



**THE MARY BEALE**  
RESTAURANT

# The West Lodge Park Spring Menu

Available from 12 noon-2pm [Mon-Sat] / 5.30pm-8pm [Mon-Thurs & Sun] / 6pm-8.30pm [Fri & Sat]  
Afternoon Tea: 2.30pm-5pm [Mon-Sat] / 3.30pm-6pm [Sun]



**THE TERRACE BAR**



## SMALL BITES

Any 3 for £15

- Warm ciabatta
- Netherend Farm butter & olive oil £4.00
- Spiced hummus and pitta bread **VE** £5.50
- Ham hock bon bons, Dijonnaise £7.00
- Smoked mackerel toasts, tomato & chilli £5.50
- Cauliflower fritters, harissa & coconut yoghurt **VE** £5.50
- Marinated nocellara olives **VE GF** £5.50
- Padron peppers, smoked Maldon salt **VE GF** £6.00
- Salt & pepper squid, Sriracha & soured cream £7.00



## SIDES £6

- Chunky chips **GF**  
*add truffle & parmesan £1 extra*
- New potatoes, chive butter **V GF**
- Green beans, toasted almonds, lemon butter **V GF**
- Buttered mixed greens **V GF**
- Chantenay carrots, honey & parsley **V GF**



## WEST LODGE PARK AFTERNOON TEA £38

- Served with Eilles loose leaf tea or Café du Monde coffee
- Sandwiches:  
Scottish smoked salmon, cream cheese and dill  
Chicken and tarragon mayonnaise  
Hertfordshire free-range egg and cress v  
Cucumber and mint v
- Warm plain and fruit scones  
Devonshire clotted cream and Tiptree preserves
- A selection of afternoon tea cakes:  
Salted caramel éclair  
Wild berry and chocolate mousse dome  
Glazed fruit tart  
Battenberg
- *Vegan Afternoon Tea Available* -



## SUNDAY LUNCH

- On Sundays between 12 noon-2.30pm we offer a table d'hôte menu, including two hearty roasts, Yorkshire pudding and all the trimmings.
- The menu is available for £35 for 2-courses, £42 for three courses, includes warm bread rolls and Netherend Farm butter, Café du Monde Coffee or Eilles loose-leaf tea and petits fours.



## STARTERS

- French onion soup, Parmesan crouton £9.00
- Home-cured salmon gravadlax, avocado & lime, tomato salsa **GF DF** £13.00
- Trealy Farm charcuterie, mixed olives, piquillo peppers, Parmesan, rocket, Monmouthshire air-dried ham, juniper cured wild venison carpaccio, fennel salami, lemon & thyme salami, toasted pitta bread £14.00  
*or to share* £26.20
- Salt beef croquettes, horseradish cream, watercress £10.00
- Roasted heritage carrot, spiced hummus, caramelised walnut, coriander oil, dukkah **VE** £9.00
- Steamed asparagus, free-range Hertfordshire poached egg, pancetta crumb, hollandaise sauce [**V option available**] £9.00



## SEAFOOD MAINS

- Salmon & smoked haddock fishcake spinach, free-range Hertfordshire poached egg, hollandaise sauce £21.00
- Scottish smoked salmon salad, rocket, crushed avocado, cherry tomatoes, capers & cress **GF DF** £16.00/£23.00
- Beer battered cod fillet & chunky chips, tartare sauce, mushy peas £18.50
- Keralan prawn curry, basmati rice, paratha bread **DF** £24.00
- Grilled Torbay sole, new potatoes, samphire, caper butter **GF** £29.00



## MAINS

- Corn-fed chicken breast, fondant potato, confit garlic, spring greens, tarragon sauce **GF** £21.00
- Pan roast lamb rump, champ mash, onion jus, grilled asparagus **GF** £37.50
- Lincolnshire wild mushroom pithivier, crushed potatoes, spinach, carrot and courgette ribbons, tomato & tarragon sauce **VE** £22.00
- Pea & shallot ravioli, vegan cheese sauce, crispy shallots, semi-dried tomatoes **VE** £19.00
- Cumberland sausage & buttery mash, onion gravy £19.00
- Ñduja sausage pappardelle pasta, Ñduja crumb, 24-month aged Parmesan £18.00



## GRILLS

- 28-day aged beef
- Steaks served with slow roast vine tomatoes, watercress salad, & chunky chips **DF GF**  
- *choice of sauce: red wine **DF**, béarnaise, peppercorn* -
- Fillet steak 6oz £42.80
- Sirloin steak 9oz £36.60
- Chateaubriand [for two] £90.00
- Beales cheeseburger, 28-day aged beef, pickled cucumber, burger relish, lettuce, tomato, brioche bun & chunky chips £22.00  
- *add pancetta £3 extra* -
- Grilled halloumi & crushed avocado burger, brioche bun, chunky chips & Korean spiced tomato sauce **v** £20.00  
- *add free-range fried egg £2.95 extra* -

## 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, Tartare sauce, HP brown sauce, Mint sauce

## ALLERGENS

**V** Vegetarian - **VE** Vegan - **GF** Gluten Free - **DF** Dairy Free  
Please ask your waiter if you would like full allergen information

## DINNER INCLUSIVE

A £32.00 per person dining allowance is included for guests staying on a dinner inclusive package and will be applied to the restaurant bill when charged to the room.

## SERVICE CHARGE

For tables of 6 and over a service charge of 12.5% will be added. All other tables, gratuities are at your discretion. Please note that our staff keep any gratuities generously given - thank you.



## DESSERTS £9.50

- Baked lemon tart, crème fraîche
- Raspberry bavaois, white chocolate panna cotta, chocolate brownie
- Caramelised mango custard, ginger sponge, brandy snap wafer
- Iced lime parfait, orange cream tart, lemon curd
- Sticky toffee pudding, butterscotch sauce, Devonshire clotted cream



Jude's Ice Creams & Sorbets  
£3 per scoop

Ice Creams:

Vanilla, Double chocolate, Honeycomb, Strawberry, Coffee, Salted caramel

Sorbets: **VE DF**

Mango, Lemon, Raspberry



## MINI DESSERTS £5.50

- Sticky toffee pudding, butterscotch sauce, Devonshire clotted cream
- Chocolate brownie, chocolate sauce
- Glazed fruit tart, Chantilly cream

Affogato,

Jude's salted caramel ice cream with espresso coffee

- *add a shot of Disaronno Amaretto £5* -



## WEST LODGE PARK CHEESEBOARD £6 per cheese

Served with fig, apple and ale chutney, crackers, grapes and celery

Lancashire Bomb

*Extra Mature Cheddar, loved for its immense depth of flavour & 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 & the UK national champion.*

Rachel **v**

*Semi-hard goats' cheese, sweet & nutty flavour.*

- *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:

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 & Lemon, Fruity Berries, Green Sencha, Lapsang Souchong

Belgian Hot Chocolate

Matcha Latte £6.95



APERITIFS

Aperol Spritz Aperol, Prosecco & soda water £15.85	Elderflower Champagne Fizz Lemon, elderflower, vodka & Champagne £17.50
Classic Martini Choice of gin or vodka & dry martini £14.55	Pimm's Cup Pimm's lemonade, cucumber, strawberry, lemon, orange & mint £10.40
Negroni Gin, vermouth, Campari £13.95	Pimm's Jug [1 litre] £30



GINS [25ml]

	West Lodge Park Dry Gin 40%	£6.55
	West Lodge Park Pink Gin 40%	£6.60

Bombay Sapphire 40%	£6.60	Monkey 47.47%	£8.00
Old Bakery 40%	£7.20	Sipsmith 41.6%	£7.90
Hayman's 40%	£7.20	Whitley Neill Rhubarb & Ginger 43%	£7.05
Hendrick's Original 40%	£7.65	Whitley Nel Raspberry 43%	£7.05
Tanqueray No.10 41%	£7.90	Tanqueray Non-Alcoholic	£6.55
Tanqueray Flora De Sevilla 41%	£8.20	Gordon's Pink Non-Alcoholic	£5.75



FEVER TREE MIXERS [200ml] £3.20 each

Indian Tonic	Elderflower Tonic
Slimline Indian Tonic	Mediterranean Tonic
Aromatic Tonic	Ginger Ale
Lemonade	Ginger Beer



COCKTAILS

Classic Mojito Rum, mint, sugar syrup £15.50	Cosmo Whiskey, lime, honey £13.50
Espresso Martini Espresso, vodka, Kahlúa £16.35	Whiskey Hi-Ball Scotch, soda, orange slice £13.50



NON-ALCOHOLIC COCKTAILS

Cranberry & Lime Mocktail <i>Cranberry juice, water &amp; lime</i>	£7.45	Virgin Mojito <i>Lime, mint, soda water, sugar syrup</i>	£7.90
Apple & Elderflower Cooler <i>Apple juice, lemon juice, elderflower cordial, sparkling water</i>	£7.90	Sweet Sunrise <i>Orange juice, pineapple juice &amp; grenadine</i>	£7.90



SHERRY & PORT [50ml]

Harvey's Bristol cream 17.5%	£5.80
Harvey's Medium 17.5%	£6.80
Tio Pepe Fino 15%	£6.80
Cockburn's Ruby 19%	£6.80
Graham's Tawny 10 yr old 20%	£8.70



SOFT BEVERAGES

Coca Cola, 330ml	£4.95	Appletiser	£5.20
Coca Cola Zero, 330ml	£4.60	J20 Orange & Passionfruit	£4.60
Fentimans 250ml	£4.85	J20 Apple & Mango	£4.60
[Rose Lemonade or Elderflower]		Hildon Water Still or Sparkling	
Frobishers Fruit Juices, 250ml	£4.65	330ml	£4.10
[Orange, Apple, Pineapple, Cranberry, Tomato]		750ml	£5.95

WINES BY THE GLASS

<b>CHAMPAGNE &amp; PROSECCO</b>	125ml	75cl Bottle
Champagne Drappier Carte d'Or Brut NV	£17.50	£78.00
Champagne Drappier Rosé de Saignée Brut NV	£17.50	£85.00
Filipetti Prosecco, Veneto, Extra Dry, NV	£11.50	£42.00
Cielo Prosecco, Veneto, Rosé, Extra Dry, NV	£11.50	£44.00

WHITE

	175ml	250ml
Pinot Grigio Villa Elsa 2021	£10.50	£14.10
Pulenta Estate XIV Pinot Gris 2022	£11.50	£15.65
Last Stand Chardonnay 2023	£9.10	£12.25
Honu Sauvignon Blanc, Marlborough 2023	£11.00	£15.15
Post Tree Chenin Blanc 2023	£9.95	£13.50

RED

	175ml	250ml
Château Freybernat, Bordeaux 2020	£11.20	£15.40
Casa Sant Orsola, Chianti 2021	£10.70	£14.35
Ontañón Rioja, Crianza 2020	£10.70	£14.35
Benjamin, Malbec Mendoza 2023	£11.50	£15.95
Hoopenberg, Merlot 2020	£10.50	£14.10

ROSÉ

	175ml	250ml
Pinot Grigio, Villa Elsa, Rosé 2022	£9.95	£13.60
M de Minuty Côtes de Provence 2021	£13.10	£17.80

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



DRAUGHT BEER & CIDER

	Pint	Half Pint
West Lodge Park Lager, UK, 3.8%	£5.00	£2.60
Mahou, Spain, 5.1%	£7.60	£4.30
Camden Hells, UK, 4.6%	£7.80	£4.50
Camden Pale, UK, 4%	£7.80	£4.50
Guinness, IRE, 4.2%	£7.60	£4.30
Aspall's Cider, UK, 4.5%	£6.95	£3.90



BOTTLED BEER & CIDER

San Miguel, 5%	£5.70
Modelo, 4.5%	£5.90
London Pride, 4.7%	£6.90
Doombar, 4.3%	£6.90
Guinness, 0%	£6.90
Corona, 0%	£5.00
Old Mout Cherries & Berries Cider, 4%	£6.95
Kopparberg Strawberry & Lime Cider 4%	£6.95



BRANDY [25ml]

Courvoisier XO Cognac 40%	£18.75
Courvoisier VSOP Cognac 40%	£7.70
Martell VS Cognac 40%	£7.00



LIQUEURS

[25ml unless otherwise stated]

Tia Maria 20%	£5.95	Disaronno Amaretto 28%	£5.95
Cointreau 40%	£6.45	Drambuie 40%	£6.60
Grand Marnier 40%	£6.75	Kahlúa 20%	£5.95
Baileys (50ml) 17%	£5.95	Southern Comfort 35%	£5.95



LIQUEUR COFFEES

Jamaican - Tia Maria	£10.30	Italian - Disaronno Amaretto	£10.30
Scottish - Grant's Whisky	£10.30	Irish - Jameson's	£9.20
French - Janneau Armagnac	£10.80	Irish Latte - Baileys & vanilla	£8.70
Neapolitan Cappuccino - Caramel & Courvoisier	£8.70		
Clyde Americano - Honey & Drambuie	£8.70		