



THE MARY BEALE
RESTAURANT



SMALL BITES

Any 3 for £15

- Warm ciabatta
Netherend Farm butter & olive oil
£5
- Spiced hummus and pitta bread **VE**
£5.5
- Baron Bigod brie fritters, chilli jam
£7.5
- Scottish smoked salmon & caviar blinis
£7.5
- Cauliflower fritters, harissa & coconut yoghurt **VE**
£5.5
- Marinated nocellara olives **VE GF**
£5.5
- Padron peppers, smoked Maldon salt **VE GF**
£6
- Salt & pepper squid,
Sriracha & soured cream
£7



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**
- 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 Summer 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

- Watercress & spring onion soup [served hot or cold]
crème fraîche, toasted sunflower seeds £9
- Home-cured salmon gravadlax, avocado & lime, tomato salsa **GF DF** £13
- 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
or to share £26.2
- Salt beef croquettes, horseradish cream, watercress £10
- Roasted heritage carrot, spiced hummus, caramelised walnut,
coriander oil, dukkah **VE** £9
- Heritage tomato & buffalo mozzarella, olive crumb, garlic toasts **V** £9



SEAFOOD MAINS

- Salmon & smoked haddock fishcake
spinach, free-range Hertfordshire poached egg, hollandaise sauce £21
- Scottish smoked salmon salad, rocket, crushed avocado,
cherry tomatoes, capers & cress **GF DF** £16/£23
- Beer battered cod fillet & chunky chips, mushy peas, tartare sauce £20
- Keralan prawn curry, basmati rice, paratha bread **DF** £24
- Grilled Torbay sole, new potatoes, samphire, caper butter **GF** £29



MAINS

- Corn-fed chicken & Nduja sausage ragout, saffron orzo £21
- Pan roast lamb rump, champ mash, onion jus, grilled asparagus **GF** £37.5
- Lincolnshire wild mushroom pithivier, crushed potatoes, spinach,
carrot and courgette ribbons, tomato & tarragon sauce **VE** £22
- Pea & shallot ravioli, vegan cheese sauce, crispy shallots,
semi-dried tomatoes **VE** £19
- Corn-fed chicken Caesar salad, baby gem lettuce, fresh anchovies,
ciabatta crouton, 24-month-aged Parmesan cheese £19
- Wild mushroom, tomato & tarragon pappardelle pasta,
24-month-aged Parmesan £19



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 £42.8
- Sirloin steak 9oz £36.6
- Free-range pork "tomahawk" steak [500g]
champ mash, watercress, peppercorn sauce £40
- Beales cheeseburger, 28-day aged beef, pickled cucumber,
burger relish, lettuce, tomato, brioche bun & chunky chips
- add pancetta £3 extra - £22
- Grilled halloumi burger, crushed avocado,
brioche bun, chunky chips & Korean spiced tomato sauce **V**
- add free-range fried egg £2.95 extra - £20

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 £9.5

- Baked lemon tart,
crème fraîche
- Strawberry ganache,
white chocolate crumb,
Champagne sorbet **GF**
- Caramelised mango custard,
ginger sponge, brandy snap wafer
- Iced lime parfait,
orange cream tart, lemon curd
- Salted caramel chocolate,
raspberry & flapjack torte **GF**
- 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 £5.5

- 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 £6.7



APERITIFS

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|---|--|
| 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]

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|--|------------------------------|-------|
| | 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 | Cosmopolitan Whiskey, lime, honey £16.30 |
| Espresso Martini Espresso, vodka, Kahlúa £16.65 | Whiskey Hi-Ball Scotch, soda, orange slice £13.80 |



NON-ALCOHOLIC COCKTAILS

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|--|--|
| Cranberry & Lime Mocktail <i>Cranberry juice, water & 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 & 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

| | | |
|---|--------|-------------|
| CHAMPAGNE & PROSECCO | 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 |

| | | |
|--|--------|--------|
| WHITE | 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 |

| | | |
|-----------------------------------|--------|--------|
| RED | 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 |

| | | |
|-------------------------------------|--------|---------|
| ROSÉ | 175ml | 250ml |
| Pinot Grigio, Villa Elsa, Rosé 2022 | £10.20 | £140.00 |
| M de Minuty Côtes de Provence 2021 | £13.50 | £180.00 |

- 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% | £7.90 | £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 | | |