



BEALE'S

APPETISERS

Smoked Salmon 7/6	Smoked Trout 6/-	Melon 3/6
Paté Maison 4/-	Grapefruit Cocktail 2/6	Prawn Cocktail 4/6
Fresh Grapefruit 2/6	Potted Shrimps 4/6	Egg Mayonnaise 3/-
Fruit Juices 1/6		Tomato Juice 1/6

SOUP

Soup of the day 2/-	Consommé 2/6	Cold Consommé 2/6
Real Turtle with sherry 6/6	Lobster Bisque 4/-	Clear Oxtail 4/-
	Vichyssoise 3/-	

FISH

River Trout Meunière 7/6	<i>Saute in butter, with lemon</i>
Sole Bonne Femme 9/6	<i>Poached, with white wine and mushroom sauce</i>
Sole Mornay 8/6	<i>Poached with cheese sauce.</i>
Grilled Dover Sole 12/6	
Dover Sole Colbert 13/6	<i>Boned, Fried and filled with maître d'hôtel butter.</i>
Fried Scampi 10/6	
Scampi Provençale 11/6	<i>Sauté with shallots, tomatoes and garlic.</i>
Scampi à la Maison 17/6	<i>Cooked at your table in butter, cream and Cognac, with garnish to taste.</i>
Grilled Halibut 9/6	
Poached Halibut 10/6	<i>With shrimp sauce.</i>
Fresh Lobster Thermidor 19/6	<i>Saute in white wine, served in the shell with Thermidor sauce.</i>
Grilled Scotch Salmon 15/6	

EGG DISHES

Omelettes—Plain, Cheese, Ham, Mushroom or Asparagus 7/6	
Spanish Omelette 8/6	
Poached Egg Florentine 8/6	<i>Two poached eggs with cream on a bed of spinach.</i>

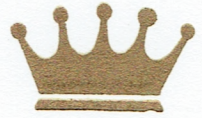
GRILLS

(all served with a garnish of tomato, mushroom and straw potatoes)

Weights shown are uncooked weights).

Lamb's Kidneys à la Brochette 7/6	Grilled Lamb Cutlets 7/6
Grilled Gammon with Egg or Pineapple (8 ozs.) 12/6	Mixed Grill 10/6
Grilled Sirloin Steak (6 ozs.) 11/6	Grilled Rump Steak (8 ozs.) 13/6
Kebab à la Grecque 13/6	<i>Lamb, kidney and mushroom skewered on a bed of rice, shallots and pimentos.</i>
Grilled Fillet Steak (8 ozs.) 15/6	
Grilled Entrecôte Mirabeau (6 ozs.) 13/6	<i>Sirloin steak garnished with stuffed olives and anchovies.</i>
Steak Diane 16/-	<i>Steak cooked at your table in butter and Burgundy with garnish, and flamed in Cognac.</i>

Grill Room



ROAST

(as available)

Roast Forerib of Beef 7/6
Roast Breast of Chicken 10/6

Roast Leg of Lamb 7/6
Whole Poussin 12/6 (25 mins.)

ENTRÉES

Curried Chicken 10/6
Entrecôte Chasseur 13/6 *Saute Sirloin Steak, with Mushroom & red wine sauce*
Casserole of Chicken 9/6
Pilaff à la Grecque 10/6 *Diced chicken on a bed of rice, shallots and pimentos.*
Veal Escalope Viennoise 10/6 *Garnished with egg, parsley, lemon, olives and anchovies.*
" " Holstein 10/6 *Topped with a fried egg.*
Braised Gammon Florentine 12/6 *On a bed of spinach, with pimentos and sauce Mornay.*
Fried Chicken Maryland 11/6 *With fried bacon, banana and sweet corn.*
Steak, Kidney and Mushroom Pie 7/6

COLD BUFFET

Roast Chicken and Ham 10/6
Cold Gammon 7/6
Ox Tongue 7/6
Roast Turkey and Ham 10/6

Roast Forerib of Beef 7/6
Grosvenor Pie 7/6
Salmon Mayonnaise 15/6
Fresh Lobster Mayonnaise 14/6

VEGETABLES

Parsley Potatoes 1/6
Parisienne Potatoes 2/-
Fresh Green Vegetables 1/6
Cauliflower au Gratin 2/6
French Fried Potatoes 1/6
Braised Celery 2/6
Spinach 2/-
Mushrooms 3/-
Roast Potatoes 1/6
Garden Peas 1/6
Asparagus Tips 3/-
Grilled Tomatoes 2/-

SWEETS

Cold Sweet of the day 2/-
Fruit Flan 2/-
Fruit Salad 2/-
Sorbet 2/-
Crêpe Suzette, Pineapple or Peaches 7/6 *Flamed in Cognac at your table.*
Ice Cream, Assorted Flavours 1/6
Banana Split 2/-
Apple Strudel 2/-
Pineapple 2/-
Chinese Lychees 2/6
Crème Caramel 1/6
Cassata with Pineapple 2/6
Peaches 2/-
Dairy Cream 1/-

CHEESE

The Cheese Board 2/-

Cover Charge 1/-
(including Rolls, Butter and Melba Toast)

Coffee 1/3