

Nibbles

Marinated Olives (V) £6

Homemade Bread Selection (V) £6

with Flavoured Butter (*gluten, dairy*)

White Bean Hummus (V) £8

Pomegranate, Crispy Onion, Flatbread (*gluten*)

Newmarket Cocktail Sausages £8

Honey & Grain Mustard Glaze (*mustard, gluten*)

Hasselback Potato (V) £8

Stilton, Jalapeno, Ranch Sauce (*dairy*)

Edamame Beans (V) £8

Chilli & Garlic

Sweetcorn Ribs (V) £8

BBQ Sauce (*Eggs, Dairy, Sulphates*)

Small Plates

Soup of the Day £10

Served with Warm Bread (*gluten*)

Suffolk Cured Ham, Crispy Duck Egg £14

Free Range Cured Ham, Crispy Duck Egg, Truffle Hash Brown, Chorizo Oil (*gluten, eggs*)

Maldon Sea Salt Baked Beets £12

Vegan Feta Mousse, Maple, Granola (*gluten*)

Sutton Hoo Chicken & Black Pudding Terrine £14

Apple, Piccalilli & Toasted Hazelnut Crumb, Garden Herbs (*nuts, dairy*)

Mains

Suffolk Cider Battered Fish & Chips £23

Mushy Peas, Tartare Sauce, Hand Cut Chips (*gluten, fish*)

6oz Beef Burger £22

Glazed Bun, Burger Sauce, Streaky Bacon, Cheddar, Skinny Fries (*gluten, dairy, egg*)

Southern Fried Buttermilk Chicken Burger £22

Glazed Bun, BBQ Sauce, Red Cabbage Slaw, Skinny Fries, (*gluten, dairy, egg*)

Chicken Massaman Curry £24

Pilau Rice, Cashews & Coconut, Onion Sambal, Flatbread, Coriander & Mint Yoghurt (*shellfish, nuts, gluten, dairy*)

Newmarket Sausage & Mash £22

Crispy Onion, Onion Gravy (*gluten*)

Classic Caesar Salad £19

Anchovies, Croutons, Aged Parmesan (*gluten, fish, dairy*)

With Grilled Chicken £23

With Smoked Salmon £23

Suffolk Grass Fed Home Farm Beef, Dry Aged for 35 Days

Served with Bedford Lodge Hand Cut Chips or Skin on Fries, Air Dried Plum Tomato and Slow Roasted Garlic Portabello Mushroom

12oz Ribeye on the Bone £56

8oz Fillet £44

Peppercorn, Bearnaise Sauce or Bone Marrow & Garlic Sauces (*eggs, dairy*) £5

Sides

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| Skippy Fries (V) | £6 |
| Truffle & Parmesan Chips (dairy) (V) | £8 |
| Hand Cut Chips (V) | £6 |
| Mixed Leaf Salad & House Dressing (V) | £6 |
| Seasonal Vegetables Selection (dairy) (V) | £6 |
| Minted New Potatoes (dairy) (V) | £6 |
| Tenderstem Broccoli, Chilli & Lemon Butter (dairy) (V) | £6 |
| Cider Battered Onion Rings (gluten) (V) | £6 |
| Mac & Cheese (gluten, dairy) | £6 |
| Invisible Chips | £5 |

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



Sandwiches

Available until 6:00pm

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| Coronation Chicken, Spinach, Rocket, Red Onion | £12 |
| <i>(gluten, dairy, nuts, mustard, eggs)</i> | |
| Mature Cheddar, Spring Onion & Chive Mayonnaise (V) | £11 |
| <i>(gluten, dairy, mustard, eggs)</i> | |
| Smoked Salmon, Lemon & Dill Mascarpone | £12 |
| <i>(gluten, milk, fish, mustard, sulphites)</i> | |
| Pastrami, Sauerkraut, Swiss Cheese, Gherkins, Russian Dressing | £12 |
| <i>(gluten, egg, mustard, milk)</i> | |
| Fresh Free-Range Egg, Mayonnaise & Baby Watercress (V) | £11 |
| <i>(gluten, egg, mustard, milk)</i> | |
| Suffolk Ham & Baron Bigod Cheese Toastie | £15 |
| <i>(gluten, mustard, dairy)</i> | |

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.