



THE MARY BEALE

RESTAURANT

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, Sevraga 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

The West Lodge Park Menu

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)	small (3) £14.50 large (6) £27.00
Lobster Thermidor, celeriac remoulade, green salad, skin on fries	half £33.00 whole £50.00
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 Dedham Vale Chateaubriand, béarnaise sauce, chunky chips, watercress (for two) (GF)	£60.00
28 day aged Dedham Vale sirloin steak (GF)	£22.00
28 day aged 8oz fillet of Dedham Vale beef (GF)	£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
Butternut 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

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, chilli oil	£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



THE TERRACE BAR

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)
Parmentier 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 macaroon
Cardamom mousse, 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

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

Bellini	£16.50
<i>Champagne, with peach, strawberry or mixed berries</i>	
Cranberry Collins	£15.00
<i>Vodka, elderflower, cranberry and apple juice, soda water</i>	
Boseford Rosé Gin and Fever Tree Tonic	£7.20
Taittinger Rosé Champagne (125ml)	£15.50

GIN & TONICS

Pink G&T	£7.20
<i>Gordons Pink Gin, fresh raspberries and fresh mint, with Fever Tree Elderflower Tonic</i>	
Hendricks G&T	£8.15
<i>Hendricks Gin, fresh cucumber and lime, Fever Tree Aromatic Tonic</i>	
Bombay Sapphire G&T	£7.20
<i>Bombay Sapphire Gin, fresh lemon and lime, Fever Tree Tonic</i>	
Old Bakery G&T	£7.95
<i>Old Bakery Gin, fresh orange and lemon, Fever Tree Tonic</i>	
Plymouth G&T	£8.00
<i>Plymouth Gin, fresh orange and lemon, Fever Tree Mediterranean Tonic</i>	

NON-ALCOHOLIC COCKTAILS

Shirley Temple	£7.50
<i>Lemon juice, grenadine and ginger ale</i>	
Green Cooler	£7.50
<i>Pineapple juice, lime juice, kiwi syrup and ginger ale</i>	
Mini Colada	£7.50
<i>Coconut, milk, fresh pineapple juice</i>	
Lemon iced tea	£5.00
Iced coffee	£5.00
<i>(vanilla, caramel or gingerbread)</i>	

The West Lodge Park Menu

WINE LIST

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

White

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

Red

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

Rosé

Millstream Pinotage, Western Cape, 2018	£4.50	£6.25	£8.75
Ponte Pinot Grigio Rosado, Veneto, 2018	£5.50	£7.50	£10.50

BOTTLED BEER AND CIDER

The 3 Brewers of St Albans Classic English Ale <i>St Albans, Herts, 4.0%, 500ml</i>	£6.00
The 3 Brewers of St Albans Golden English Ale <i>St Albans, Herts, 3.8% 500ml</i>	£6.00
Fullers London Pride <i>Chiswick, London, 4.7% 500ml</i>	£6.00
Aspall Suffolk Cyder <i>Aspall, Suffolk, 5.5% 500ml</i>	£6.00
Guest Ale <i>Please ask your bartender for details</i>	£6.00

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



THE TERRACE BAR

VODKA (25ML)

Grey Goose, 40%	£6.00
Smirnoff Red, 37.5%	£4.00

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
Copper Dog, 40.0%	£5.59

SINGLE MALT WHISKY (25ML)

Laqavulin 16yr, 43.0%	£8.30
Macallan Gold, 40.0%	£7.30

IRISH WHISKEY (25ML)

Bushmills Black Bush, 40.0%	£5.80
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BOURBON WHISKEY (25ML)

Jack Daniels, 40.0%	£4.50
Woodford Reserve, 43.2%	£8.30

APERITIF (50ML)

Vermouth, 15.0%	£6.30
Pernod, 40.0%	£6.30
Campari (25ml), 25.0%	£3.80

BRANDY (25ML)

Martell VS, 40.0%	£4.00
Courvoisier VS, 40.0%	£5.00

LIQUEURS (25ML)

Baileys (50ml), 17.0%	£4.50
Tia Maria 20.0%	£4.50
Cointreau 40.0%	£5.00

PORT (50ML)

Taylors LBV, 20.0%	£6.50
Grant Burge Tawny 10yr, 19.9%	£7.50

SHERRY (50ML)

Harveys Bristol Cream, 17.5%	£5.50
Harveys Medium, 17.5%	£5.50

MIXERS

Fever Tree Tonic, 160ml	£2.45	Coca Cola, 200ml	£2.45
Fever Tree Slimline Tonic, 160ml	£2.45	Diet Coca Cola, 200ml	£2.45
Fever Tree Lemonade, 250ml	£3.75		

SOFT BEVERAGES

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

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.

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