauce	18
Heritage Beetroots, Goat's Cheese, Radicchio, Toasted Hazelnuts	15
Foraged Wild Mushrooms, Sourdough, Parsley and Garlic Butter Madeira Sauce	16
Burford Brown Scrambled Eggs, Sourdough, Autumn Black Truffle	24

Mains

Corn-fed Spit-Roast Chicken & Homemade Gravy	32
Dingley Dell Pork Chop Lardo Di Colonnata, Dijon Mustard Sauce, Parsnip Fries	39
Slow Roasted Beef Cheek Lancashire Bomber Polenta, Swiss Chard and Salsa Verde	37
Smoked Haddock Kedgeree Soft Boil Egg	21
Fish of the Day Burnt Lemon Butter Sauce, Capers, Parsley	MVP
Cornish Lobster Mac & Cheese Macaroni Pasta, Gruyere Cheese	26
Spinach and Ricotta Tortellini Pepper and Thyme Puree, Sauteed Baby Spinach	23
Tandoori Spiced Ironbark Pumpkin Grain Salad and Jasmine Soaked Fruits	18

The Classics

Mrs Beeton's Dry Aged Beef Burger Pickled Baby Cucumber, Oglesfield Cheddar, Smoked Streaky Bacon, Chunky Chips, Sweet Mustard Mayonnaise	26
Fish & Chips Line Caught Cod, Rustic Chips, Mushy Peas, Tartare Sauce	24
Dry Aged Skirt Steak Sandwich Rustic Baguette, Caramelised Onion Chutney, Horseradish Cream	25
Chip Buttie Sourdough Toast, Ketchup, Malt Vinegar	17
Pumpkin Burger Pepper Sauce, Gem Lettuce, Winter Chutney, Parsnip Fries	19

Sides

Skin On Chunky Chips	6
Creamed Spinach & Nutmeg	7
Roasted Broccoli & Red Chillies	7
Truffled Macaroni & Cheese	9
Curly Kale Salad & Honey Mustard Vinaigrette	6

Puddings

Lemon Pound Cake, Whipped Tonka Bean Cream	9
Steamed Chocolate Pudding to share Woodford Reserve Chantilly	16
Sticky Toffee Pudding, Vanilla Ice Cream	9
English Apple Crumble, Warm Bay Leaf Custard	11
Vanilla Cheesecake, Mandarin Compote	10

Milkshakes

Salted Caramel Pretzel <i>Vanilla Ice Cream, Milk, Caramel Sauce, Pretzel</i>	15
Oreo Cheesecake <i>Cookies, Cream, Chocolate Ice Cream</i>	15
Chocolate & Hazelnut <i>Chocolate Ice Cream, Hazelnuts, Milk, Nutella</i>	15
Boozey S'mores <i>Vodka, Baileys, Marshmallows, Chocolate Ice Cream</i>	20

Why not have a festive tippie...

Bailey's Hot Chocolate	12
Bailey's Latte	12

Children's Menu

Nibbles

Crispy Squid and Mayonnaise	7
Crudités & Homemade Hummus	7
Tomato Soup and Toast	7

Mains

Kids Cheeseburger and Fries	12
Kids Fish and Chips	12
Penne Pasta, Tomato Sauce & Parmesan Cheese	10
Free Range Chicken Breast, Chips & Broccoli	12

Sides

Steamed Broccoli	4
Chips	4
Petit Pois	4

Puddings

Sticky Toffee Pudding	9
Seasonal Fruit Salad	7
Daily Selection of Union Gelato & Sorbets (per scoop)	3
Chocolate Chip Cookie	3

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

Wines and Beers

Glass 175ml / Bottle 750ml

CHAMPAGNE & SPARKLING WINE

Moët & Chandon Imperial Cuvée	28 / 130
Beaverbrook Albury Estate La Cuvée	115
Beaverbrook Albury Estate Cuvée Rosé	28 / 130

WHITE WINE

Picpoul et Pinet Ladies, Chateau de Pinet, Lauguedoc, France 2021	18/58
A Mano Bianco, Puglia, Italy, 2022	20/68
Albarinho, Lagar de Cervera, Rias Baixas, Galicia, Spain, 2022	23/83
Chablis Vaudecorce, La Famille Clarke, Burgundy, France 2019	27/85

Half Bottle

Chablis, Joseph Drouhin, Burgundy, France, 2022	65
Sancerre 'La Merci-Dieu', Bailly-Reverdy, Loire, France, 2022	65

Bottle Only

Riesling Piesporter Goldtröpfchen Kabinett, A.J. Adams, Germany 2022	105
Kit's Coty Bacchus, North Downs, Kent, England, 2021	105
Olivier Leflaive Les Setilles, Bourgogne Blanc, Burgundy, France, 2021	115
Pouilly Fume 'La Moyniere' Micheal Redde et Fils, Loire, France 2021	120
McHenry Hohnen Chardonnay, Margaret River, Western Australia, 2018	130

ROSE WINE

Rosé de Primitivo 'Tramari', San Manzano, Salento, Italy 2021	23/78
Whispering Angel, Château D'Esclans, Côtes de Provence, France 2022	25/95

RED WINE

Beaverbrook Medoc, Lafite Rothchild, Bordeaux, France, 2019	
Hercula Monastrell, Familia Castana, Yecla, Spain 2021	18 / 63
Primitivo di Manduria, Zolla, Puglia, Italy, 2020	23 / 88
Ondarre Rioja Reserva, Rioja, Spain 2018	25 / 88
Eradus Pinot Noir, Awatere Valley, Marlborough, New Zealand, 2022	25 / 88
Santenay, Louis Latour, Burgundy, France, 2020	28 / 105

Half Bottle

Chianti Classico, Tenuta Cigliano, Tuscany, Italy, 2012	88
Château Tronquoy-Lalande, Saint-Estèphe, Bordeaux, France, 2017	108

Bottle Only

Planet Oregon, Pinot Noir, Oregon, USA, 2021	120
Il Seggio Bolgheri, Poggio al Tesoro, Tuscany, Italy, 2021	145
Les Fiefs de Lagrange, Saint-Julien, Bordeaux, France, 2015	155
Republica del Malbec, Matias Riccitelli, Mendoza, Argentina, 2020	175
Châteauneuf-du-Pape, Domaine de Villeneuve, Rhône, France, 2012	200
Gevrey-Chambertin, Domaine Thierry Mortet, Burgundy, France 2021	230

Glass 75ml / Bottle 375ml

DESSERT WINE

Saint-Albert, Les Pacherenc d'Or, Pyrenees, France 2016	23 / 160 (750ml)
Château Briatte, Sauternes, Bordeaux, France, 2019	25 / 95 (375ml)

330ml Bottle

BEERS

Asahi (5%)	8.50
Peroni (5%)	7.50
Empress Lager Organic Gluten Free (4.5%)	7
Meantime Pale Ale (4.3%)	8.50
Empress Ale (4.5%)	7.50
Heineken (0%)	7.50

Cigars

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

Soft Drinks and Mixers

Appletiser	6
Fentiman's Ginger Beer	6
Fentiman's Victorian Lemonade	6
Coca Cola	5
Diet Coca Cola	5
Coke Zero	5
Fever Tree Lemonade	4.50
Fever Tree Ginger Ale	4.50
Fever Tree Tonic	4.50
Fever Tree Light Tonic	4.50

Fruit Juices

Orange Juice	7
Cloudy Apple Juice	4.50
Pineapple Juice	4.50
Cranberry Juice	4.50
Tomato Juice	4.50
Clamato Juice (<i>contains Shellfish</i>)	6

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.