



THE MARY BEALE

RESTAURANT

WINTER 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

Cauliflower Soup **V**
crispy capers, brown butter
9.00

Scottish Smoked Salmon and Dill Mousse
pickled cucumber, crème fraîche
12.00

Roast Chicken Terrine
Caesar dressing, baby gem, balsamic onions
9.00

Smoked Duck Breast
orange and chilli jam, coriander
10.50

Red Pepper Hummus **VE**
heritage baby beetroot and carrot, dukkah, chilli oil
10.00



MARKET MENU

[from 20th February 2026]

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]

Baked St. Marcellin
truffle honey, pickled apple,
endive salad

Chicken Liver Parfait
pear chutney, ciabatta toast

Confit Chicken
white wine tarragon sauce,
crispy shallots, chive mash

Potato Gnocchi **VE**
butternut squash,
girolle mushrooms, basil

Orange and Cardamom Tart
Chantilly cream, walnut praline

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

Salmon and Smoked Haddock Fishcake
spinach, free-range poached egg,
hollandaise sauce
21.00

King Prawn Keralan Curry
basmati rice, paratha, coconut yoghurt
24.00

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

Venison Steak
potato purée, wild mushrooms, juniper sauce
27.00

Potato gnocchi **VE**
butternut squash, girolle mushrooms, basil
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

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

Creamed Spinach **V**
toasted pine nuts
5.80

Green Salad **V**
mixed leaves, fennel, cucumber, red onion,
honey and mustard dressing
5.30



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

Apple and Pear Crumble
Cotswold pouring cream
9.50

Blackcurrant 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

Apple 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.