

*General Manager*

**David Seward**

*Restaurant Manager*

**Chris Lane**

*All prices include VAT at 17.5%.*

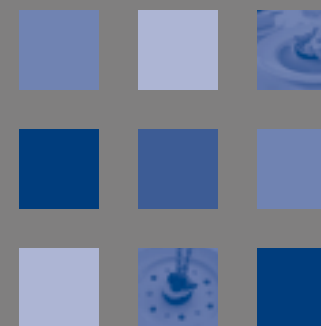
*Gratuities at your discretion*

*Menu available*

**10.00am to 10.00pm**

*Some dishes may contain traces of nuts*

*To the best of our knowledge,  
none of our foods are produced  
from GM Soya or Maize.*



LOUNGE & ROOM  
SERVICE MENU



BUCKINGHAM  
BEALES HOTEL

Available from 10am to 10pm daily

**Baked garlic bread with herbs** £2.50

**A selection of breads** £3.50

with olive oil, balsamic vinegar and pesto dips

**Marinated Mediterranean olives** £2.50

in our own scented oil

**Tomato and Basil soup** £4.25

with granary roll, croutons and cream

**Tortilla chips** £3.95

topped with jalapenos, salsa, sour cream and guacamole

**Pasta quills** £4.95

with Mediterranean vegetables, pesto and Parmesan shavings

**British cod and chips with mushy peas** £10.95

**Home-made 6oz burger** £8.50

with crisp lettuce, tomato, salsa and gherkin,  
served open with chunky chips

**Steak and Ale pie with bubble and squeak** £11.95

## SANDWICHES

**1½ rounds on white or brown bread  
with kettle chips and dressed leaves** £5.25

Tuna mayonnaise

Honey roast ham and English mustard

Egg and cress mayonnaise

Mature Isle of Mull cheddar with chutney

Prawns and Marie Rose sauce

Should you have a favourite please ask.

## LITE BITES AND HOT SNACKS

**Chicken and bacon salad** £5.25

with balsamic dressing

**Ploughman's lunch** £8.50

Mature cheddar, pate, ham, fig chutney,  
Red onion marmalade, salad and 2 rolls

**BLT Ciabatta** £6.50

hot bacon, crisp lettuce and tomato

**Chicken and bacon wrap** £6.50

with Caesar dressing

**Roasted Mediterranean vegetable wrap** £6.50

dressed with pesto

**Bowl of Chunky chips** £2.50

**British Cheeses** 3 cheeses £5.75 5 cheeses £7.95

Served with table water biscuits, fig chutney, celery and grapes

**Cornish Organic Brie** - award winning recipe has been used to  
create this outstanding Brie. As it ripens it develops a creamy texture  
and a distinctive mellow flavour.

**Oxford Blue** - made from nuttals with soft cream curd, full flavour,  
made at a local Oxford farm.

**Isle of Mull Cheddar** - traditional handmade cheddar with a good full  
farmhouse flavour and natural texture.

**Shropshire Blue** - made in a family run creamery its mellow and  
creamy with a strong blue taste coming through.

**Sage Derby** - a cheese made since the 17th Century. It has chopped  
sage through, then is rested for 12 weeks for the flavour to develop.

If you would like your cheese served at room temperature  
please order 30 minutes in advance.

## AFTERNOON TREATS

Served between 2pm and 6pm

**2 Warm scones with jam and cream** £2.25

**Home-made butter shortbread** £1.50

**Hot buttered toasted teacake** £3.00

**The 'Buckingham High Tea for two'** £16.00

An assortment of finger sandwiches and a Selection  
of sweet treats with tea or coffee.(for 2 persons)

## WINES BY THE GLASS

BIN	TASTE GUIDE	WHITE WINES	175ml	250ml
5	2	Finca Flinchman Chardonnay	£3.85	£5.15
1	3	Kleine Zalze Chenin Blanc	£3.45	£4.75
9	2	Bourgogne Chardonnay Couvent Des Jacobins	£4.95	£5.75
		<b>RED WINES</b>		
16	B	Kleine Zalze Gamay Noir	£3.85	£5.15
17	C	Finca Flinchman Malbec	£3.75	£5.05
20	C	Don Jacobo Rioja	£3.95	£4.75
		<b>House Wine Riddle</b> Shiraz/Chardonnay/Reisling	£3.45	£4.75