



THE MARY BEALE

RESTAURANT

SPRING TERRACE MENU *From 12th April to 16th May 2021*

The West Lodge Park menu below is available 12 noon until last orders 10.00pm

SMALL BITES

Warm bread rolls, Lescure unsalted butter, Maldon sea salt (V)	small basket £2.50
Green olive roll, seeded roll, mini baguette	large basket £4.75
Spiced cauliflower fritters, garlic mayo (V)	£4.50
Brixham crab toasts, coriander and lime	£5.50
Spiced hummus and pitta bread (VE)	£4.50

STARTERS

Trealy Farm charcuterie – mixed olives, piquillo peppers, Parmesan, rocket, toasted pitta bread, Monmouthshire air-dried ham, juniper cured wild venison carpaccio, fennel salami, rose veal, pork, lemon and thyme salami	£9.00 or £18.00 to share
Thai red curry chicken noodle soup	£8.00
Garlic and mozzarella flatbread (V)	£8.00
Roasted asparagus, red onion and goat's curd tart, port wine syrup (V)	£8.00
Pressed Barbary duck confit, rocket and pomegranate salad, blood orange chutney	£9.00

SALADS

Southern fried Norfolk quail (GF)	
Potato and celeriac salad, rocket, blue cheese dressing	£15.00
Scottish smoked salmon and wild rocket salad	
Crushed avocado, cherry tomatoes, red onion, capers, cress (GF)	£17.00
Caesar salad	
Baby gem lettuce, fresh anchovies, croutons	£11.00
Add grilled chicken	£6.00 extra

SANDWICHES

All served with salt and black pepper crisps and green salad garnish

Pulled pork brioche, spiced coleslaw, bbq sauce	£8.00
Scottish smoked salmon, mature Cheddar, spring onion panini	£9.50
Free-range Hertfordshire egg and cress, white or malted bloomer	£7.50
Smoked salmon and black pepper, white or malted bloomer	£9.50
Mature Cheddar and homemade chutney, white or malted bloomer (V)	£7.50
Crushed avocado, rocket and semi-dried tomato pesto, white or malted bloomer (VE)	£9.00

The West Lodge Park Menu

MAINS

Grilled lobster tail, Parmesan fries, green salad, Dijonaise	£30.00
Pan roasted salmon fillet	
Grilled asparagus, white wine and sorrel	£19.00
28-day aged Dedham Vale 8oz sirloin steak	
Served with a choice of peppercorn, béarnaise or red wine sauce (GF)	£23.50
28-day aged Chateaubriand (for two)	
Truffle and Parmesan fries, green salad, béarnaise sauce	£70.00
Tagliatelle, rocket pesto, 24-month aged Parmesan (V)	£8.50 small plate £14.50 large plate

Smoked haddock and salmon fishcake	
Spinach, wild garlic, free-range Hertfordshire poached egg, hollandaise sauce	£16.00
Beales burger, 28-day aged beef, pickled cucumber, onion relish, lettuce, tomato, brioche bun, served with skin on fries and green salad	£16.50
Grilled halloumi and crushed avocado burger, brioche bun, katsu curry dipping sauce, served with skin on fries and green salad (V)	£13.50
Chickpea and aubergine tagine (VE)	
Toasted pita	£16.00

STONE BAKED FLATBREADS

Tomato, mozzarella and basil (V)	£12.00
Trealy Farm charcuterie, artichoke, Parmesan, marinated olives, truffle oil	£16.00
Butternut squash, anchovy, feta, pesto, rosemary	£14.00

AFTERNOON TEA

West Lodge Park Afternoon Tea – £25.50 per person

Eilles loose leaf tea or Café du Monde coffee

Sandwiches:

Smoked mackerel and horseradish, open sourdough
Smoked salmon, cream cheese and black pepper pinwheel
Free-range Hertfordshire egg and cress (V)
Cucumber and dill (V)

Cream cheese and semi-dried tomato profiterole (V)

Fruit and plain scones
Devonshire clotted cream & Tiptree strawberry jam

Lemon meringue tart
Rhubarb and custard cheesecake
Salted caramel éclair

Vegan Afternoon Tea menu available – please ask your waiter

Rosé Prosecco or Pink Gin & Tonic Afternoon Tea – £33.50 per person

As the West Lodge Park Afternoon Tea
Plus a glass of Rosé Prosecco or pink Gin & Tonic

Rosé Champagne Afternoon Tea – £37.50 per person

As the West Lodge Park Afternoon Tea
Plus a glass of Rosé Champagne



THE TERRACE BAR

SIDES £4.00 EACH

Skin on fries
Truffle and Parmesan fries (GF) – (50p extra)
Purple sprouting broccoli, hollandaise (GF)
Truffle macaroni cheese
Green salad (GF)
Creamed spinach, toasted pine nuts, Parmesan (GF)
Garlic and herb Jersey royal potatoes (GF)

DESSERTS £8.00

Peanut butter mousse, chocolate and coconut ganache (VE) (GF)
Rhubarb crumble, poached rhubarb, saffron custard panna cotta (VE)
Frozen berries, yoghurt sorbet, warm white chocolate sauce (GF)
Manor Farm Ice cream (3 scoops) in a tuile basket: Gold Medal vanilla, double chocolate, honeycomb, strawberry, stem ginger, salted caramel

WEST LODGE PARK CHEESEBOARD £12.00

Served with olive bread, quince jam and grapes

Wookey Hole Cave-aged Cheddar:
Made in Somerset by Ford Farm, matured in Wookey Hole Caves.

Cropwell Bishop Stilton:
A rich tangy flavour with a velvety smooth texture.

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

Berkswell:
Made at Ram Hall Farm, using raw milk from its own herd of Friesland sheep,
a British alternative to Manchego.

Subject to availability – artisan cheeses may vary

SUNDAY MENU £19.50

This menu is available on Sundays with the addition of two delicious
roasts of the day, a selection of roast and new potatoes, Yorkshire pudding,
mixed vegetables and gravy

We also serve picnics in the hotel grounds by prior arrangement

FOR HOT AND COLD DRINKS, PLEASE TURN OVER



THE MARY BEALE RESTAURANT

HOT BEVERAGES

£4.50 each with American cookie or two petits fours – advise your waiter

Café du Monde (Kenyan AA Grade) Cafetière or Decaffeinated Cafetière, Café Latte, Cappuccino, Americano, Espresso, Macchiato, Café Mocha

Eilles loose-leaf teas - English Breakfast, Decaffeinated English Breakfast (tea bag), Earl Grey, Assam Darjeeling, Silver Needle, Green Jasmine Blossom, Camomile, Peppermint Ginger & Lemon, Fruity Berries, Green Sencha

Belgian Hot Chocolate

APERITIFS

Aperol Spritz £13.50
Aperol, prosecco and soda water

Cider Breeze £12.00
Coconut rum, sparkling cider and apple slice

Frosé £14.50
Frozen rosé wine, lemon juice and strawberries

Elderflower Champagne Fizz £15.00
Lemon, elderflower, vodka and Champagne

Pimm's & Lemonade £8.00
Pimm's No 1, lemonade, mint, cucumber and orange

Tanqueray Flor De Sevilla G&T £8.95
Fever Tree Mediterranean tonic and grapefruit

GIN & TONICS

Aber Falls	£4.75	Seedlip Non-Alcoholic	£4.00
Bombay Sapphire	£4.75	Silverback	£6.50
Gordons	£4.00	Tanqueray No. 10	£6.00
Gordons Pink	£4.75	Tanqueray Flor De Sevilla	£6.50
Hendricks	£5.70	Whitley Neil Rhubarb	
Old Bakery	£5.50	& Ginger	£5.20
Plymouth	£5.40		

FEVER TREE TONICS (200ML) £2.45 each

Indian Tonic	Elderflower Tonic
Slimline Indian Tonic	Mediterranean Tonic
Aromatic Tonic	Sicilian Tonic

COCKTAILS

Mojito £14.00
Rum, fresh mint, lime and soda water

Negroni £15.00
Gin, Campari, sweet vermouth and orange peel

Peach Ice Tea £16.00
Tequila, peach, gin, rum, lemon juice, triple sec, vodka and cola

The West Lodge Park Menu

WINES BY THE GLASS

Ask to see our full list of wines by the bottle

Champagne and Prosecco

	125ml
Taittinger, Brut Réserve, NV	£13.50
Taittinger, Prestige Rosé, NV	£15.50
Prosecco, Ponte Treviso, Italy, Extra Dry, NV	£9.00
Prosecco, Ponte Treviso, Italy, Aurora Rosé, NV	£9.00
Bauchet Seduction Brut Rose, France NV	£15.00

White

	125ml	175ml	250ml
Gobelsburger, Gruner Veltliner, Niederosterreich, Austria 2017	£6.75	£9.50	£13.00
Reserva Riesling, Curico, Apaltagua, Chile 2018	£4.50	£6.50	£8.75
Hoopenberg, Bushvine, Chenin Blanc, South Africa 2018	£4.25	£5.75	£8.00
Misty Cove, Sauvignon Blanc, Marlborough NZ 2017/19	£5.75	£8.00	£11.25
Pinot Grigio, Pavia Tipica, Italy 2019	£5.25	£7.25	£10.00
Pocketwatch Chardonnay, NSW, Australia 2018	£4.50	£6.50	£8.75
Muscadet Sur Lie, Chateau Du Jaunay, Bougrier, France 2017	£5.50	£7.50	£10.50

Red

Robert Oatley, Yarra Valley, Pinot Noir, Australia 2015	£6.75	£9.50	£13.00
Pascal Toso, Malbec, Mendoza, Argentina 2017	£6.00	£8.50	£11.75
Ch Jacques Noir, Saint-Émilion, France 2015	£9.00	£12.50	£17.50
Fleurie, Domaine de la Bouronière, France 2017	£6.50	£9.00	£12.50
Integer, 15 Barrels, Syrah Mourvèdre Carignan South Africa 2015	£5.75	£7.75	£10.75
Paternina, Banda Azul Crianza, Rioja, Spain 2016	£5.75	£8.25	£11.50
Chai de Bordes, Bordeaux, France 2016	£5.25	£7.00	£10.00

Rosé

Millstream Pinotage, Western Cape, South Africa 2018	£4.50	£6.25	£8.75
Gran Verano Rosé, Chile 2016	£5.00	£7.00	£10.00
M de Minuty Rosé, France 2018	£6.00	£8.50	£11.00
Sancerre Naudet Rosé, France 2015	£5.50	£7.50	£10.50
Pinot Grigio Provincia Di Pavia, Italy 2018	£5.00	£7.00	£10.00

PREMIUM WINES BY THE GLASS

White

	175ml	250ml
Sancerre 'Black Label', Domaines des Grandes Perrières, France, 2019	£10.75	£15.35
Riesling/Kabinet, Schwarzhofburger, Riechsgraf Von Kesselstatt, Germany, 2015	£12.25	£17.35
Pouilly-Fuissé, Chevrères, Domaine des Perelles, France, 2015	£13.75	£19.35
Chablis 1er Cru 'Fourchaume', Chateau Maligny, France, 2018	£16.00	£22.75

Red

	175ml	250ml
Emetior Shiraz, Ballast Stone, Australia, 2013	£14.25	£20.00
Amarone Vigna Camparol DOC, Corte Alta Fumane, Italy, 2016	£17.75	£25.00
Chateau Quinault L'Enclos, Saint Emilion Grand Cru, France, 2005	£18.75	£26.75
Volnay, Domaine Bouzereau, France, 2016	£20.00	£28.50



THE TERRACE BAR

BOTTLED BEER AND CIDER

The 3 Brewers of St Albans	£6.00	Peroni, 330ml, 4.5% ABV	£4.50
Classic English Ale		San Miguel	
St Albans, Herts, 500ml, 4.0% ABV		Alcohol Free, 330ml, 0% ABV	£4.00
The 3 Brewers of St Albans Golden	£6.00	Toast Craft Lager, 330ml, 5% ABV	£5.00
English Ale St Albans, Herts, 500ml, 3.8% ABV		Cornish Orchards Gold Cider	£6.50
Fullers London Pride	£6.00	500ml, 5% ABV	
Chiswick, London, 500ml, 4.7% ABV		Cornish Orchards Blush Cider	£6.50
Aspall Suffolk Cyder	£6.00	500ml, 4% ABV	
Aspall, Suffolk, 500ml, 5.5% ABV		Old Mout Cherries & Berries	£4.50
Amstel Light, 330ml, 3.5% ABV	£4.50	Alcohol Free, 500ml, 0% ABV	
Corona, 330ml, 4.5% ABV	£4.50		

DRAUGHT BEER

	pint	half pint
Carlsberg Lager, Denmark, 3.8%	£5.15	£2.60
Tetley's Bitter, Leeds, Yorkshire, 3.8%	£5.15	£2.60
Guinness, Dublin, Ireland, 4.3%	£5.35	£2.70
San Miguel, Spain, 5.0%	£5.35	£2.70

SOFT BEVERAGES

Coca Cola, 330ml	£4.00	Frobishers fruit juices, 250ml	£3.75
Diet Coca Cola, 330ml	£3.75	(Orange, apple or cranberry)	
Belvoir Fruit Farms Pressés, 250ml	£3.75	Harrogate still or sparkling water, 330ml	£3.15
(raspberry or elderflower)		Harrogate still or sparkling water, 750ml	£4.95
Belvoir ginger beer, 250ml	£3.75		

NON-ALCOHOLIC COCKTAILS

Cranberry & Lime Mocktail	£6.00	Sweet Sunrise	£6.50
Cranberry juice, sparkling water and lime		Orange juice, pineapple juice and grenadine	
Seedlip Non-Alcoholic G&T	£6.45	Virgin Mojito	£7.00
Fever Tree elderflower tonic with lime		Fresh mint, lime and soda water	

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.

Allergy Advice: For information about allergens, including cereals containing gluten, please ask a member of staff before ordering. We produce food in a kitchen where allergens are handled and while we try to keep things separate, we cannot guarantee that any item is allergen free.

(V) = Vegetarian (VE) = Vegan
(GF) = Gluten Free (DF) = Dairy Free

Sauces: We are pleased to offer the following sauces included within your menu price – please ask your waiter: Tomato ketchup, Mayonnaise,

Dijon whole grain mustard, English mustard, Horseradish, Hot gooseberry, Tabasco, HP brown sauce, Mint sauce, Redcurrant jelly, Cranberry jelly

VAT: VAT is charged at the current rate applicable

Dinner Inclusive: For those staying on a package inclusive of dinner, a £29.50 allocation is deducted from your final bill.

Children: 50% off selected food items, strictly for under 12s only. Excludes dishes that can't be served as a smaller portion, and beverages

Mobiles & E-cigarettes: Our guests have asked that these are not used in public areas. Thank you for your co-operation.

Cheese: If you would like your cheese served at room temperature, please order earlier, or allow 30 minutes.

FOR HOT AND COLD FOOD, PLEASE TURN OVER