



Sunday Lunch Menu, June 2026

Soup of the Day, Croutons & Crusty Bread
(gluten, dairy)

Burrata, Grilled Peach & Lovage
(dairy)

Honey Roasted Ham Terrine, Pistachios, Celeriac Remoulade & Focaccia
(gluten, sulphites, nuts, mustard, celery)

Sardines on Toast, Wild Garlic Pesto, Pickled Red Onions
(gluten, nuts, dairy, fish, sulphites)

Chicory, Blue Cheese & Pear Salad, Walnut
(nuts, dairy, sulphites)

Roasted Sirloin of Beef, Horseradish Cream
(gluten, sulphites, mustard, dairy)

Pork Loin, Burnt Apple Puree & Crackling
(gluten, dairy, sulphites)

Roasted Chicken Supreme & Bread Sauce
(gluten, sulphites, dairy)

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

Whole Plaice, Brown Shrimps Imp & Caper Butter, New Potatoes & Samphire
(fish, crustacean, dairy)

Butternut Squash & Lentil Wellington, Roast Potato, Roasted Roots & Seasonal Greens (V)
(gluten, celery, dairy, soya)

Orange Blossom Pannacotta, Candied Kumquats, Pistachio & Orange Sorbet (GF)
(dairy, soya, sulphites)

Summer Berry Crumble, Creme Anglaise
(gluten eggs, dairy)

Dark Chocolate Delice, Cherries & Clotted Cream Ice Cream
(eggs, dairy, gluten, 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.