

# The BEDFORD ARMS HOTEL

## SHARING PLATTER FOR TWO

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

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

## STARTERS

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

Soup of the Day £6.50

Classic Bedford Prawn Cocktail with Crisp Lettuce, Marie Rose Sauce, Brown Bread & Butter £6.75 / £9.00

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

## MAINS

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

Bedford Pie with New Potatoes & Garden Peas £13.95

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

Scampi & Chips with Garden Peas & Tartar Sauce £12.50

Vegetarian dish of the day £13.50

## SIDE DISHES

£3.50 per portion

Triple Cooked Chunky Chips

French Fries

Sweet Potato Fries (£4.00)

Wilted Spinach

Seasonal Vegetables

Side Salad

## DESSERTS

£6.75

Crème Brûlée of the Day

Profiteroles with Chocolate Sauce

Ice Cream (Chocolate, Vanilla & Strawberry) £1.50 per scoop

Sorbet (Raspberry, Lemon & Mango) £1.50 per scoop

**Please ask for additional dessert specials.**

Nearly all of our produce & ingredients are sourced locally.

Our meat is hand selected from Smithfields, 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 staff gratuities go direct to the staff.