

CIGARS
&
CIGARETTES

BEALE'S RESTAURANT

WHITBREAD'S ALE
ON DRAUGHT
HALF 4^D. PINT

GROUND FLOOR MENU

A LA CARTE

Grapefruit 6d
Windsor Soup 4d

FISH

Fried or Grilled Dover Soles 2/2
Fried Fillet of Plaice 1/2
Fried Whiting 8d
Fried or Boiled Turbot, Prawn Sec. 1/4

ENTREES

Braised Steak & Carrots 1/4
Irish Stew & Dumpling (Chop) 1/4
Fried Sweetbreads & Bacon 1/9
Cottage Pie & Tomato 1/2
Fried Lamb Cutlet & Peas 1/-

JOINTS

Roast Scotch Beef 1/4
Yorkshire Pudding 2d
Roast Veal, Ham & Seasoning 1/6

POULTRY

Roast Surrey Chicken, York Ham,
Game Chips & Bread Sauce 1/9 & 2/3

GRILLS

Chop 1/9 Steak 1/9
Mixed Grill 2/6

116 - TABLE D'HÔTE - 116

THREE COURSES 1/6

Hors D'Oeuvres
Grapefruit Cocktail
Orange Juice
Tomato Juice
Windsor Soup

Fried Fillet of Halibut & Chips
Fresh Salmon & Cucumber
Roast Veal & Ham
Braised Steak Crecy
Irish Stew & Dumpling
Cottage Pie & Tomato
(2) Grilled Sausages Lyonnaise
Celery & Egg Casserole & Mashed Potatoes
Mushroom Rissoles & Grilled Tomato
Roast Mutton

Peas Cabbage
Runner Beans Cauliflower
Chip Potatoes Saute Potatoes
Baked Potatoes Boiled Potatoes
Potatoes in Jackets

Apple Turnover Plums & Custard
Fruit Jelly Orange Trifle
Raisin Roll Tapioca Custard

Roll.

31st October 1938.

A LA CARTE

COLD DISHES

Ham or Tongue 1/- Mayonnaise of Egg 9d

SALADS

Green Salad 6d Potato Salad 6d
Russian Salad 6d Cream Cheese &
Tomato Salad 9d

SUNDRIES

Omelette Plain or Savoury 1/-
Macaroni au Gratin 6d Mayonnaise Sauce 2d
Red Currant Jelly 3d Coffee n. cup 2d
Cheddar 3d Parmel 4d Stilton 6d

SWEETS

Apple Turnover 4d Plums & Custard 4d
Fruit Jelly 4d Orange Trifle 4d
Raisin Roll 5d Tapioca Custard 4d
Real Cream Ices 3d & 6d Pineapple 6d
Strawberry & Vanilla Cream 6d Trifle 6d
Fruit Salad 6d Cream 3d

VEGETABLES

Runner Beans 4d Cauliflower 4d
Greens 4d Sprouts 4d
Chip Potatoes 4d Baked Potatoes 4d
Mashed Potatoes 4d Saute Potatoes 3d
Potatoes in Jackets 4d Boiled Potatoes 3d

Ask for SCHWEPPE'S Ginger Ale, Tonic Water, & Soda Water.