



Great British Beef Week

23rd – 30th April 2026

Starters

Beef Consommé, Braised Beef Ravioli, Pearl Barley, Vegetables & Tarragon Leaves <i>(egg, gluten, sulphates)</i>	£11
Corned Beef Hash, Pulled Beef Brisket, Sauteed Onions, Potatoes, Fried Duck Egg & Buttered Crispy Breadcrumbs <i>(dairy, gluten, egg, soya)</i>	£12
Beef Bresaola, Buffalo Mozzarella, Parmesan, Baby Watercress & Pickled shallots <i>(dairy, sulphates)</i>	£14

Main Courses

Grilled Tomahawk Steak for 2 to Share Air Dried Plum Tomatoes, Slow Roasted Garlic Portobello Mushrooms, Confit Shallot & Watercress, Café Du Paris Butter, Bedford Lodge Chips <i>(dairy, mustard, gluten, fish, sulphates)</i>	£95
Korean Braised Beef Short Rib, Gochujang Chilli Paste with Ginger, Garlic, Lemongrass, Coriander & Soy, Sweet Potato, Pak Choi & Shiitake Mushrooms <i>(dairy, gluten, soya)</i>	£35
Cottage Pie, Beef stew with Pulled Brisket & Beef Mince, Topped with Cheddar Mashed Potatoes, Honey Glazed Chantenay Carrots & Piccolo Parsnips <i>(egg, dairy)</i>	£28

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.