



THE MARY BEALE
RESTAURANT

SPRING MENU

Including warm ciabatta,
Netherend Farm butter, cold pressed rapeseed oil and dukkha

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

STARTERS

Watercress and Spring Onion Soup
crème fraîche, Parmesan crouton
8.00

Potted Crayfish Tails
watercress, sourdough toast
11.50

Scottish Smoked Salmon
Prosecco dressing
10.00

Pea and Shallot Ravioli
crispy shallots, Parmesan
9.00

Burrata **V**
rocket pesto, confit tomatoes, sourdough nibs
11.00

Chicken Liver Parfait
red onion marmalade, rocket
8.50

Avocado, Chickpea and Chicory Salad **VE**
chilli oil
8.50



SAUCES

We are pleased to offer the following sauces included within your menu price – please ask your waiter:
Tomato ketchup, Mayonnaise, Dijon wholegrain mustard, English mustard, Horseradish, Tabasco,
HP brown sauce, Mint sauce, Cranberry jelly

ALLERGENS

V Vegetarian - **VE** Vegan

Please ask your waiter if you would like full allergen information

MAINS

Grilled Cornish Sole
saffron potatoes, samphire, caper butter
26.00

Half Lobster Thermidor
triple cooked chips, watercress
40.00

Spatchcock Poussin
garlic aioli, rocket
25.00

Duck and Pancetta Pappardelle
18.00

Grilled Lamb Cutlets
broccoli purée, Delmonico potatoes
36.00

Spiced Aubergine, Chickpea and Tomato Ragout **VE**
pomegranate, coconut yoghurt, Lebanese flatbread
20.00

DRY-AGED BEEF FROM THE GRILL

Fillet Steak 7oz
42.00

Sirloin Steak 9oz
35.00

Côte de Boeuf 16oz
80.00

Served with
watercress and fennel salad, slow roasted tomato
and rosemary skin on fries

- Choose from red wine and shallot, béarnaise or peppercorn sauce -



SIDES 5.00 each

Delmonico Potatoes
Rosemary Skin on Fries
Creamed Spinach, Toasted Pine Nuts

Truffle Mac & Cheese
Seasonal Market Greens
Green Salad, Vinaigrette





DESSERTS

Mango Meringue Tart
passion fruit sorbet
8.00

Chocolate Ganache Tart
lime crème fraîche
9.00

White Chocolate and Bitter Orange Mille-Feuille
iced orange sherbet
8.50

Panna Cotta
poached rhubarb
8.50

Glazed Lemon Tart
raspberries, crème fraîche
9.00

Jude's Ice Creams and Sorbets [3 scoops]
Vanilla, Double chocolate, Honeycomb, Strawberry, Coffee, Salted Caramel
Sorbets: Mango, Lemon, Raspberry
9.00

CHEESE

Served with fig and apple chutney, crackers
12.50

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.*

Barkham Blue

*A rich blue taste, smooth buttery texture with a melt in
the mouth flavour.*

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

		125ml	
SPARKLING			
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		£9.55	£13.05
131 Pulenta Estate XIV Pinot Gris 2021		£10.55	£14.55
135 Currency Creek Estates, Stonemason Chardonnay 2021		£11.05	£15.05
139 Spinyback Sauvignon Blanc, Nelson 2021		£9.55	£13.05
142 Niel Joubert Byter Chenin Blanc 2021		£8.30	£11.30
RED		175ml	250ml
206 Château Freybernat 2020		£10.30	£14.30
231 Casa Sant Orsola, Chianti 2018		£9.80	£13.30
238 Medievo Rioja, Crianza, 2019		£10.30	£14.30
243 Bone Orchard Malbec, Norton 2020		£8.80	£11.80
260 Hoopenberg, Merlot 2020		£9.55	£13.05

- 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. If selecting from the à la carte menu, any supplements will be charged accordingly.

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.