

Squires

& ROXANA BAR

Nibbles

Fresh Breads, Olive Oil & Aged Balsamic	£3.50
Crispy Cod Cheeks & Tartare Sauce	£6.00
Bocconcini Bonbons, Tomato Chutney	£3.50
Newmarket Chipolatas, Honey & Mustard	£4.00
Tempura Prawns & Chilli Sauce	£7.50
Cheesy Gougères	£3.75

Starters

Serrano Ham & Melon <i>Strawberry & Black Pepper Dressing</i>	£7.50
Plum Tomato & Mozzarella (v) <i>Basil & Pinenut Pesto, Balsamic Pearls</i>	£7.00
BBQ Spare Ribs <i>Asian slaw</i>	£8.50
East Coast Crab Croquetas <i>Romesco dip & Lemon</i>	£9.50
Local Smoked Salmon & Lemon <i>Sour Dough Bread, Capers, Shallots, Horseradish</i>	£9.50
Moules-Frites <i>Mussels, Garlic, Parsley, White Wine, cream with Fries</i>	£8.00/£16.00
Wild Mushroom & Rocket Risotto (v) <i>White Truffle & Porcini Cream, Crispy Poached Egg</i>	£8.00
Double Baked Blue Cheese Soufflé (v) <i>Pear, Walnut & Cream Sauce</i>	£7.00

To Share

Mature Cheddar Cheese Glazed Nachos <i>Guacamole, Crème Fraîche, Salsa, Jalapeños (v)</i>	£9.95
Cheese Glazed BBQ Pulled Pork Nachos <i>Crème Fraîche, Salsa, Jalapeños</i>	£11.50
Crab Nachos Glazed with Cheddar <i>Crème Fraîche, Salsa, Jalapeños</i>	£12.50
Maldon Native Oysters 3 or each <i>Shallot vinegar, Tabasco and Lemon</i>	£11/ £4.00
Mediterranean Meat Board <i>Olive Oil, Balsamic, Olives, Grilled Vegetables, Breads</i>	£17.00
Three Counties Cheese board <i>Quince jelly, Chutneys, Shaved Celery and Grapes</i>	£15.00

Toasted Sandwiches or Panini's

Served with Hand Cut Chips & Salad Garnish

Tuna & Cheddar Cheese Melt	£8.95
BBQ Pulled Pork & Mozzarella	£9.50
Grilled Vegetables, Cajun Spices, Tofu (v)	£8.50

Sandwiches or Wraps

Served with Kettle Chip & Salad Garnish

Smoked Salmon & Dill Creamed Cheese	£8.00
Poached Chicken, Cajun Mayonnaise, Iceberg	£7.50
Humus, Grilled Vegetables, Feta Cheese (v)	£8.50

Local Suppliers

Fruit & Vegetables: Fisher & Woods Ltd, Carlton Place, Saffron Walden, Essex CB11 3AQ.

Meat: P.J. Sands Meats, Abbey Farm, Suffolk IP19 0LQ. Powters Ltd, Wellington Street, Newmarket, Suffolk CB8 0HT.

Wild Game: Denham Estate, Denham, Barrow, Bury St Edmunds, Suffolk, IP29 5EQ.

Fish: iFish Ltd, Carlton Place, Saffron Walden, Essex CB11 3AQ. Marrfish Ltd, Start Hill, Bishop Stortford, CM22 7DG.

Dairy: Cambridge Fine Food Company, Papworth, Cambridgeshire, CB23 5YE.

Dry Stores: Thomas Ridley & Sons Ltd. Rougham Ind Est, Bury St Edmunds, Suffolk, IP30 2ND.

From the Char Grill

Prime Beef Fillet 8oz	£34.00
T-Bone Steak 18oz	£33.00
Norfolk Rib Eye Steak 9oz	£28.00
Scotch Sirloin Steak 10oz	£30.00
Tomahawk Ribeye Steak 2lb 6oz (For two)	£65.00
Grilled Lemon & Thyme chicken	£17.00

All served with hand cut chips, Grilled Vine Cherry tomatoes, Rocket & parmesan salad
All our cuts of beef are 42 days matured from our local butcher

Burger Selection

Prime Beef Burger, Cheese & Tomato 8oz Of Prime ground Beef, Brioche Bun, Gherkin, Tomato, Relish & Hand Cut Chips	£15.00
Bedford Lodge Beef Burger, Brioche Bun, Cheese, Bacon, fried Egg, Onion Rings, Avocado, Roast pepper, Relish, Coleslaw & Hand Cut Chips	£20.00

Sauces £3.00

Mixed peppercorn sauce, Blue cheese sauce, Red wine jus, Béarnaise sauce, Garlic butter

Sea & Shell

Whole Dover Sole off the Bone <i>Sauce Meunière, Lemon, Crushed Potato & Herbs, Buttered Baby Spinach</i>	£31.00
Char Grilled Tuna Steak Niçoise <i>Potatoes, Olives, Beans, Egg, Tomatoes (Tuna steak is served pink unless stated otherwise)</i>	£19.00
Seared Scallops, Black Pudding <i>Pea puree, Pea shoots, Shallot & Tomato salsa</i>	£10.00/£16.00
Fresh Dressed Crab Salad <i>Celeriac, Mustard & Apple Slaw, Baby Gem Salad</i>	£16.50

Side Orders £4.00

Creamed Potato, Hand Cut Chips,
French Fries, Minted New Potatoes,
Sweet Potato Fries,
Chips with Parmesan & Truffle Oil,
Beer Battered Onion Rings,
Baby Spinach, Ratatouille,
Tenderstem Broccoli & Hollandaise,
Mixed Side Salad
Rocket & Parmesan Salad

1/12/17 All dishes are subject to change at anytime

AA Rosettes – for culinary excellence

Mains

Beer Battered Fish & Hand Cut Chips <i>Lemon, Mushy Peas, Tartare Sauce</i>	£15.00
Braised Lamb Shank <i>Grain Mustard Mash, Rosemary & Redcurrant sauce</i>	£17.50
Chicken Tikka Masala & White Rice <i>Mango Chutney, Poppadum Roll</i>	£12.50
Newmarket Sausages, Peas, Mash <i>Red Wine, Thyme & Onion Gravy</i>	£12.50
King Prawns & Chorizo Tagliatelli <i>Tossed with Rocket & Extra Virgin Olive oil</i>	£21.00
Asparagus, Lemon and Pea Linguine <i>Tender Asparagus, Rocket & Parmesan</i>	£15.00
Grilled Chicken Caesar	£12.50
Local Smoked Salmon Caesar <i>Cos Lettuce, Poached Egg, Croutons, Parmesan Anchovies</i>	£16.00
Quorn Chilli Con Carne & White Rice <i>Guacamole, Crème Fraiche, Salsa, Corn Chips (v)</i>	£12.50

Fixed Price Menu

Creamed Parsnip Soup Truffle oil and watercress (v)	
Suffolk Ham Hock Terrine Piccalilli Salad, Apricot gel, Frisse & Sour Dough shard	
Maldon Smoked Trout Turret Quinoa & baby vegetable salad, Lime & Coriander Dressing	
Roasted Curried Cauliflower (v) Spiced Butternut puree, Mint Raita, Pomegranate seeds, Naan crisps	***
Herb & Brioche crusted East Coast Pollock Wilted Greens, Fondant Sweet potato, Tarragon Cream	
Traditional Norfolk Turkey & Chestnut Stuffing Roast Potatoes, Chipolata & Bacon scrolls, Cranberry Sauce	
Roasted loin of Rolled Pork, Apricot & Almond Stuffing Padano Parmesan Mashed Potato, Aspall's Cider jus	
Spinach, Forest mushroom and Feta Pithier Basil, Sweet pepper & Broad Bean Ratatouille (v)	
All Served with a Selection of Seasonal Vegetables	

Christmas Pudding with Nuts & Brandy Soaked Fruits Brandy Sauce	
Warm rich Double Chocolate Brownie White Chocolate Chip Ice Cream, Kirsch soaked Cherries, Chocolate sauce	
Iced Clementine & Pomegranate Parfait Clementine Gel, Ginger crumb, Pomegranate seeds, mulled wine syrup	
Cheese Selection, Biscuits & Crackers Fruit Chutney, Celery & Grapes	
Main Course	£22.00
Two Courses	£29.50
Three Courses	£35.00
Tea, Coffee & Petit Fours	£3.50

Some dishes may contain nuts or traces of nut oils. We cannot guarantee any of the wild game is totally free of lead shot.

All the dishes on the menu are inclusive of VAT. We try and use sustainable fish wherever possible.

A 10% discretionary service charge is added to all bills. Gratuities are paid directly to all hotel staff with no deductions made.

If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before ordering your meal