



THE MARY BEALE
RESTAURANT

The West Lodge Park Menu

RESTAURANT MENU From 24th January 2022

The West Lodge Park menu below is available from 12.00 noon until last orders 9.30pm

Breakfast menu available 7.00am - 10.30am Monday to Friday
8.00am - 10.30am Saturday & Sunday (please ask your waiter for the menu)



THE TERRACE BAR



SMALL BITES

Spiced hummus and pitta bread *VE, GL, SS*
£4.50

Ham hock bon bons, Dijonaise
CE, GL, EG, DA, MU, SD
£4.50

Smoked mackerel toasts,
tomato and chilli *GL, FI, SD*
£5.50



STONE BAKED FLATBREADS

Trealy farm charcuterie, Parmesan,
marinated olives, truffle oil *GL, DA, SD*
£16.50

Tomato, mozzarella and basil *V, GL, DA, SD*
£12.00



SIDES £4.00 EACH

Skins on fries *V, SD*

Truffle and Parmesan fries *DA, SD*
(50p extra)

Almondine potatoes *V, GL, EG, DA, NU, SD*

Green beans, toasted almonds,
lemon butter *V, DA, NU, SD*

Braised Savoy cabbage *V, DA, SD*

Chantenay carrots, honey and parsley *V, DA, SD*



SUNDAY LUNCH

On Sundays between 12 noon and 3pm
we offer a table d'hote menu including
two hearty roasts with Yorkshire pudding
and all the trimmings.

This menu is available for £28 for two
courses, £35 for three courses, and
includes warm bread rolls and unsalted
butter, coffee and petits fours.

There is live piano music, and a walk around
the glorious Beale Arboretum is highly
recommended after your delicious lunch!



STARTERS

Warm bread rolls, Lescure unsalted butter, Maldon sea salt
V, GL, EG, DA, SD

Seared king scallops, smoked cauliflower purée, pancetta, port syrup *DA, MO, SD*

French onion soup, Parmesan crouton *GL, DA, SD*

Home-cured salmon gravadlax, avocado and lime, tomato salsa *FI, MU, SD*

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 *GL, DA, SD*

Barbary duck confit terrine, orange and chilli jam, micro coriander *CE, SD*

Roasted Heritage carrot, spiced hummus, caramelised walnut,
coriander oil, dukkah *NU, SS, SD*

Small basket (3) £2.50

Large basket (6) £4.75

£14.00

£8.50

£9.00

£9.00
or £18.00 to share

£9.00

£8.50



MAINS

Roast cod fillet, creamed leeks and potato *FI, DA, SD* £18.00

Smoked haddock and salmon fishcake, spinach,
free-range Hertfordshire poached egg, hollandaise sauce *GL, EG, FI, DA, MU, SD* £18.00

Scottish smoked salmon salad, rocket, crushed avocado,
cherry tomatoes, red onion, capers and cress *FI, MU, SD* £17.00

Pork tenderloin, buttered kale, almondine potato, sage jus *GL, EG, DA, NU, SD* £22.00

Corn-fed chicken breast, Savoy cabbage,
roasted butternut squash, baby spinach *DA, SD* £19.00

Shepherd's pie, slow cooked lamb shoulder,
herb mash and spinach *GL, FI, DA, MU, SO, SD* £20.00

Duck ragout, pappardelle pasta, duck crumb, 24-month aged Parmesan
CE, GL, EG, MI, SD
Small plate: £9.00
Large plate: £17.00

Lincolnshire wild mushroom pithivier, crushed potatoes, spinach,
carrot and courgette ribbons, tomato and tarragon sauce *VE, CE, GL, SD* £20.00



GRILLS

Sacombe Hill Farm 28-day aged beef *SD*
Served with slow roasted vine tomato, green beans and skin on fries

Fillet steak 6oz £35.00

Chateaubriand (for two) £70.00

Rib eye steak 8oz £24.00

Sauce choice: red wine *CE, SD*, béarnaise *EG, DA, SD*, peppercorn *DA, SD*

Beales burger, 28-day aged beef, pickled cucumber,
onion relish, lettuce, tomato, brioche bun
Served with skin on fries and green salad *GL, EG, DA, MU, SO, SD* £16.50
Add cheese and/or bacon £1.00 extra each

Grilled halloumi and crushed avocado burger, brioche bun, katsu curry dipping sauce
Served with skin on fries and green salad *V, GL, EG, DA, MU, SO, SD* £15.50



DESSERTS £8.50

Sticky toffee pudding, butterscotch sauce,
Devonshire clotted *GL, EG, DA, SD*

Baked lemon tart, crème fraiche
GL, EG, DA, SD

Valrhona milk, dark and caramel mousse,
home-made chocolate cookie *GL, EG, DA, SD*

Blood orange cheesecake, mandarin sorbet
GL, EG, DA, SD

Fig and frangipane tartlet,
red plum ice cream *GL, EG, DA, NU, SD*

Vanilla crème brûlée, flapjack *EG, DA, SD*

Manor Farm ice creams and sorbets
GL, EG, DA, SD
(3 scoops) in a tuile basket:

Gold Medal vanilla, Double chocolate,
Honeycomb, Strawberry, Stem ginger,
Salted caramel

Sorbets: Mango, Lemon, Blackcurrant *(DF)*



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.

GL, DA, SD

Subject to availability – artisan cheeses may vary

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

HOT BEVERAGES

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

Café du Monde (Kenyan AA Grade)
Cafetière or Decaffeinated Cafetière, Café
Latte, Cappuccino, Americano, Espresso,
Macchiato, Café Mocha
GL, EG, DA, NU, SO, SD

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

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,
(V) Vegetarian, (VE) Vegan

FOR COLD DRINKS, PLEASE TURN OVER



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THE TERRACE BAR

APERITIFS

Mulled wine and American style cookie £6.50	Elderflower Champagne Fizz Lemon, elderflower, vodka and Champagne £15.20
Aperol Spritz Aperol, prosecco and soda water £13.70	Classic Martini Choice of gin or vodka and dry martini £12.80
Winter Pimm's Punch Pimm's, brandy, apple juice and spices £12.00	Winter Negroni Gin, Campari, sweet vermouth, orange juice £15.00



GINS

	West Lodge Park dry gin	£4.80
	West Lodge Park elderflower & cucumber gin	£5.80

Aber Falls	£4.85	Plymouth	£5.50
Bombay Sapphire	£4.85	Seedlip Non-Alcoholic	£4.10
Gordons	£4.10	Silverback	£6.60
Gordons Pink	£4.85	Tanqueray No. 10	£6.10
Hendricks	£5.80	Tanqueray Flor De Sevilla	£6.60
Old Bakery	£5.60	Whitley Neil Rhubarb & Ginger	£5.30



FEVER TREE TONICS (200ML) £2.50 each

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



COCKTAILS

Godfather Amaretto and brandy £15.00	Hot Gin Toddy Gin, apple juice, nutmeg and cinnamon £12.00	West Lodge Park Gin Bramble WLP gin, crème de cassis, freshly squeezed lime juice £14.80
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NON-ALCOHOLIC COCKTAILS

Cranberry & Lime Mocktail Cranberry juice, sparkling water and lime £6.10	Sweet Sunrise Orange juice, pineapple juice and grenadine £6.60
Seedlip Non-Alcoholic G&T Fever Tree elderflower tonic with lime £6.55	Shirley Temple Ginger ale and grenadine £6.60



SOFT BEVERAGES

Coca Cola, 330ml	£4.05	Belvoir ginger beer, 250ml	£3.80
Diet Coca Cola, 330ml	£3.80	Frobishers fruit juices, 250ml (orange, apple or cranberry)	£3.80
Fever Tree lemonade	£2.50	Harrogate still or sparkling water, 330ml	£3.20
R Whites cloudy lemonade	£3.80	Harrogate still or sparkling water, 750ml	£5.00
Britvic pineapple	£4.05		
Belvoir Fruit Farms Pressés, 250ml (raspberry or elderflower)	£3.80		



DRAUGHT BEER AND CIDER

	pint	half pint
Carlsberg Lager, Denmark, 3.8%	£5.55	£3.00
Tetley's Bitter, Leeds, Yorkshire, 3.8%	£5.55	£3.00
Guinness, Dublin, Ireland, 4.3%	£5.75	£3.10
San Miguel, Spain, 5.0%	£5.75	£3.10
Somersby Cider, 4.5%	£5.35	£2.80
IPA, St. Albans, 3.8%	£5.55	£2.80

WINES BY THE GLASS

Ask to see our full list of wines by the bottle

Champagne and Prosecco

	125ml	175ml	250ml	75cl bottle
501 Taittinger Brut Réserve, Reims, France, NV (V)(VE)	£13.50	–	–	£71.00
701 Taittinger Prestige Rosé, Reims, France, NV (V)(VE)	£15.50	–	–	£91.00
702 Bauchet Seduction Brut Rosé	£15.00	–	–	£86.00
402 Ponte Prosecco, Treviso, Italy, DOC (V)(VE)	£9.00	–	–	£38.00
601 Ponte, Aurora Rosé, Italy, NV (V)(VE)	£9.00	–	–	£41.00

White

	175ml	250ml	75cl bottle
107 Reserva Riesling, Curico, Apaltagua, Chile, 2018*	£6.50	£8.75	£26.00
126 Hoopenberg, Bushvine, Chenin Blanc, 2021*	£5.75	£8.00	£24.00
125 Neptunes Point Sauvignon Blanc, New Zealand, 2020	£8.00	£11.25	£34.00
123 Pinot Grigio, Pavia Tipica, Italy, 2020	£7.25	£10.00	£30.00
104 Stonemasons Chardonnay, NSW, Australia 2016	£6.50	£8.75	£26.00
118 Muscadet Sur Lie, Château du Jaunay, Bougrier, 2018	£7.50	£10.50	£31.00

Red

202 Robert Oatley, Pinot Noir, Yarra Valley, 2020	£9.50	£13.75	£41.00
206 Pascal Toso, Malbec, Mendoza, 2020	£8.50	£11.75	£35.00
215 Château Jacques Noir, Saint-Emilion, 2018 (V)(VE)	£12.50	£17.50	£52.00
220 Fleurie, Domaine de la Bouronière, Beaujolais, 2018	£9.50	£13.50	£39.00
238 Integer, 15 Barrels, Syrah, Mourvèdre, Carignan, 2015*	£7.75	£11.25	£33.00
240 Paternina, Banda Azul Crianza, Rioja, 2018	£8.50	£12.25	£36.00
213 Chai de Bordes, Bordeaux, 2019	£7.00	£10.25	£30.00

Rosé

801 Millstream Pinotage, Western Cape, South Africa, 2018 (V)(VE)	£6.25	£8.75	£26.00
805 Munity, Côtes de Provence, 2019	£8.75	£12.50	£37.00
804 Sancerre Rosé, Roger Neveu, 2018	£10.75	£15.50	£46.00
803 Ponte Pinot Grigio, Veneto, Italy, 2017 (V)(VE)	£7.50	£10.50	£31.00

All wines listed also available in 125ml



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, Chevrières, Domaine des Perelles, France, 2015	£13.75	£19.35
Chablis Premier 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



BOTTLED BEER AND CIDER

The 3 Brewers of St Albans Classic English Ale St Albans, Herts, 500ml, 4.0% ABV	£6.20	Aspall Suffolk Cyder Aspall, Suffolk, 500ml, 5.5% ABV	£6.20
The 3 Brewers of St Albans Golden English Ale St Albans, Herts, 500ml, 3.8% ABV	£6.20	Corona, 330ml, 4.5% ABV	£4.70
Fullers London Pride Chiswick, London, 500ml, 4.7% ABV	£6.20	Peroni, 330ml, 4.5% ABV	£4.70
		San Miguel Alcohol Free, 330ml, 0% ABV	£4.20



BAR SNACKS

Cambrook salted mixed nuts	£4.50	Fairfields Farm hand-cooked crisps:	£2.00
Mixed olives DA, EG	£4.00	Sea salt & black pepper, Salt & vinegar, Sweet chilli, Cheddar cheese & red onion	

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, Tabasco, HP brown sauce, Mint sauce, Cranberry jelly.

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.

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.

FOR HOT AND COLD FOOD, PLEASE TURN OVER