

Snacks

Nocellara Olives (V)	£6
House Bread (V)	£6
with Whipped Butter (<i>gluten, dairy</i>)	
Truffle & Parmesan Popcorn (V)	£6
(<i>dairy, egg</i>)	
Lamb Croquette	£8
Wild Garlic (<i>eggs, mustard, dairy, gluten</i>)	
Newmarket Cocktail Sausages	£8
Honey Mustard (<i>sulphites, gluten, mustard</i>)	
Onion Bhaji (V)	£8
Lime & Habanero (<i>mustard, dairy, sulphites, gluten</i>)	

Small Plates

Soup of the Day	£10
Served with Crouton and Crusty Bread (<i>gluten, celery, mustard, sulphites</i>)	
Achill Island Oysters, Buffalo Tempura & Mignonette (<i>molluscs, dairy</i>)	£22 for 4
Crispy Lamb Riblet, Chimichurri (<i>sulphites</i>)	£14
Burrata, Grilled Peach & Elderflower (V) (<i>dairy</i>)	£13
Honey Roasted Ham Terrine, Pistachios, Celeriac Remoulade & Focaccia (<i>gluten, egg, celery, mustard, nuts</i>)	£14
Chicory, Goat's Cheese & Pear Salad, Walnut (<i>nuts, dairy, sulphites</i>)	£12
Compressed Watermelon, Courgette, Whipped Feta (V) (<i>dairy</i>)	£13
British Tomato & Bocconcini Salad, Balsamic (V) (<i>dairy, sulphites</i>)	£13

Mains

Fish & Chips	£23
Crushed Pea, Tartare, Bedford Lodge Chips (<i>gluten, egg, sulphites, fish</i>)	
Beef Burger	£22
Bacon, Cheese, Burger Sauce, Fries (<i>gluten, dairy, egg</i>)	
Buttermilk Chicken Burger	£22
Red Cabbage Slaw, Fries, (<i>gluten, dairy, egg</i>)	
Chicken Massaman Curry	£24
Cashew, Sambal, Flatbread & Mint Yoghurt (<i>shellfish, nuts, gluten, dairy</i>)	
Newmarket Sausage & Mash	£22
Greens, Onion Gravy (<i>gluten, dairy, sulphites</i>)	
Classic Caesar Salad	£19
Anchovies, Croutons, (<i>gluten, fish, dairy</i>)	
With Chicken	£24
With Smoked Salmon	£24
Suffolk Grass Fed Home Farm Beef, Dry Aged for 35 Days	
Portobello Mushroom & Plum Tomato	
12oz Ribeye on the Bone	£56
8oz Fillet	£44
Peppercorn, Bearnaise Sauce (<i>eggs, dairy</i>)	£5

‘Pie and a Pint’

Pie and a Pint £30

Chicken, Mushroom and Leek Pie, Mash, Broccoli & Gravy
accompanied with a pint of draught beer of your choosing.
(gluten, sulphites, dairy, egg, celery)

‘Fizz & Chip Fridays’

Fizz & Chips £34

Battered Fish, Crushed Pea, Tartare, Bedford Lodge Chips
served with a glass of Billecart Salmon Champagne
(gluten, egg, fish)

Sides

Skinny Fries (V) £6

Truffle & Parmesan Chips *(egg, dairy)* (V) £8

Bedford Lodge Chips (V) £6

Bitter Leaf Salad, Pickles & House Dressing (V) £6

Onion Rings, Vinegar, Salt *(sulphites, gluten)* (V) £6

Mac & Cheese, Crispy Onions *(gluten, dairy)* £7

Invisible Chips £5

This is a donation to our chosen charity for the hotel.



Sandwiches

All Served with Salad & Salted Crisps – Available until 6:00pm

Croque Monsieur, Cheese, Ham & Rarebit (V) £13

(gluten, dairy, mustard, egg)

Coronation Chicken, Baby Gem £12

(gluten, dairy, nuts, mustard, egg)

Smoked Salmon, Pickled Cucumber, Lemon & Dill Mascarpone £12

(dairy, gluten, fish, mustard, sulphites)

Beef, Pickled Red Onions, Horseradish, & Rocket £14

(dairy, gluten, egg, mustard)

Egg Mayonnaise, Chive & Watercress (V) £11

(gluten, dairy, egg, mustard)

On a choice of Freshly Baked White or Brown Bloomer Bread. Served with Salted Crisps, Seasonal Mixed Leaf Salad



All the dishes on the menu are inclusive of VAT.

A 12.5% discretionary service charge is added to all bills. Gratuities are paid directly to all the hotel staff without deductions.

If you have a food allergy, intolerance, or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.