

Snacks

- Nocellara Olives (V) £6
 House Bread (V) £6
 with Whipped Butter (*gluten, dairy*)
 Achill Island Oysters, Buffalo Tempura & Mignonette - £22 for 4
 (*gluten, mollusc, dairy*)
 Lamb Croquette, Wild Garlic £8
 (*gluten, egg*)
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Starters

- Seabream Ceviche, Citrus & Jalapeño, Pickled Red Onion £14
 (*fish, sulphites*)
 Norfolk Asparagus, Citrus Yoghurt, Grapefruit & Mint £14
 (*dairy*)
 Steak Tartare, Hash Brown, Caviar, Egg Yolk £15
 (*gluten, celery, egg, dairy, mustard, fish*)
 Compressed Watermelon, Courgette, Whipped Feta (V) £13
 (*dairy*)
 Scallops, Crab, Jerusalem Artichoke, Blood Orange & Fennel £18
 (*crustaceans, molluscs, dairy*)
 Soup of the Day (V) £10
 Croutons & Crusty Bread (*mustard, celery, sulphites, gluten*)
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Mains

- Stone Bass £34
 Bouillabaisse, Brown Shrimp & Pink Fir Potato (*crustaceans, mollusc, fish, dairy*)
 Beef Fillet £39
 Braised Beef Croquette, Lovage, Burnt Onion & Jus (*gluten, dairy, sulphites*)
 Suffolk Lamb Rump £38
 Cutlet, Courgette, Baby Gem, Asparagus, Lamb Jus (*sulphites, dairy*)
 Celeriac Risotto (V) £26
 Suffolk Blue & White Truffle (*Celery, sulphites, dairy*)
 Maize Fed Chicken £29
 Thigh Ballotine, Savoy, Potato Galette (*egg, mustard, dairy*)
 Gnocchi £26
 English Pea, Asparagus, Wild Garlic Pesto (*gluten, nuts, dairy*)

Grill

- 35-day Dry-Aged Steaks
 All served with Portobello Mushroom & Plum Tomato
 8oz Fillet £44
 10oz Sirloin £40
 12oz Ribeye on the Bone £56
 Peppercorn Sauce, Béarnaise Sauce £5
 (*gluten, dairy, fish, mustard, sulphites*)
 Chateaubriand to share £110
 Bedford Lodge Chips, Mushroom, Tomato, Bitter leaf Salad & Peppercorn Sauce
 (*dairy*)

Sides

Skinny Fries (V) £6

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

Bedford Lodge Chips (V) £6

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

Seasonal Greens (*dairy*) (V) £6

Tenderstem Broccoli, Chilli & Lemon Butter (*dairy*) (V) £6

Invisible Chips £5

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



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.