



THE MARY BEALE
RESTAURANT

WINTER MENU

Including warm ciabatta,

Netherend Farm butter, cold pressed rapeseed oil and dukkah

Served 12 Noon-2.00pm [Mon to Sat] 5.30pm-8.00pm [Mon to Thurs] and 6.00pm-8.30pm [Fri & Sat]

STARTERS

Spiced Butternut Squash Soup **v**
toasted pumpkin seeds, coriander
8.50

King Prawn and Crayfish Cocktail
baby gem lettuce, cocktail sauce
11.50

Scottish Smoked Salmon
crème fraîche, lemon, caperberries,
rye bread
10.50

Pheasant and Pistachio Terrine
piccalilli, toasted sourdough
9.50

Wild Mushroom Tortellini **v**
parsley and garlic butter, Parmesan
10.00

Grilled Gem Lettuce **VE**
roast baby beets, toasted hazelnuts,
mint dressing
8.50



MARKET MENU

[from 10th January 2025]

3 Courses 31.00 / 2 Courses 26.00

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

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Pear, Stilton and
Walnut Salad

Slow Cooked Beef Cheek
in Red Wine
creamy mash, carrots

Sticky Toffee Pudding
butterscotch

MAINS

Sea Bass Fillet
saffron potatoes, samphire, caper butter
21.00

Corn-fed Chicken Ballotine
parmentier potatoes, greens,
tarragon sauce
26.00

Monkfish Keralan Curry
basmati rice, toasted coconut, green chutney,
paratha flatbread
24.00

Duck and Pancetta Pappardelle
19.00

West Country Lamb
slow cooked shoulder shepherd's pie,
red cabbage, red currant sauce
22.00

Wild Mushroom and Spinach Wellington **VE**
greens, truffle sauce
20.00

FROM THE GRILL

Fillet Steak 7oz
39.50

Sirloin Steak 9oz
33.50

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 6.50
Rosemary Skin on Fries 5.50
Creamed Spinach, Toasted Pine Nuts 5.50

Truffle Mac & Cheese 6.50
Tenderstem broccoli, chilli and sesame 5.50
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

ALLERGENS

V Vegetarian - **VE** Vegan
Please ask your waiter if you would like full allergen information

DESSERTS

Chocolate Ganache Tart

lime crème fraîche

9.00

Poached Pear

cinnamon biscuit, Jude's vanilla ice cream, caramel sauce

9.00

Winter Fruit Pavlova

Chantilly cream, blackberry sauce

9.00

Jude's Ice Creams and Sorbets [3 scoops]

Vanilla, Double Chocolate, Honeycomb, Strawberry, Coffee, Salted Caramel

Sorbets: Mango, Lemon, Raspberry

8.50

- Add a shot of Amaretto 3.00 / Affogato 6.00 -



CHEESE

Served with olive bread, fig and apple chutney

13.00

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

5.75

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

SPARKLING		125ml	
500	Champagne Drappier Carte d'Or Brut NV	16.50	
502	Champagne Drappier Rosé de Saignée Brut NV	16.50	
400	Filipetti Prosecco, Veneto, Extra Dry, Italy, NV	11.00	
403	Cielo Prosecco, Veneto, Rosé, Italy, NV	11.00	
WHITE		175ml	250ml
115	Pinot Grigio Villa Elsa 2021	10.10	13.70
119	Pulenta Estate XIV Pinot Gris 2022	11.10	15.25
122	Last Stand Chardonnay 2023	8.70	11.85
124	Honu Sauvignon Blanc, Marlborough 2023	10.60	14.75
126	Post Tree Chenin Blanc 2023	9.55	13.10
RED		175ml	250ml
204	Château Freybernat 2020	10.80	15.00
217	Casa Sant Orsola, Chianti 2021	10.30	13.95
221	Ontañón Rioja, Crianza 2020	10.30	13.95
223	Benjamin, Malbec Mendoza 2023	11.10	15.55
231	Hoopenberg Merlot 2020	10.10	13.70

- 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.