

# The BEDFORD ARMS HOTEL

## Dinner Menu

THIS MENU IS AVAILABLE FROM MONDAY TO SATURDAY

DINNER IS SERVED 6.30 - 9.30PM

### SHARING PLATTER FOR TWO

Selection of Cured Meats, Mixed Olives, Bread & Dips £12.75

Trio of Smoked Salmon, King Prawns & Smoked Mackerel Rilette with Mixed Olives, Bread & Dips £13.75

### STARTERS

Artisan Bread Rolls & Butter £2.00

Freshly Made Soup of the Day, Served with an Artisan Baton £6.95

Classic Bedford Prawn Cocktail with Crisp Lettuce, Marie Rose Sauce, Brown Bread & Butter £6.75 / £9.25

Crispy Whitebait, Wild Rocket & Devilled Mayonnaise £6.75 / 9.25

Polenta Chips, Pomegranate Molasses, Pomegranate Seeds, Blood Orange Salt, Rosemary £7.00 **(Vegan)**

Tempura King Prawns with Sweet Chilli Dip & Asian Salad £7.95 / £14.00

Confit Duck Leg Spring Roll, Pickled Cucumber & Hoi Sin Sauce £7.95

Poached Octopus & Brown Shrimp Salad, Marinated Fennel & Paprika Garlic Mayo £8.95

Thick Cut Calamari, Pea & Edamame Salad, Sriracha Mayonnaise £7.95 / £14.00

Buttered Chicken Liver Parfait with Blackcurrant Syrup, Red Onion Marmalade & a Toasted Mini Brioche Loaf £7.50

Red Wine Poached Pear with Crumbled Stilton, Dressed Salad, Celery & Candied Walnuts **(V)** £7.50 / £12.50

### MAINS

Homemade 8oz Beef Burger Served on a Toasted Brioche Bun with Emmental Cheese, Onion Rings & Fries £14.95

Roast of the Day with Seasonal Vegetables, Roast Potatoes & Yorkshire Pudding £15.95

Miso Salmon Fillet, Chard Spring Onion, Sprouting Broccoli, Sesame Soba Noodles,  
Seaweed Mayo £19.50

Rump of Lamb, Spied Aubergine Puree, Dauphinoise Potatoes & Chimichurri Sauce £27.95

Slow Roasted Pork Belly, Braised Red Cabbage, Pomme Puree & Chorizo Apple Jam £16.95

Whole Baked Lemon Sole, Pickled Fennel, Parsley Sauce & Truffled Fingerling Potato £15.50

Bedford Pie with Creamy Mash Potato & Seasonal Vegetables £13.95

28 Day Mature 8oz Scotch Beef Steak with a Flat Mushroom, Roasted Cherry Tomatoes, Onion Rings,  
Thick Cut Chips & Peppercorn Sauce

**Sirloin £25.50 or Tournado Fillet £30.95**

Market Fishcakes, Poached Eggs, Beurre Blanc, Sautéed Spinach £14.75

Cod & Chips with Minted Mushy Peas & Tartar Sauce £14.50

Chick Pea & Butternut Pastilla, Orange & Saffron Cous Cous, Pine Nuts & Tahini Dressing **(Vegan)** £13.50

Fried halloumi, Roasted Red Pepper Sauce, Chilli & Orange Baby Fennel, Toasted Fregola **(V)** £13.75

### SIDE DISHES

£3.50 per portion

Triple Cooked Chunky Chips

French Fries / Sweet Potato Fries (£4.00)

Onion Rings / Wilted Spinach

Seasonal Vegetables / Side Salad

## DESSERTS

£7.00

Blueberry and Almond Tart, Clotted Cream, Pickled Raspberries

Crème Brûlée of the Day

Cereal Infused Pannacotta, House Granola, Poached Blueberries

Maple Roasted Pineapple Crumble, Coconut & Vanilla Ice-cream **(Vegan)**

French Cheeseboard, Apple & Mixed Berry Chutney (£1.50 Supplement)

Chocolate & Cherry Brownie **(Vegan)**

Ice Cream (Chocolate, Vanilla, Strawberry & Honeycomb) £1.75 per scoop

Sorbet (Raspberry, Lemon & Mango) £1.75 per scoop

## DESSERT WINE

**Errazuriz Late Harvest Sauvignon Blanc 'Casablanca Valley'**

Golden yellow in colour with the aromas of ripe citrus fruits,  
the flavour – honey, raisins, quince and apricots, delicious!

£4.80 a glass or £18.00 a bottle

**Royal Tokaji 'Late Harvest'**

Aromas of apricot and a hint of orange peel later turning to honey,  
this classic pudding wine is rich yet delicate and lingers forever

£5.00 a glass or £25.00 a bottle

## HOT DRINKS

Selection of Teas (English Breakfast, Earl Grey, Peppermint, Fresh Mint,  
Camomile, Cranberry, Redbush, Summer Berry's & Green Tea) Small Pot £2.75 / Large Pot £3.50

Americano £3.00

Latte £3.00

Cappuccino £3.00

Espresso £3.00

Double espresso £4.00

Decaffeinated coffee £3.00

Hot chocolate £3.00

Mocha £3.00

Liqueur Coffee £6.00

Espresso Martini £8.95

Nearly all of our produce & ingredients are sourced locally.

Our meat is hand selected from Smithfield's and is hung and butchered on site.

Please be prepared to wait a little longer for your food as all the dishes are freshly prepared to order.

Some of our dishes may include traces of nuts. If you have any allergies please ask the waiting staff for assistance.

Prices are inclusive of VAT @ 20%. Service charge at your discretion. All gratuities go direct to the staff