



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

Roasted Sweetcorn Soup VE

harissa oil, 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

Mozzarella and Heritage Tomato Salad V

olive crumb, basil pesto

9.00



MARKET MENU

[from 21st August 2025]

3 Courses 32.00 / 2 Courses 27.00

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]

Grilled Sardines

ciabatta toast,
piquillo pepper and pesto

Mozzarella and Heritage Tomato

Salad V
olive crumb, basil pesto

Sea Bream Fillet

chickpea and chorizo cassoulet

Wild Mushroom and Spinach

Wellington VE
tarragon cream, new potatoes

Blackberry and Apple Crumble

vanilla custard

Affogato

Jude's salted caramel ice cream
with espresso coffee

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

Leek and Courgette Risotto V
lemon and thyme mascarpone
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

MINI DESSERTS

Key Lime Pie
lemon sauce
5.50

Chocolate Brownie
chocolate sauce
5.50

Glazed Fruit Tart
Chantilly cream
5.50

Affogato
Jude's salted caramel ice cream
with espresso coffee
6.00

Jude's Ice Creams and Sorbets
[1 scoop]
with chocolate wafer biscuit
Vanilla, Double Chocolate, Honeycomb,
Strawberry, Coffee, Salted Caramel
Sorbets: Mango, Lemon, Raspberry
3.75



CHEESE

Served with fig, apple and ale chutney, crackers, grapes and celery
6.00 per cheese

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.