



Room Service Menu

12:00-22:00 Served to your room or to be collected from the lounge

SANDWICHES (available 24 hours)

All served with salt and black pepper crisps and green salad garnish

- Smoked salmon and cream cheese £8.50
- Dingley Dell ham and tomato, Dijon mustard £7.50
- Tuna mayonnaise £7.50
- Egg and cress mayonnaise (V) £7.50
- Mature Cheddar and homemade chutney (V) £7.50

All Day Menu

- Spiced hummus, heritage beetroot, dukkha, herb olive oil (V, GF) £8.50
- Trealy farm charcuterie-mixed olives, piquillo peppers, Parmesan, rocket, toasted pita bread £9.00
- Scottish smoked salmon and wild rocket salad, crushed avocado, cherry tomatoes, red onion, capers, cress (GF, DF) £16.00
- Cumberland sausage and mash, onion and red wine jus £14.50
- Beales burger, 28-day aged beef, pickled cucumber, onion relish, lettuce, tomato, brioche bun with skin on fries £16.50
- Chalk Stream trout, sea vegetables, white wine sauce, celeriac rosti (GF) £20.00
- 28-day aged Dedham Vale 8oz sirloin steak, served with skin on fries, green salad and peppercorn sauce (GF) £23.50
- Tagliatelle, rocket pesto, 24-month age Parmesan (V) £8.50 small plate £14.50 large plate
- Add king prawns £6.00

Sides £4.00 each

- Skin on fries (upgrade to truffle and Parmesan fries for £1 extra) (GF)
- Mixed green salad, onion, cucumber, dressing (GF)
- Grilled tenderstem broccoli, ginger and garlic oil (GF)
- Green beans, toasted almonds and butter (GF)

Warm bread rolls, unsalted butter, Maldon salt (V) (two for £2.50; four for £4.75)

Desserts £8.00 each

- Chocolate and chilli brownie fruit coulis
- Apple and blackberry crumble, Devonshire clotted cream

RED WINE

	125ml	175ml	250ml
Robert Oatley, Yarra Valley, Pinot Noir, 2015	£6.75	£9.50	£13.00
Pascal Toso, Malbec, Mendoza, 2017	£6.00	£8.50	£11.75
Paternina, Banda Azul Crianza, Rioja, 2016	£5.75	£8.25	£11.50

WHITE WINE

Pocket Watch, Chardonnay, NSW, 2018	£4.50	£6.50	£8.75
Lyric Pinot Grigio, Venetie, 2018	£5.25	£7.25	£10.00
Hoopenberg, Bushvine, Chenin Blanc, 2018	£4.25	£5.75	£8.00

DRAUGHT BEER

	Pint	Half Pint
Carlsberg Lager, Denmark, 3.8%	£5.15	£2.60
Tetley's Bitter, Leeds, Yorkshire, 3.8%	£5.15	£2.60
Guinness, Dublin, Ireland, 4.3%	£5.35	£2.70
San Miguel, Spain, 5.0%	£5.35	£2.70

BOTTLED BEER AND CIDER

The 3 Brewers, St Albans, Hertfordshire, 4.0%, 500ml	£6.00
Fullers London Pride, Chiswick, London, 4.7%, 500ml	£6.00
Aspall Suffolk Cyder, Suffolk, 5.5%, 500ml	£6.00

SOFT DRINKS

Coca Cola, 330ml	£4.00
Diet Coca Cola, 330ml	£3.75
Belvoir Fruit Farm Pressés (Raspberry or Elderflower), 250ml	£3.75
Frobishers Fruit Juices (Orange, Apple or Cranberry), 250ml	£3.75
Fever Tree Lemonade, 250ml	£3.75
Harrogate Still or Sparkling Water, 330ml	£3.15
Harrogate Still or Sparkling Water, 750ml	£4.95

HOT BEVERAGES

£4.50 each with American cookie or two petits fours – please advise your waiter.

Café du Monde (Kenyan AA Grade) Cafetière or Decaffeinated Cafetière, Café Latte, Cappuccino, Americano, Espresso, Macchiato, Café Mocha.

Eilles loose-leaf teas – English Breakfast, Decaffeinated English breakfast (tea bag), Earl Grey, Assam Darjeeling, Silver Needle, Green Jasmine Blossom, Camomile, Peppermint, Ginger & Lemon, Fruity Berries, Green Sencha.

Belgian Hot Chocolate

Allergy Advice: For information about allergens, including cereals containing gluten, please ask a member of staff before ordering. We produce food in a kitchen where allergens are handled and while we try to keep things separate, we cannot guarantee that any item is allergen free.

(V) = Vegan (VE) = Vegan (GF) = Gluten Free (DF) = Dairy Free

If you would like something additional to the items listed on this menu, please talk to the room service team on 3906



THE MARY BEALE
RESTAURANT