



**THE MARY BEALE**  
RESTAURANT

**SUMMER MENU**

Including warm ciabatta,

Netherend Farm butter, cold pressed rapeseed oil and dukkah

Served 12 Noon-2.00pm [Mon to Sat] 6pm-8.30pm [Mon to Thurs] and 6pm-9.30pm [Fri & Sat]

**STARTERS**

Watercress and Spring Onion Soup  
crème fraîche, Parmesan crouton  
8.00

Potted Crayfish Tails  
watercress, sourdough toast  
10.95

Scottish Smoked Salmon  
Prosecco dressing  
10.00

Pea and Shallot Ravioli  
crispy shallots, Parmesan  
9.00

Burrata **V**  
rocket pesto, confit tomatoes, sourdough nibs  
9.95

Chicken Liver Parfait  
red onion marmalade, rocket  
8.50

Handpicked Crab Cakes  
mango and chilli salsa  
11.00

Avocado, Chickpea and Chicory Salad **VE**  
chilli oil  
8.50



**MARKET MENU**

[from 12<sup>th</sup> July 2024]

3 Courses 29.00 / 2 Courses 25.00

Including warm ciabatta, Netherend Farm butter, cold pressed rapeseed oil and dukkah

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Cantaloupe Melon  
Serrano ham, olive oil,  
basil, black pepper

Slow Cooked West Country Lamb  
warm runner bean and potato salad,  
sherry vinegar dressing

Grilled Peaches  
whipped ricotta  
raspberry compote

**ALLERGENS**

**V** Vegetarian - **VE** Vegan

Please ask your waiter if you would like full allergen information

## MAINS

Grilled Cornish Sole  
saffron potatoes, samphire, caper butter  
24.00

Half Lobster Thermidor  
rosemary skin on fries, watercress  
36.00

Monkfish Keralan Curry  
basmati rice, toasted coconut, green chutney  
23.00

Sea Trout  
asparagus, peas and caviar  
22.00

Duck and Pancetta Pappardelle  
18.00

Grilled Lamb Cutlets  
broccoli purée, Delmonico potatoes, roasted shallot,  
confit cherry vine tomato  
32.00

Wild mushroom and celeriac pithivier **VE**  
Celeriac sauce  
19.00

## FROM THE GRILL

Fillet Steak 7oz  
38.00

Sirloin Steak 9oz  
32.00

Spatchcock Poussin  
garlic aioli,  
watercress and fennel salad,  
rosemary skin on fries  
24.00

Steaks served with  
watercress and fennel salad, slow roasted tomato and rosemary skin on fries  
- Choose from red wine and shallot, béarnaise or peppercorn sauce -

## SIDES

Delmonico Potatoes 6.00  
Rosemary Skin on Fries 5.00  
Creamed Spinach, Toasted Pine Nuts 5.00

Truffle Mac & Cheese 6.00  
Seasonal Market Greens 5.00  
Green Salad, Vinaigrette 5.00

## SAUCES

Sauces: We are pleased to offer the following sauces included within your menu price – please ask your waiter:  
Tomato ketchup, Bloody Mary ketchup, Korean spiced tomato sauce, Sriracha hot sauce, Chilli sauce,  
Mayonnaise, Dijon wholegrain mustard, English mustard, Horseradish, Tabasco, Tartare sauce,  
HP brown sauce, Mint sauce, Cranberry jelly



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DESSERTS

Mango Meringue Tart  
passion fruit sorbet  
8.00

Chocolate Ganache Tart  
lime crème fraîche  
8.50

Summer Pudding  
Devonshire clotted cream  
8.50

Raspberry Bavarois  
vanilla panna cotta, Champagne jelly, berry coulis , sponge sugar  
8.50

Glazed Lemon Tart  
raspberries, crème fraîche  
8.50

Jude's Ice Creams and Sorbets [3 scoops]  
Vanilla, Double chocolate, Honeycomb, Strawberry, Coffee, Salted Caramel  
Sorbets: Mango, Lemon, Raspberry  
7.95

CHEESE

Served with fig and apple chutney, crackers  
12.50

Rachel V

*Semi-hard goats' cheese,  
sweet and nutty flavour.*

Lancashire Bomb Extra Mature Cheddar

*Loved for its immense depth of flavour  
and smooth creamy texture.*

Barkham Blue

*A rich blue taste, smooth buttery texture with a melt in  
the mouth flavour.*

Baron Bigod

*The UK's only traditional raw milk  
Brie-de-Meaux style cheese and the UK national  
champion.*

- Cheese is best served at room temperature, please allow 30 minutes or order earlier -



## HOT BEVERAGES

Served with Petits Fours

5.50

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

Eilles Loose-leaf Teas

English Breakfast, Decaffeinated English Breakfast, Earl Grey, Assam, Darjeeling, Silver Needle,  
Green Jasmine Blossom, Camomile, Peppermint, Ginger and Lemon, Fruity Berries,  
Green Sencha, Lapsang Souchong

Belgian Hot Chocolate



## WINES BY THE GLASS

		125ml	
<b>SPARKLING</b>			
500	Champagne Drappier Carte d'Or Brut NV	15.00	
502	Champagne Drappier Rosé de Saignée Brut NV	15.00	
400	Zimor, Prosecco, Treviso, Extra Dry	10.00	
403	Zimor, Prosecco Rosé, Extra Dry	10.00	
<b>WHITE</b>		175ml	250ml
115	Pinot Grigio Villa Elsa 2020	£9.55	£13.05
119	Pulenta Estate XIV Pinot Gris 2021	£10.55	£14.55
122	Currency Creek Estates, Stonemason Chardonnay 2021	£11.05	£15.05
124	Spinyback Sauvignon Blanc, Nelson 2021	£9.55	£13.05
126	Franshoek Cellar Chenin Blanc 2023	£8.30	£11.30
<b>RED</b>		175ml	250ml
204	Château Freybernat, Bordeaux 2020	£10.30	£14.30
217	Casa Sant Orsola, Chianti 2018	£9.80	£13.30
221	Medievo Rioja, Crianza, 2019	£10.30	£14.30
223	Bone Orchard Malbec, Norton 2020	£8.80	£11.80
231	Hoopenberg, Merlot 2020	£9.55	£13.05

- The above is a selection, please ask to see our full list of wines by the bottle -



### SUNDAY MENU

Try our separate Sunday Menu served between 12.00 noon - 2.30pm & 6.00pm - 8.30pm

### DINNER INCLUSIVE

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

If selecting from the à la carte menu, any supplements will be charged accordingly.

### SERVICE CHARGE

For tables of 6 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.