The West Lodge Park Autumn Menu

THE MARY BEALE RESTAURANT

THE TERRACE BAR

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

SMALL BITES
Any 3 for £15

Warm ciabatta
Netherend Farm butter & olive oil
£5

Spiced hummus and pitta bread VE
£5.5

Halloumi fritters, chilli jam GF
£4.5

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 two 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.

STARTERS

Roast butternut squash soup toasted pumpkin seeds, coconut flakes GF		£9
Scottish smoked salmon galettes, cream cheese & caviar		£13
Trealy Farm charcuterie, mixed olives, piquillo peppers, Parmesan, rocket, Monmouthshire air-dried ham, juniper cured wild venison carpaccio,		£14
fennel salami, lemon & thyme salami, toasted pitta bread	*or to share*	£26
Salt beef croquettes, horseradish cream, watercress		£10
Wild mushroom brulée, rocket, toasted sourdough		£10
Pea & shallot ravioli, vegan cheese sauce, crispy shallots, semi-dried tomatoes VE		£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
Halibut supreme, tomato fondue, white wine sauce, saffron potatoes spinach garnish GF	£27

MAINS

Corn-fed chicken & Ǹduja sausage ragout, saffron orzo	£21
Venison haunch steak, roast baby root vegetables, mashed potatoes, blackberry & red wine jus GF	£28
Lamb Madras, basmati rice, minted yoghurt, garlic & coriander bread	£24
Cumberland sausage & mash, onion gravy, spinach	£20
Grilled aubergine stack, chickpea ragout, vegan cream cheese, coriander VE GF	£19
Guinea fowl ballotine, roast & puréed parsnip, crispy kale, juniper jus GF	£20
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	£43
Sirloin steak 9oz	£36

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.

DESSERTS £9.5

Baked lemon tart,
crème fraîche

Guava bavarois,
sablé biscuit, cardamom anglaise,
almond praline

Caramelised mango custard,
ginger sponge, brandy snap wafer

Coffee & Frangelico (hazelnut liqueur)
parfait, chocolate shortbread,
white chocolate panna cotta

Warm blackberry & apple crumble,
Cotswold pouring 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 £5.5

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

THE MARY BEALE
RESTAURANT

The West Lodge Park Drinks Menu

THE TERRACE BAR

APERITIFS

Apple Martini
Vodka, Apple Schnapps, apple juice
£15.50

Classic Martini
Choice of gin or vodka,
Martini extra dry vermouth
£14.55

Negroni
Gin, Martini Rosso, Campri
£15.95

Elderflower Champagne Fizz
Lemon, elderflower, vodka & Champagne
£17.50

Earl's Punch
Gin, Earl Grey tea, grapefruit juice,
& soda water
£10.50

Earl's Punch 1lt Jug
£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 Neill 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
Slimline Indian Tonic
Aromatic Tonic
Lemonade
Elderflower Tonic
Mediterranean Tonic
Ginger Ale
Ginger Beer

COCKTAILS

Manhattan Cocktail
Bourbon, red vermouth, angostura bitters
£15.80

Apple & Ginger Mojito
Dark rum, apple juice, ginger beer
£15.80

Espresso Orange Martini
Espresso, Kahlúa, Cointreau
£16.65

Whisky Mac
Scotch Whisky & Ginger wine
£13.50

NON-ALCOHOLIC COCKTAILS

Cranberry & Orange Spritzer £7.65
Cranberry juice, soda water, orange juice

Citrusy Festive Fizz £7.60
Orange juice, lemon juice, soda

Blueberry Sparkler £7.50
Blueberries, lemon juice, soda

Apple Cider Sparkler £7.90
0% Cider, soda water, spices

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 [Rose Lemonade or Elderflower]	£4.85	J20 Apple & Mango	£4.80
		Hildon Water Still or Sparkling	
Frobishers Fruit Juices, 250ml [Orange, Apple, Pineapple, Cranberry, Tomato]	£4.65	330ml	£4.35
		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	£14.00
M de Minuty Côtes de Provence 2021	£13.50	£18.00

- 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 (*50m*l) 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

28 OCT- 2026