**SUMMER / AUTUMN 2020 From 4th September**
The West Lodge Park menu below is available 12pm until last orders 9pm in the following areas:
- The Mary Beale Restaurant
- Terrace Bar
- The Outside Terrace
- Hotel Lounges

### SMALL BITES
- Warm bread rolls, unsalted butter, Maldon salt (V) two for £2.50
- four for £4.75
- Piquillo pepper and marinated olives (VE, GF) £4.50
- Freshly shucked West Mersea rock oysters “au naturel” (3) (GF) £9.00
- Iberico charcuterie selection, baby bocconcini, mixed olives, Piquillo pepper, roasted artichokes, toasted flat bread £9.00 or £17.00 to share
- Spiced hummus, toasted pita bread (VE) £4.00
- Salt beef croquette, horseradish mayo £5.50

### STARTERS
- Watercress soup, Parmesan toasts, Greek yoghurt (V, GF) £8.00
- Confit salmon, avocado purée, wasabi sorbet, pickled cucumber, charred baby gem, lemon snow, Sevruga caviar (GF) £9.50
- Buffalo mozzarella with rocket pesto, Heritage tomatoes, balsamic ice cream (V, GF) £11.50
- Salt beef and horseradish croquettes, pea and mint purée, horseradish crisp £9.50
- Duck liver and orange paté, toasted lemon bread, cherry chutney £8.50
- Moroccan spiced aubergine, tabbouleh, pomegranate, tahini mayonnaise (VE, GF) £8.00
- Spiced hummus, Heritage carrots, beetroot, roasted hazelnuts, extra virgin olive oil (VE) £8.50

### SALADS
- Scottish smoked salmon and wild rocket salad, crushed avocado, cherry tomatoes, red onion, capers, cress (GF) £16.00
- Grilled chicken breast, Piquillo peppers, halloumi, courgettes, rocket pesto (GF) £16.00

### SANDWICHES
All served with salt and black pepper crisps and green salad garnish, (not available in the Mary Beale restaurant)
- Crushed avocado and bacon ciabatta, (GF) £9.50
- Mature cheddar and chutney sandwich, white or malted bloomer (V) £7.50
- Scottish smoked salmon and cream cheese open sourdough sandwich, fried capers £9.50

### FROM THE SEA
Freshly shucked West Mersea rock oysters (6) “au naturel” or grilled with chilli and vodka (GF) £17.00
- Seared King scallops, smoked sweetcorn purée, pancetta crisp (GF) £14.50 small (3) £14.50
- Lobster Thermidor, celeriac remoulade, green salad, skin on fries £27.00 £22.00 large (6)
- Keralan monkfish and prawn curry, basmati rice, coconut shavings, mint raita (GF) £24.50

### FROM THE GRILL
All served with skin on fries and green salad. Steaks served with a choice of peppercorn, béarnaise or red wine sauce
- Beales burger, 28-day aged beef, pickled cucumber, onion relish, lettuce, tomato, brioche bun £16.50
- 28 day aged Demed Vale Chateaubriand, béarnaise sauce, chunky chips, watercress (for two) (GF) £60.00
- 28 day aged Demed Vale sirloin steak (GF) £22.00
- 28 day aged 8oz fillets of Demed Vale beef £28.00
- Grilled halloumi and crushed avocado burger, brioche bun, katsu curry dipping sauce (V) £13.50

### MAINS
- Dingley Dell farm pork chop, roasted garlic mash, apple sauce (GF) £19.00
- Wild seabass fillet, ratatouille, rocket pesto and basil (GF) £21.00
- Tagliatelle, rocket pesto, 24-month age Parmesan (V) £8.50 small plate £14.50 large plate Add king prawns £6.00
- Butternutt squash, Smoked Applewood cheese, aubergine lasagne, heritage tomato salad (VE, GF) £17.00
- Spiced sweet potato and crushed avocado burger, brioche bun, katsu curry dipping sauce (VE) £15.50

### PASTA
- Gluten free: £1.50 extra
- Tagliatelle and Pesto £8.50
- Spaghetti and Meatballs £9.50
- Spaghetti and Sauce £8.50

### SIDES £4.00 EACH
- Truffle and Parmesan fries (GF)
- Green beans, toasted almonds and butter (GF)
- Truffle macaroni cheese
- Green salad (GF)
- Heritage carrots, honey, butter and parsley (GF)
- Grilled tenderstem broccoli, ginger and garlic oil (GF)
- Parmenier potatoes (GF)

### DESSERTS £8.00
- Chocolate and chilli brownie, Manor Farm Gold Medal vanilla ice cream
- Manor Farm Ice cream (3 scoops) in a tuile basket - stem ginger, salted caramel, Gold Medal vanilla, double chocolate, honeycomb
- Peanut butter mousse, chocolate and coconut ganache (VE, GF)
- Dark chocolate mousse, salted caramel shortbread
- Blood orange cheesecake, white chocolate ice cream
- Frozen berries, yoghurt sorbet, warm white chocolate sauce (GF)
- Cheese - Cave aged Wookey Hole Cheddar, Colston Bassett stilton, Milleens, Barkham blue, Brie de Meaux, olive bread, quince jelly £10.50 (3 cheeses) £12.50 (4 cheeses) £14.50 (5 cheeses)

### ENGLISH AFTERNOON TEA
(Served daily from 2.00pm to 5.00pm)
- West Lodge Park Afternoon Tea - £24.50 per person
- Finger sandwiches: Scottish smoked salmon and cracked black pepper, Hertfordshire free-range egg mayonnaise, mustard, cress and cucumber, cream cheese and dill
- A “spoonful” of wild mushroom, truffle & smoked Applewood cheese
- Plain and fruit scones, Devonshire clotted cream and Tiptree strawberry jam
- Strawberry cream tart
- Mini filled macaron
- Caradon moss, basil jelly chocolate cup, milk chocolate rice Krispie
- A selection of loose leaf teas or coffees of your choice

### SUNDAY MENU
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 - £19.50

---

**THE MARY BEALE RESTAURANT**

**THE TERRACE BAR**

---

**FOR HOT AND COLD DRINKS, PLEASE TURN OVER**
**HOT BEVERAGES**

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

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

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

Belgian Hot Chocolate

**WINE LIST**

Ask to see our full list of wines by the bottle

**GIN &TONICS**

- 125ml
- Taittinger Brut Réserve, NV £13.50
- Taittinger Prestige Rosé, NV £15.00
- Prosecco, Ponte Treviso, Italy, Extra Dry, NV £9.00
- Prosecco, Ponte Treviso, Italy, Aurora Rosé, NV £9.00

**BOTTLED BEER AND CIDER**

- Millennium Pinotage, Western Cape, 2018 £4.50
- Ponte Pinot Grigio Rosada, Veneto, 2018 £5.00

**SOFT BEVERAGES**

- Cola, 330ml £4.00
- Diet Coca Cola, 330ml £3.75
- Harveys Bristol Cream, 250ml £3.75
- Harveys Medium, 175ml £3.50

**FRUIT JUICE**

- Diet Coca Cola, 200ml £2.45

**DRANAGH BEER**

- Carlsberg Lager, Denmark, 3.8% £5.15
- Guinness, Dublin, Ireland, 4.3% £5.35
- San Miguel, Spain, 5.0% £5.35

**ALCOHOLIC COCKTAILS**

- Grey Goose, 40% £6.00
- Smirnoff Red, 37.5% £4.00
- Bacardi, 37.5% £4.00
- Captain Morgans, 40.0% £4.50
- Old Bakery Rum, 41.0% £6.00

**VODKA (25ML)**

- Smirnoff Red, 37.5% £4.00
- Bacardi, 37.5% £4.00
- Captain Morgans, 40.0% £4.50
- Old Bakery Rum, 41.0% £6.00

**RUM (25ML)**

- Bacardi, 37.5% £4.00
- Captain Morgans, 40.0% £4.50
- Old Bakery Rum, 41.0% £6.00

**BLENDED SCOTCH WHISKY (25ML)**

- Bells, 40.0% £4.00
- Cooper Dog, 40.0% £5.50
- Tia Maria 20.0% £5.00

**SINGLE MALT WHISKY (25ML)**

- Lagavulin 16 Y/O, 43.0% £8.30
- Macallan Gold, 40.0% £7.30

**IRISH WHISKY (25ML)**

- Bushmills Black Bush, 40.0% £5.80

**BOURBON WHISKEY (25ML)**

- Jack Daniel’s, 40.0% £4.50
- Woodford Reserve, 43.2% £8.30

**APERITIFS**

- Bellini £16.50
- Champagne, with peach, strawberry or mixed berries £15.00
- vodka, elderflower, cranberry and apple juice, soda water £7.20
- Rosé

**BOTTLED BEER AND CIDER**

- Old Bakery Gin and Fever Tree Tonic £15.50

**MACHER**

- pear, apple, cranberry, soda water £7.50

**NON-ALCOHOLIC COCKTAILS**

- lemon, ginger, apple £5.00

**SOFT BEVERAGES**

- Coca Cola £4.00
- Diet Coca Cola £3.75
- Harveys Bristol Cream £3.75

**MIXERS**

- Coca Cola, 200ml £2.45
- Diet Coca Cola, 200ml £2.45

**NON-ALCOHOLIC COCKTAILS**

- Shirley Temple £7.50
- lemon juice, grenadine and ginger ale £7.50

**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.

**VAT:** VAT is charged at the current rate applicable.