



THE MARY BEALE

RESTAURANT

SPRING MENU

Including warm ciabatta,

Netherend Farm butter, cold pressed rapeseed oil and dukkah

Served 12 Noon-2.00pm [Mon to Sat] 5.30pm-8.00pm [Mon to Thurs] and 6.00pm-8.30pm [Fri & Sat]

STARTERS

Pea, Mint and Spring Onion Soup **V**
toasted sunflower seeds, Greek yoghurt
9.00

Scottish Smoked Salmon
watercress and fennel salad, soft boiled quail's egg
12.00

Crab, Fennel and Avocado Cocktail
baby gem, cocktail sauce
13.00

Grilled Asparagus
crispy hen's egg, pancetta, hollandaise
10.00

Whipped Roquefort
leek salad, caramelised walnut
10.50

Artichoke, Pickled Lemon Salad **VE**
pine nuts, herbs and edamame
9.00



MARKET MENU

[from 16th April 2025]

3 Courses 32.00 / 2 Courses 27.00

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

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Roast Chicken Terrine
Caesar dressing, gem lettuce,
balsamic onions

Artichoke,
Pickled Lemon Salad **VE**
pine nuts, herbs and edamame

Chalk Stream Trout
grilled purple sprouting broccoli,
caviar butter sauce

Hand-rolled Gnocchi **VE**
courgette ribbons, confit tomato
sauce, toasted hazelnuts

Banoffee Mousse
toffee sauce,
caramelised banana

Affogato
Jude's vanilla ice cream with
espresso coffee

Club Beales Members can select any 2 courses with a bottle of house white, red or rosé wine
with tea, coffee and petits fours for £68 per couple

MAINS

Wild Halibut
saffron potatoes, samphire and caviar,
white wine sauce
29.00

Monkfish Keralan Curry
basmati rice, toasted coconut, green chutney,
paratha flatbread
25.00

Barnsley Lamb Chop
mint béarnaise, leek and peas
27.00

Corn-fed Chicken Ballotine
confit garlic, spring greens, fondant potato,
tarragon sauce
21.00

Hand-rolled Gnocchi VE
courgette ribbons, confit tomato sauce,
toasted hazelnuts
22.00

FROM THE GRILL

Fillet Steak 7oz
40.50

Sirloin Steak 9oz
34.50

Steaks 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

New potatoes, mint butter 6.80
Rosemary skin-on fries 5.80
Creamed spinach, toasted pine nuts 5.80

Truffle mac & cheese 6.80
Spring greens 5.80
Green salad, vinaigrette 5.30



SAUCES

Sauces: We are pleased to offer the following sauces included within your menu price – please ask your waiter:
Tomato ketchup, Bloody Mary ketchup, Korean spiced tomato sauce, Sriracha hot sauce, Chilli sauce,
Mayonnaise, Dijon wholegrain mustard, English mustard, Horseradish, Tabasco, Tartare sauce,
HP brown sauce, Mint sauce, Cranberry jelly

ALLERGENS

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

DESSERTS

Poached Rhubarb
ginger biscuit, vanilla panna cotta
9.50

Baked Chocolate Tart
chocolate streusel, white chocolate ice cream
9.50

Blackberry and Apple Crumble VE
Jude's honeycomb ice cream
9.50

Jude's Ice Creams and Sorbets [3 scoops]
Vanilla, Double Chocolate, Honeycomb, Strawberry, Coffee, Salted Caramel
Sorbets: Mango, Lemon, Raspberry
9.00
- Add a shot of Amaretto 3.00 / Affogato 6.00 -



CHEESE

Served with olive bread, fig and apple chutney
14.00

Rachel VE
*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 and the UK national
champion.*

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



HOT BEVERAGES

Served with Petits Fours

5.95

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



WINES BY THE GLASS

SPARKLING

125ml

500	Champagne Drappier Carte d'Or Brut NV	17.50
502	Champagne Drappier Rosé de Saignée Brut NV	17.50
400	Filipetti Prosecco, Veneto, Extra Dry, Italy, NV	11.50
403	Cielo Prosecco, Veneto, Rosé, Italy, NV	11.50

WHITE

175ml

250ml

115	Pinot Grigio Villa Elsa 2021	10.50	14.10
119	Pulenta Estate XIV Pinot Gris 2022	11.50	15.65
122	Last Stand Chardonnay 2023	9.10	12.25
124	Honu Sauvignon Blanc, Marlborough 2023	11.00	15.15
126	Post Tree Chenin Blanc 2023	9.95	13.50

RED

175ml

250ml

204	Château Freybernat 2020	11.20	15.40
217	Casa Sant Orsola, Chianti 2021	10.70	14.35
221	Ontañón Rioja, Crianza 2020	10.70	13.35
223	Benjamin, Malbec Mendoza 2023	11.50	15.95
231	Hoopenberg Merlot 2020	10.50	14.10

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



SUNDAY MENU

Try our separate Sunday Menu served between 12.00 noon - 2.30pm & 5.30pm - 8.00pm

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.