



## THE MARY BEALE

RESTAURANT

### SUMMER 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 & Sun] and 6.00pm-8.30pm [Fri & Sat]

#### STARTERS

Cherry Tomato Gazpacho **VE**

basil, crispy shallots

9.00

Hot Smoked Salmon

potato and chive salad, creamed horseradish

12.00

Crab, Fennel and Avocado Cocktail

baby gem, cocktail sauce

16.00

Grilled Asparagus

crispy hen's egg, pancetta, hollandaise

10.00

Smoked Duck Breast

orange and chilli jam, coriander

10.50

Artichoke, Broad Bean and Asparagus Salad **VE**

new potatoes, lemon and herb dressing

9.00



#### MARKET MENU

[from 5<sup>th</sup> June 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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Confit Salmon

avocado purée, nori crisp

Artichoke, Pickled Lemon Salad **VE**

pine nuts,  
herbs and edamame

Grilled Rump Oyster Steak

skin-on fries, grilled tomato,  
watercress and peppercorn sauce

Hand-rolled Gnocchi **VE**

courgette ribbons, confit tomato  
sauce, toasted hazelnuts

Profiteroles

chocolate sauce,  
Chantilly cream

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

Poached Salmon  
French beans, Jersey Royals,  
watercress sauce  
22.00

Grilled Lamb Cutlet  
Crispy lamb breast, vine tomatoes, spinach,  
boulangerie  
27.00

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

Potato Gnocchi **VE**  
cauliflower purée, asparagus,  
wild mushrooms,  
baby gem and cucumber salad  
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

Jersey Royals, mint butter 6.80  
Rosemary skin-on fries 5.80  
Creamed spinach, toasted pine nuts 5.80

Seasonal market 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

### Key Lime Pie

lemon curd ice cream

9.50

### White Chocolate Crème Brûlée

Fresh raspberries and shortbread

9.50

### Strawberry and Champagne Jelly

strawberry coulis, palmiers

9.50

### Warm Blackcurrant Clafoutis

Jude's vanilla 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 and gooseberry chutney

14.00

### Rachel

*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

### 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.