



THE MARY BEALE
RESTAURANT

Marinated Nocerella
Olives VE
4.50

BREAD AND SMALL BITES

Warm Ciabatta
cold-pressed rapeseed oil
and dukkha
5.50

Halloumi Fries
Bloody Mary ketchup
6.50



WEEKLY MENU

[From 1st March 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

Celeriac Soup
truffle cream, pickled wild mushrooms
Smoked Mackerel and Horseradish Paté
pickled cucumber, puffed wild rice

MAINS

Pan-fried Sea Bass Fillet
tomato and herb salsa, sautéed potatoes
Butler's Farm Free-range Sausages and Mash
caramelised onion sauce, greens

DESSERTS

White Chocolate Panna Cotta
poached rhubarb, ginger toast
Warm Coconut Cake
coconut ice cream, spiced rum syrup

ALLERGENS

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

SPRING MENU

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

STARTERS

Smoked Salmon Croquette
pea salad, tartare sauce
9.00

Hand-picked Crab Crumpet
crème fraîche, pickled cucumber
12.50

Chicken Liver Parfait
fig and apple chutney, toasted sourdough
9.00

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

Roast Heritage Beetroot **VE**
hummus, dukkah, chilli oil
8.50

Cauliflower Bon Bon **V**
cumin mayonnaise
8.00

MAINS

Corn-fed Chicken Breast
truffle swede mash, kale, tarragon jus
23.00

Wild Atlantic Cod
saffron risoni, courgette, toasted garlic, baby spinach
24.00

Venison Bourguignon
sage boulangère
22.00

Roast Aubergine **VE**
spiced chickpea ragout, coconut yoghurt, pomegranate molasses
20.00

DRY-AGED STEAKS

7oz Centre Cut Fillet
46.00

9oz Sirloin
35.00

Chateaubriand
To share [or not] 85.00

All steaks are served with triple cooked chips, watercress and fennel salad
- Choose from red wine and shallot, béarnaise or peppercorn sauce -



SIDES

Creamed Spinach **V**
toasted pine nuts
6.00

Watercress and Fennel Salad **VE**
6.00

Delmonico Potatoes
Cheddar cheese crumb
6.00

Triple Cooked Chips **VE**
6.50

DESSERTS

Baked Banana Tart
honeycomb ice cream
9.00

Dark Chocolate Crèmeux
warm cherry streusel tart, pumpkin seed brittle
9.00

Gold Caramel Chocolate Mousse
dulce de leche, frozen berries
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, Lapsang Souchong

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, 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 6 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.