

Roxana Bar & Lounge

Snacks and Light Bites

Buttermilk Fried Cauliflower “KFC”, Korean BBQ Sauce and Mission Spice (V) (Gluten, Milk, Soya, Sulphites)	£5
Beef Dripping Potato, Burnt Onions, Parmigiano Reggiano and Black Truffle (Sulphites, Milk)	£6
Cheese and Onion Arancini, HP Sauce (Gluten, Mustard, Sulphites, Egg, Fish)	£6
Sliced Suffolk Coppa, Early Harvest Olive Oil (Sulphites)	£6

Classic Sandwiches

Roast Beef (Medium rare) Watercress Horseradish Crème Fraiche (Gluten, Milk)	£10
Mature Cheddar Red Onion Marmalade Watercress (V) (Gluten, Milk, Sulphites)	£9
Smoked Salmon Chive Cream Cheese (Gluten, Milk, Fish, Sulphites)	£11
Crayfish and Prawn Lemon Mayonnaise Gem lettuce (Gluten, Egg, Crustaceans)	£10
Fresh Egg Mayonnaise Pea Shoots (V) (Gluten, Egg, Milk)	£9

On a choice of Freshly Baked White or Brown Bloomer Bread,
Served with Salted Crisps | Seasonal Mixed Leaf Salad

Main Courses

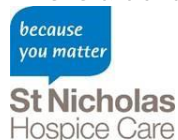
Beef & Marrow Burger Cheese Sauce Fries Bacon Black Pepper Mayo (Milk, Egg, Sulphites, Gluten)	£21
Cider Batter Haddock and Chips Bedford Lodge Peas Warm Tartare Sauce (Fish, Sulphites, Milk, Gluten, Egg)	£21
Bedford Lodge Club Sandwich, Grilled Chicken, Bacon and Egg Mayo (Milk, Gluten, Egg)	£16
Hanger Steak Sandwich Fried Onions Black Garlic Mayo (Milk, Gluten, Egg)	£19
Chicken Caesar Salad Anchovy Dressing Croutons Bacon (Milk, Gluten, Egg, Fish, Sulphites)	£18
Cauliflower Mac ‘n’ Cheese Tunworth Cheese (V) (Gluten, Milk)	£15
Superfood Salad Roasted Broccoli Quinoa Edamame Beans Ponzu Dressing (PB) (Sulphites, Soya, Gluten)	£15
Newmarket Sausages Creamed Mash Red Wine Jus Onions (Milk, Sulphites, Gluten)	£15

Sides

Hand Cut Chips or Fresh French Fries (V) (Gluten)	£4
Malt Roasted Carrots, Vadouvan (V) (Gluten, Milk)	£4
Cider Battered Onion Rings (V) (Gluten)	£5
New Potatoes, Herb Butter, Smoked Maldon Salt (V) (Milk)	£4
Fine Beans, Shallot Butter (V) (Milk)	£4

Invisible chips	£4
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This is a donation to St Nicholas Hospice our chosen charity for the hotel





(PB) – Plant based ingredients are used for the production of this dish

(V) – Vegetarian based ingredients are used

All the dishes on the menu are inclusive of VAT.

A 10% discretionary service charge is added to all bills. Gratuities are paid directly to all the hotel staff without deductions. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before ordering your meal. Where certain allergens are highlighted the allergen may relate to just one component of the dish, which may easily be substituted or removed.

We work closely to allergen guidelines for all our menu items, but due to the presence of some ingredients used in our kitchens, we can never guarantee a dish is completely free from any allergens or specific ingredients.