



THE MARY BEALE
RESTAURANT

Weekly Table d'Hôte Menu

Thursday 1st October 2026

Available Mon-Sat - From 12.00-14.00 & 18.00-20.30

Sun 18.00-20.30

2-Courses £27 / 3-Courses £32

Roast Butternut Squash Soup GF

Toasted pumpkin seeds, coconut flakes

Spiced Hummus & Pitta Bread VE

Salt & Pepper Squid

Sriracha & soured cream



Sea Bass Fillet

Tomato fondue, white wine sauce, saffron potatoes

Cumberland Sausage & Mash

onion gravy, spinach

Wild Mushroom, Tomato & Tarragon Pappardelle Pasta

24-month-aged Parmesan



Baked Lemon Tart

Crème fraîche

Warm Blackberry & Apple Crumble

Cotswold pouring cream

Affogato

Jude's salted caramel ice cream with espresso shot



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.