



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

King Prawn and Crayfish Cocktail
baby gem lettuce, cocktail sauce
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 6th September 2024]

3 Courses 29.00 / 2 Courses 25.00

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]

Niçoise Salad
quail egg, heritage tomatoes,
balsamic glaze

Pan Seared Red Mullet
creamed leeks, crispy shallots,
salsa verde

Affogato
espresso, amaretto

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 Kerala Curry
basmati rice, toasted coconut, green chutney,
paratha flatbread
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

Caramelised Onion and Rosary Goat's Cheese Tart ✓
rocket salad, new potatoes
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

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 Bavaois
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 olive bread, fig and apple chutney
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	
SPARKLING			
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	
WHITE		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
RED		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.