



THE MARY BEALE RESTAURANT

AUTUMN 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

Scottish Smoked Salmon and Dill Mousse

pickled cucumber, crème fraîche

12.00

Seared King Scallops

pea purée, pancetta

18.00

Butternut Squash and Vegan Cheese Tart **VE**

rocket and walnut salad

10.00

Smoked Duck Breast

orange and chilli jam, coriander

10.50

Roast Chicken Terrine

Caesar dressing, baby gem, balsamic onions

9.00



MARKET MENU

[from 4th September 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

Butternut Squash and Vegan

Cheese Tart **VE**
rocket and walnut salad

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

Wild Mushroom and Spinach

Wellington **VE**
tarragon cream, new potatoes

Blackberry and Pear Crumble
Cotswold pouring cream

Affogato

Jude's salted caramel ice cream
with espresso coffee

ALLERGENS

V Vegetarian - **VE** Vegan

Please ask your waiter if you would like full allergen information

MAINS

Torbay Sole
caper butter, samphire, new potatoes
29.00

Roast Salmon Supreme
saffron orzo, semi-dried tomatoes, spinach
22.00

Venison Steak
potato purée, wild mushrooms, juniper sauce
27.00

Thai Green Chicken Curry
coconut rice and coriander yoghurt
21.00

Wild Mushroom and Spinach Wellington **VE**
tarragon cream, new potatoes
22.00

FROM THE GRILL

28 Day Dry-Aged Fillet Steak 7oz
40.50

28 Day Dry-Aged 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 **V**
mint butter
6.80

Rosemary Skin-on Fries **VE**
5.80

Delmonico Potatoes
cheese diced potato gratin
6.00

French Beans
toasted almonds, brown butter **V**
5.80

Creamed Spinach
toasted pine nuts **V**
5.80

Green Salad **V**
mixed leaves, fennel, cucumber, red onion
honey and mustard dressing
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

DESSERTS

Apple Custard Pie
homegrown crab apple jelly
9.50

Lemon Pannacotta
homegrown plum and fig compote, sesame wafer
9.50

Blackberry and Pear Crumble
Cotswold pouring cream
9.50

Peach and Apricot
Upside-Down Cheesecake **VE GF**
9.50

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

MINI DESSERTS

Blackberry and Pear Crumble
Cotswold pouring cream
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
with chocolate wafer biscuit
[1 scoop]
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 **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
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
Matcha Latte 6.50



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.