



THE MARY BEALE
RESTAURANT

WEEKLY MENU

[From Friday 12th January 2024]

Served 12 Noon-2.00pm [Mon to Sat] and 6pm-9.30pm [Mon to Sun]
2 courses 27.00 / 3 courses 32.00

STARTERS

Parsnip Soup V
curry cream, green chutney

Roast Heritage Beetroot VE
hummus, dukkah, chilli oil

MAINS

Pan-fried bream fillet
winter greens, smoked salmon crème fraiche, new potatoes,
dill and Prosecco

Wild Mushroom and Jerusalem Artichoke Wellington V
truffle beetroot jus

DESSERTS

Apple Crumble
Devonshire clotted cream

Mango Cheesecake
raspberry compote



ALLERGENS

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

WINTER MENU

Served 12 Noon-2.00pm [Mon to Sat] and 6pm-9.30pm [Mon to Sun]

BREAD AND SMALL BITES

Marinated Nocerella
Olives ^{VE}
4.50

Warm Ciabatta
cold-pressed rapeseed oil
and dukkha
5.50

Chicken Arancini
tomato, Parmesan
7.00

STARTERS

Smoked Salmon Croquettes
pea salad, tartare sauce
9.00

Pheasant, Partridge, Duck and Pancetta Terrine
fig and apple compote, sourdough toast
9.00

Pumpkin Ravioli ^V
Parmesan and nutmeg sauce, walnut and sage crumb
8.50

MAINS

Chicken, Rabbit, Bacon and Leek Pie
winter greens, Dijon mustard sauce
22.00

Dry-aged 9oz Sirloin Steak
triple cooked chips, watercress and fennel salad
- Choose from red wine and shallot, béarnaise or peppercorn sauce -
35.00

Roast Aubergine ^{VE}
spiced chickpea ragout, coconut yoghurt, pomegranate molasses
20.00

SIDES

Tenderstem Broccoli
hollandaise sauce
5.75
Watercress, Pea Shoot and
Rocket Salad ^{VE}
6.50

Delmonico Potatoes
Cheddar cheese crumb
6.00
Triple Cooked Chips ^V
6.50

DESSERTS

Baked Banana Tart
honeycomb ice cream
9.00

Warm Chocolate Sponge Pudding
chocolate custard
9.00

Manor Farm Ice Creams and Sorbets [3 scoops]
Gold Medal vanilla, Double chocolate, Honeycomb, Strawberry, Coffee, Salted Caramel
Sorbets: Mango, Lemon, Raspberry
9.00

CHEESE

Served with olive bread, quince jam and grapes
12.00

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.

Beauvale P
Smooth and creamy textured blue,
made by Cropwell Bishop Stilton.
Baron Bigod
The UK's only traditional raw milk
Brie-de-Meaux style cheese.

Cheese is best served at room temperature, please allow 30 minutes or order earlier

HOT BEVERAGES

Served with Petits Fours
5.50

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

Belgian Hot Chocolate

Beales Hotels Local Food Suppliers

At Beales Hotels we try to source our food locally where possible, as befits a company that has been present in the area for eight generations and whose family has links in Hertfordshire back to the fifteenth century.

Mary Beale

The Mary Beale Restaurant is named after Britain's first professional woman painter, Mary Beale (1633-1699). Many of her original works adorn the walls.

WINES BY THE GLASS

| SPARKLING | | 125ml | |
|--|--|--------|--------|
| Champagne Drappier Carte d'Or Brut NV | | 15.00 | |
| Champagne Drappier Rosé de Saignée Brut NV | | 15.00 | |
| Zimor, Prosecco, Treviso, Extra Dry | | 10.00 | |
| Zimor, Prosecco, Rosé, Extra Dry | | 10.00 | |
| WHITE | | 175ml | 250ml |
| 121 | Pinot Grigio Villa Elsa 2020 | £9.35 | £12.85 |
| 131 | Pulenta Estate XIV Pinot Gris 2021 | £10.35 | £14.35 |
| 135 | Currency Creek Estates, Stonemason Chardonnay 2021 | £10.85 | £14.85 |
| 139 | Spinyback Sauvignon Blanc, Nelson 2021 | £9.35 | £12.85 |
| 142 | Niel Joubert Byter Chenin Blanc 2021 | £8.10 | £11.10 |
| RED | | 175ml | 250ml |
| 206 | Château Freybernat 2020 | £10.10 | £14.10 |
| 231 | Casa Sant Orsola, Chianti 2018 | £9.60 | £13.10 |
| 238 | Medievo Rioja, Crianza, 2019 | £10.10 | £14.10 |
| 243 | Bone Orchard Malbec, Norton 2020 | £8.60 | £11.60 |
| 260 | Hoopenberg, The Guru Merlot 2020 | £9.35 | £12.85 |

- The above is a selection, please ask to see our full list of wines by the bottle -



SUNDAY LUNCH

Try our separate Sunday Lunch Menu served between 12.00 noon – 2.00pm

DINNER INCLUSIVE

For those staying on a package inclusive of dinner, a £32.00 allocation is deducted from your final bill.

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.