

talkbar

SPEAKS FOR ITSELF

We are proud to be a Hertfordshire company. The Beale family can trace its company history back to 1769 when John Beale opened a shop in Oxford Street.

It is this local heritage that is still as central to the philosophy of the company today as it was over 200 years earlier. There are two striking examples of this commitment at Beales Hotel as detailed below.

There are over 130 individual pieces of art that adorn the walls of every area of the hotel. Every piece is from a student of the Hatfield University of Hertfordshire Fine Art Department. Each piece comes with its own artist statement detailing the idea behind their art. Please take time to look at the art and take one of our brochures away with you that has more information.

In Hertfordshire there is a fantastic wealth of local food and we try to source our food locally where possible. Meat from Hertford, eggs from Royston and honey from our very own bees at West Lodge Park Hotel are just some of the examples of our commitment. Please read our local food brochure and feel free to take a copy away with you for more information.

Chris Hall
General Manager

bealeshotel

CONTEMPORARY STYLE, UNIQUE VISION



Lounge & room service menu Spring & Summer 2012

Sandwiches

Available on white or granary bloomer bread

Served with Fairfield Farm crisps & tossed leaves

Smoked chicken, mayonnaise, cos lettuce	£ 6.50
Honey roasted ham, cheddar, onion marmalade	£ 6.50
Mature cheddar, pickle, lettuce (v)	£ 6.50
Tomato, mozzarella, spring onion (v)	£ 7.00
Smoked salmon, boiled egg, cress, black pepper	£ 7.00

Hot sandwiches

Available on white or granary bloomer bread

Served with chunky chips

The club	£ 9.95
chicken, smoked back bacon, egg, tomato, mayonnaise, cos lettuce	
The steak	£ 9.95
char-grilled minute steak, red onion marmalade, Gruyère	
The B.L.T	£ 8.50
smoked back bacon, oak leaf & lollo rosso lettuce, tomato	



Salads

Traditional Caesar

Char-grilled chicken, anchovies, croutons, Parmesan

£ 9.95

Warm smoked salmon

Nicoise salad, black peppercorn vinaigrette

£ 9.95

Char-grilled Halloumi (v)

Tomato, olive & rocket

£ 9.00

Paninis

Served with seasoned wedges & tossed leaves

Honey roast ham, Brie, onion marmalade

£ 7.50

Chicken, bacon, Gruyère

£ 7.50

Cheddar, tomato, spring onion (v)

£ 7.50

Snacks

1 £ 2.00 / 3 £ 5.00

Thai spicy peanuts

Wasabi nuts

Mixed olives

100g per serving

Fairfield Farm Crisps

Lightly sea salted

£ 1.50

Suffolk farmhouse cheese & chive

40g bag



The items on these pages are taken from our Outsidein restaurant menu. For a full selection of main courses please contact a member of staff or dial the restaurant on 518 and we will be happy to assist

Main Courses

Beales burger £13.50
Gruyère, semi dried tomatoes, red onion, chunky chips

Sacombe Hill Farm sirloin steak £18.50
Chunky chips, mushrooms, peppercorn sauce

Chicken or vegetable Madras (v) £13.50
Pilau rice, poppadoms, mango chutney

Beales Free Range Egg Omelette £ 9.95
Cheese, tomato, ham, red onion & smoked salmon
Served with potato wedges & salad garnish
(please choose up to 3 of the above fillings)

Side orders

Seasoned potato wedges £ 3.00

Chunky chips & salsa £ 3.00

Mixed or green salad £ 3.00

Green beans with tomato dressing £ 3.00

Creamed spinach £ 3.00



Sorbets & ice creams

Manor Farm Creamery ice creams

£ 6.50

Gold medal vanilla, Belgian chocolate chip, banana & butterscotch, stem ginger, strawberry

Manor Farm Creamery sorbets

£ 6.50

Lemon, raspberry, chocolate, mango

Cheese

£ 8.50

Please choose a selection from the following

Served with grapes, water biscuits & homemade chutney

(Listed from the mildest to the strongest)

Montgomery's Cheddar

A traditional unpasteurised cheese made from Friesian cows milk. This Cheddar has a deep, rich, nutty flavour

Brie de Meaux

A soft velvety texture with a tender bloomy rind. Rich golden cheese with an earthy character contrasting with the texture of the crust.

Stilton

A creamy cheese marbled with rich blue veins, and a rich flavour with a sharp after taste

Should you require your cheese at room temperature please allow thirty minutes, or better still, please order at the same time as your starter and main courses



Hot Beverages

All of our hot beverages are served with a Danish pastry before 10.00am and with an American style cookie after this time

Coffees

100% Arabica AA grade Kenyan beans
Freshly roasted Creole blend

Cafetière / Decaffeinated cafetière

Cappuccino

Caffé Latte

Macchiato

Caffé Mocha

Americano

Hot chocolate

Double espresso

Espresso

£ 3.00

Flavoured coffees

Why not add something different to your coffee? Add a touch of cinnamon, vanilla, gingerbread, hazelnut or caramel for an unusual twist

£4.40

Loose leaf teas & infusions

English Breakfast / Assam / Earl Grey / Darjeeling / Peppermint

Green Sencha / Chamomile / Ginger & Lemon

Decaffeinated tea (sachet)

All hot beverages £ 4.00 per person unless stated



Afternoon Teas

Served in the Talkbar, restaurant, your bedroom or on the Terrace

From 2pm – 6pm daily

Kimpton Tea

2 warm fruit scones

Tiptree strawberry preserve & clotted cream

Your choice from our selection of Loose leaf teas or infusions

£ 8.50

Talkbar Tea

3 finger sandwiches

Smoked salmon

Egg & cress

Cucumber

2 warm fruit scones

Tiptree strawberry preserve & clotted cream

Madeira cake

Your choice from our selection of Loose leaf teas or infusions

£ 14.50



Wines by the glass

Choose from either a 125ml or 175ml glass, or a 375ml carafe

	125	175	375
	£	£	£
White wine			
Ponte Pinot Grigio, Veneto 2009/10	3.75	5.30	11.20
Gavi, Terre del Barolo 2010	4.50	6.25	13.30
Gulara Chardonnay, S. East Australia	3.15	4.40	9.30
Millstream Chenin Blanc 2010/11	3.25	4.55	9.70
Ochre Mountain, Sauvignon/Semillon 2009	3.60	4.95	10.60

Red wine

Aimery Merlot, Vin de Pays d'Oc 2009	3.35	4.65	10.00
Reinares Tinto Tempranillo, Castilla 2010	3.70	5.15	10.90
Gulara Shiraz, S. East Australia	3.15	4.40	9.30
Las Ondas, Cab Sauv, Valle Central 2008/09	3.35	4.65	10.00
Trumpeter Classic Malbec, Mendoza 2009	3.80	5.25	11.10

Rosé wine

Lyric, Pinot Grigio Blush 2009	3.60	4.95	10.60
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For the full restaurant wine list, please ask a member of staff who will be happy to help

Champagne & sparkling wine by the 20cl bottle

Lanvin brut, NV	14.00
Lanvin rosé Brut, NV	16.50
Segura Viudas brut reserve, cava, Catalunya NV	7.50

Please note that a 20cl bottle is more than a glass and can be shared by two people