

SUMMER MENU

SERVED FROM 12.00 NOON – 2.00PM MON-SAT 6.00PM – 9.30PM MON-SUN

BREAD & SMALL BITES

Marinated Noccerella Olives ^{VE}
4.50

Warm Ciabatta 5.50
cold-pressed rapeseed oil & dukkha

Cod Cheek Scampi 7.75
tartare sauce

STARTERS

Pea & Shallot Ravioli 9.75
raw tomato dressing, confit tomatoes, herb oil

Hand Picked Crab Crumpet 12.50
crème fraiche, pickled cucumber

Smoked Salmon Croqueta 10.25
pea salad, tartare sauce, pine nuts, herbs, beans

Crispy Duck Terrine 10.75
hoi sin dressing, cucumber,
white radish & spring salad pea salad, tartare sauce

Salad of Artichoke & Pickled Lemon ^{VE} 9.75
pine nuts, herbs, beans

MAINS

Trealy Farm Charcuterie Board
Monmouthshire air-dried ham, juniper cured wild venison
carpaccio, fennel salami, lemon & thyme veal salami,
Mrs Kirkham's Lancashire cheese,
sourdough bread, pickles, olives
11.00 / 20.00

Grilled Day Boat Fish
new potatoes, rocket, salsa verde
£ Market Price

Roast Monkfish Tail
emerald dahl, brown butter curry leaf,
coconut shavings
28.00

Corn-fed Chicken Milanese
garlic & sage butter, rocket, fennel, Parmesan
22.50

Caramelised Onion & Goats' Cheese Tart
new potatoes, walnuts & rocket
19.50

Roast Rump of Lamb
broccoli purée, rosemary jus, confit garlic,
olive & rosemary crumb
29.00

Malaysian Vegetable Curry ^V
miso black rice, stir fry Asian greens
19.50

Dry-Aged Steaks

7oz Centre Cut Fillet
44.00

9oz Sirloin
33.00

Chateaubriand
To share [or not]
85.00

All steaks are served with triple cooked chips, watercress & fennel salad
Choose from red wine & shallot, béarnaise or peppercorn sauce

WEEKLY MENU

[From 5th August 2023]

Served 12 Noon-2.00pm & 6.00pm-9.30pm [Mon to Sat]
2 courses 27.00 / 3 courses 32.00

Roasted Tomato & Basil Soup
mascarpone cream

Rabbit & Leek Terrine
heritage carrot salad

Grilled Pork Cutlet
mustard mash, grilled peach, watercress

Roasted Aubergine
spiced chickpea ragout, coconut yoghurt,
pomegranate molasses

Raspberry Cheesecake
chocolate ice cream, berry compote

Mango Bavarois
passionfruit, strawberry shortbread

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SIDES

Triple Cooked Chips ^{VE}
5.00
Watercress, Pea Shoot & Rocket Salad ^{VE}
5.00

Delmonico Potatoes
Cheddar cheese crumb
5.50
Tenderstem Broccoli
hollandaise sauce
5.75

CHEESE

Cheese is best served at room temperature, please allow 30 minutes or order earlier
Served with olive bread, quince jam & grapes
Single Cheese 4.00 / Full Selection 12.00

Rachel ^v

Semi-hard goats' cheese, sweet & nutty flavour.

Mrs. Kirkham's Lancashire

The most famous of Lancashire cheese with a beautiful buttery taste.

Beauvale ^p

Smooth & creamy textured blue, made by Cropwell Bishop Stilton.

Baron Bigod

The UK's only traditional raw milk Brie-de-Meaux style cheese.

DESSERT

Manor Farm Ice Creams & Sorbets [3 scoops] 9.00
Gold Medal vanilla, Double chocolate, Honeycomb, Strawberry, Coffee, Salted Caramel
Sorbets: Mango, Lemon, Raspberry

Apricot Frangipane Tart 9.25
Raspberry sorbet

Banoffee Pie 9.00
whipped cream, grated chocolate

Baked Chocolate Tart 8.75
homemade lavender ice cream

Peanut Butter Mousse ^{VE} 8.75
chocolate & coconut ganache

HOT BEVERAGES

Served with Petits Fours

Café du Monde [Kenyan AA Grade] 5.00
Cafetière or Decaffeinated Cafetière, Café Latte, Cappuccino, Americano,
Double Espresso, Macchiato, Café Mocha

Eilles Loose-leaf Teas 5.00
English Breakfast, Decaffeinated English Breakfast [bag], Earl Grey, Assam,
Darjeeling, Silver Needle, Green Jasmine Blossom, Camomile, Peppermint,
Ginger & Lemon, Fruity Berries, Green Sencha

Belgian Hot Chocolate 5.00

ALL DAY MENU

Served from 12 Noon-9.30pm

Trealy Farm Charcuterie Board

Monmouthshire air-dried ham, juniper cured wild venison carpaccio, fennel salami, rose veal, lemon & thyme salami, Mrs Kirkham's Lancashire cheese, sourdough bread, pickles, olives

11.00 / 20.00

Grilled Day Boat Fish

new potatoes, rocket, salsa verde

£ Market Price

Scottish Smoked Salmon

edamame beans, crushed avocado, cherry tomatoes, red onion, capers, toasted seeds

11.00 / 19.50

Korean Fried Halloumi Burger

smashed avocado, bib lettuce, triple cooked chips

16.00

/ add fried egg 2.50 /

Beales Cheese Burger

pickled cucumber, burger relish, bib lettuce, triple cooked chips

18.50

/ add smoked pancetta 3.00 /

Baked Lebanese Flatbread ^{VE}

tomato & aubergine ragu

12.50

Grilled Cheese on Sourdough

Mozzarella, Lancashire bomb, Gruyère, bloody Mary ketchup

11.00



ALLERGEN LEGEND

CE Celery, CR Crustacean, DA Dairy, EG Eggs, FI Fish, GL Gluten, LU Lupin, MO Mollusc, MU Mustard, NU Nuts, PE Peanuts, SD Sulphur Dioxide, SO Soya, SS Sesame Seeds, P Pasteurised cheese, V Vegetarian, VE Vegan

Beales Hotels Local Food Suppliers

At Beales Hotels we try to source our food locally where possible, as befits a company that has been present in the area for eight generations and whose family has links in Hertfordshire back to the fifteenth century.

Mary Beale

The Mary Beale Restaurant is named after Britain's first professional woman painter, Mary Beale (1633-1699). Many of her original works adorn the walls.

APERITIFS (50ml)

Aperol Spritz 14.50 Aperol, prosecco & soda water	Pimm's Cup 9.50 Pimm's, lemonade, cucumber, strawberry, lemon, orange, mint
Negroni 13.00 Gin, vermouth, Campari	West Lodge Collins 15.10 West Lodge Park gin, syrup, strawberries
Elderflower Champagne Fizz 15.70 Lemon, elderflower, vodka & Champagne	Pink Gin & Tonic 8.70 Burleighs Pink Gin & Fever Tree aromatic tonic

CHAMPAGNE & PROSECCO

	125ml	75cl Bottle
Champagne Drappier Carte d'Or Brut NV	14.00	71.00
Champagne Drappier Rosé de Saignée Brut NV	15.00	78.00
Ca' del Console Prosecco Extra Dry, Italy, NV	8.50	37.00
Ca' del Console Prosecco Rosé, Italy, 2020	8.50	37.00

WINE RECOMMENDATIONS

WHITE

Roserock Chardonnay,
Domaine Drouhin Oregon 2020 £62.00

The Drouhin family established Maison Joseph Drouhin in Burgundy in 1880, and just over a century later bought land in the Dundee Hills of Oregon. Setting an early benchmark for the Wines of Oregon, and have consistently excelled ever since.

RED

RAR Priorat 2018 £47.00

From the heart of Spain's Priorat region, a blend dominated by the Garnacha grape. The name RAR refers to the initials of the winemaker Richard Rofes, but also means "rare" in Catalan. This refers to the winemaking style, which avoids heavily oaked and extracted wines common to Priorat, in favour of a more elegant, fresh and fruit driven expression.



SUNDAY LUNCH

Try our separate Sunday Lunch Menu served between 12.00 noon – 3.00pm

DINNER INCLUSIVE

For those staying on a package inclusive of dinner, a £32.00 allocation is deducted from your final bill.

SERVICE CHARGE

For tables of 8 and over, a service charge of 12.5% will be added. For all other tables, gratuities are at your discretion.

Please note that our staff keep any gratuities generously given – thank you.