THE MARY BEALE
RESTAURANT

Table d'Hôte Menu

From Thursday 12th November 2026
2-Courses £27 / 3-Courses £32

Available Mon-Thurs12.00-14.00 & 18.00-20.00
Fri & Sat 12.00-14.00 & 18.00-20.30 / Sun 18.00-20.00

Roast Butternut Squash Soup GF
Toasted pumpkin seeds, coconut flakes

Confit Duck Fritter
Hoi sin mayo, chilli & spring onion

Salt and pepper squid
Crème fraîche, Sriracha

Cumberland sausage and mash
onion gravy, spinach

Salmon Fillet
Tomato fondue, white wine sauce, saffron potatoes

Pea and shallot ravioli VE
Vegan cheese sauce, crispy shallots, semi-dried tomatoes

Baked Lemon Tart
Crème fraîche

Warm banana cake
Butterscotch, Devonshire clotted cream

Affogato
Jude's salted caramel ice cream with espresso shot

ALLERGENS
V Vegetarian - VE Vegan - GF Gluten Free - DF Dairy Free
Please ask your waiter if you would like full allergen information

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

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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.