THE MARY BEALE
RESTAURANT

Table d'Hôte Menu

From Thursday 29th October 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

Spiced hummus & pitta bread

Wild Boar & Apple Sausage & Mash
onion gravy, spinach

Sea Bream Fillet
Tomato fondue, white wine sauce, saffron potatoes

Wild mushroom, tomato & tarragon pappardelle pasta
24-month aged parmesan

Baked Lemon Tart
Crème fraîche

Sticky Toffee Pudding
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.