



THE MARY BEALE
RESTAURANT

Weekly table d'hôte large table menu
From 4th October 2017

2 courses £21.00 ~ 3 courses £26.00

Served with freshly baked artisan bread & unsalted butter

Celeriac & parsnip soup (v)

Celeriac crisps

Hickory smoked mackerel fillet

Du puy lentil, orzo pasta & olive salad

Spiced roast butternut squash (v)

Pumpkin seed granola, sour cream panna cotta

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Salmon & haddock fish pie

Sugar snap peas, Chantenay carrots

Corn fed chicken breast

Watercress mash, mushroom & spinach ragout, Chantenay carrots

Chestnut roast (v)

Truffle mash, heritage carrots, Stilton sauce

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Jaffa chocolate torte

White chocolate & orange mousse

Apple & raspberry mousse

Flapjack, confit lime ice cream

Manor Farm Creamery ice creams

*Gold Medal vanilla, Exclusive strawberry, Belgian chocolate,
Stem ginger, Honeycomb, Salted caramel*



Service Charge: For tables of 8 and over, a service charge of 12.5% will be added.

For all other tables, gratuities are at your discretion.

Please note that our staff keep any gratuities generously given – thank you.