



Sunday Lunch Menu, October 2026

Soup of the Day, Croutons & Crusty Bread

(gluten, sulphites, celery, mustard)

Compressed Watermelon, Courgette & Whipped Feta

(dairy)

Cured Trout, Apple, Compressed Kohlrabi, Creme Fraiche

(fish, dairy, celery)

Honey Roasted Ham Terrine, Pistachios, Celeriac Remoulade & Focaccia

(gluten, sulphites, nuts, mustard, egg, celery)

Roasted Sirloin of Beef, Horseradish Cream

(gluten, sulphites, mustard, egg, dairy)

Pork Loin, Burnt Apple Puree & Crackling

(gluten, dairy, egg, sulphites)

Roasted Chicken Supreme & Bread Sauce

(gluten, sulphites, egg, dairy)

All served with Roasted Roots, Seasonal Greens, Cauliflower Cheese, Roast Potatoes & Yorkshire puddings *(gluten, milk, mustard)*

Pan-fried Sea Bream, Warm Potato Salad, Salsa Verde

(fish, sulphites, dairy)

Butternut Squash & Lentil Wellington, Roast Potato, Roasted Roots & Seasonal Greens (V)

(gluten, celery, dairy, soya)

Apple & Blackberry Crumble, Vanilla Creme Anglaise

(gluten, dairy, egg)

Coconut Rice Pudding, Mango Salsa & Passion Fruit Sorbet

Coffee Éclair, Chocolate Soil & Chocolate Sorbet

(gluten, egg, dairy, sulphites, soya)

Selection of Suffolk Cheese, Artisan Biscuits, Grapes, Celery, Fruit Chutney *(gluten, dairy, celery)*

Sides

Skinny Fries (<i>gluten</i>) (V)	£6
Truffle & Parmesan Chips (<i>gluten, dairy</i>) (V)	£8
Bedford Lodge Chips (<i>gluten</i>) (V)	£6
Bitter Leaf Salad, Pickles & House Dressings (<i>mustard</i>) (V)	£6
Seasonal Greens (<i>gluten, milk</i>) (V)	£6
Tender Stem Broccoli, Parsley & Lemon Crumble (<i>gluten, dairy</i>) (V)	£6
Invisible Chips	£5
This is a donation to our chosen charity for the hotel	



Two Courses £32.00

Three courses £38.00

Sides Priced Individually

Tea, Coffee & Petit Fours £4.50

(V) – Vegetarian based ingredients are used

(Vegan) – Vegan based ingredients are used

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.