



**THE MARY BEALE**  
RESTAURANT



**SMALL BITES**

Any 3 for £15

- Warm ciabatta
- Netherend Farm butter & olive oil £5.00
- 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**
- Green salad, vinaigrette **V**



**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:  
Lemon & poppy seed cake
- Wild berry and chocolate mousse dome
- Glazed fruit tart
- *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 £37 for 2-courses, £44 for three courses, includes warm bread rolls and Netherend Farm butter, Café du Monde Coffee or Eilles loose-leaf tea and petits fours.

**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]

\*Denotes last orders



**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, mushy peas, tartare sauce £20.00
- 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**  
/ add choice of red wine sauce **DF**, béarnaise or peppercorn £2 extra/
- 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 - add pancetta £3 extra - £22.00
- Grilled halloumi burger, crushed avocado, brioche bun, chunky chips & Korean spiced tomato sauce **V**  
- add free-range fried egg £2.95 extra - £20.00

**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.



**THE TERRACE BAR**



**DESSERTS £9.50**

- Baked lemon tart, crème fraîche
- Raspberry bavarois, 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 Coffee:

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 £6.70



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%	£6.85
	West Lodge Park Pink Gin 40%	£7.65

Bombay Sapphire 40%	£6.90	Monkey 47.47%	£8.30
Old Bakery 40%	£7.50	Sipsmith 41.6%	£8.20
Hayman's 40%	£7.50	Whitley Neill Rhubarb & Ginger 43%	£7.35
Hendrick's Original 40%	£7.95	Whitley Nel Raspberry 43%	£7.35
Tanqueray No.10 41%	£8.20	Tanqueray Non-Alcoholic	£6.85
Tanqueray Flora De Sevilla 41%	£8.50	Gordon's Pink Non-Alcoholic	£6.00



FEVER TREE MIXERS [200ml] £3.25 each

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



COCKTAILS

Classic Mojito Rum, mint, sugar syrup £15.80	Cosmo Whiskey, lime, honey £16.30
Espresso Martini Espresso, vodka, Kahlúa £16.65	Whiskey Hi-Ball Scotch, soda, orange slice £13.80



NON-ALCOHOLIC COCKTAILS

Cranberry & Lime Mocktail <i>Cranberry juice, water &amp; lime</i>	£7.65	Virgin Mojito <i>Lime, mint, soda water, sugar syrup</i>	£8.10
Apple & Elderflower Cooler <i>Apple juice, lemon juice, elderflower cordial, sparkling water</i>	£7.95	Sweet Sunrise <i>Orange juice, pineapple juice &amp; grenadine</i>	£8.10



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	£5.40
Coca Cola Zero, 330ml	£4.85	J20 Orange & Passionfruit	£4.80
Fentimans 250ml	£4.85	J20 Apple & Mango	£4.80
[Rose Lemonade or Elderflower]		Hildon Water Still or Sparkling	
Frobishers Fruit Juices, 250ml	£4.65	330ml	£4.35
[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	£79.00
Champagne Drappier Rosé de Saignée Brut NV	£17.50	£87.00
Filipetti Prosecco, Veneto, Extra Dry, NV	£11.50	£44.00
Cielo Prosecco, Veneto, Rosé, Extra Dry, NV	£11.50	£46.00

<b>WHITE</b>	175ml	250ml
Pinot Grigio Villa Elsa 2021	£10.80	£14.50
Pulenta Estate XIV Pinot Gris 2022	£11.85	£15.95
Last Stand Chardonnay 2023	£9.40	£12.60
Honu Sauvignon Blanc, Marlborough 2023	£11.30	£15.60
Post Tree Chenin Blanc 2023	£10.15	£13.90

<b>RED</b>	175ml	250ml
Château Freybernat, Bordeaux 2020	£11.50	£15.80
Casa Sant Orsola, Chianti 2021	£11.00	£14.75
Ontañón Rioja, Crianza 2020	£11.00	£14.75
Benjamin, Malbec Mendoza 2023	£11.85	£16.40
Hoopenberg, Merlot 2020	£10.80	£14.50

<b>ROSÉ</b>	175ml	250ml
Pinot Grigio, Villa Elsa, Rosé 2022	£10.20	£14.00
M de Minuty Côtes de Provence 2021	£13.50	£18.30

- 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%	£5.95	£3.70
Mahou, Spain, 5.1%	£7.90	£4.35
Camden Hells, UK, 4.6%	£7.95	£4.55
Camden Pale, UK, 4%	£7.95	£4.55
Guinness, IRE, 4.2%	£7.80	£4.35
Aspall's Cider, UK, 4.5%	£7.10	£3.95



BOTTLED BEER & CIDER

San Miguel, 5%	£5.90
Modelo, 4.5%	£5.95
London Pride, 4.7%	£7.10
Doombar, 4.3%	£7.10
Guinness, 0%	£6.90
Corona, 0%	£5.40
Old Mout Cherries & Berries Cider, 4%	£7.10
Kopparberg Strawberry & Lime Cider 4%	£7.10



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		