

Nibbles

Nocellara Olives (V)	£6
Focaccia (V)	£5
with Flavoured Butter	<i>(Gluten, Dairy)</i>
White Bean Hummus (V)	£6
Pomegranate, Crispy Onion, Flatbread	<i>(Gluten)</i>
Moroccan Merguez Sausages	£7
Whipped Feta	<i>(Gluten, Dairy)</i>
Smokehouse Almonds (V)	<i>(Nuts)</i> £6
Padron Peppers (V)	£5
Saffron Aioli Dip	<i>(Eggs, Sulphites)</i>
Spiced Crispy Cod Cheeks	£7
Red Cabbage Slaw, Coriander Yoghurt	<i>(Gluten, Egg, Dairy, Sulphites, Fish)</i>

Starters

Soup of the Day	£9
<i>Please ask for Today's Soup</i>	
Hot Smoked Salmon Pate	£12
Saffron Aioli, Heritage Beetroot, Caperberries, Sourdough Toast, Celery Cress	<i>(Gluten, Egg, Sulphites, Fish, Dairy)</i>
Pulled Beef Brisket Croquette	£12
Fennel & Red Cabbage Slaw, Tomato Jam	<i>(Gluten, Dairy, Sulphites, Sesame Seeds, Mustard)</i>
Heritage Beetroot (V)	£11
Fresh Mozzarella, Figs, Basil Pesto, Crispy Rocket, Smoked Sea Salt, Evo	<i>(Dairy, Nuts)</i>

Bedford Lodge Classic Mains

6oz Beef Burger	£21
Streaky Bacon, Monterey Jack Cheese, BBQ & Honey Mayo, Glazed Bun, Skinny Chips, Baby Gem	<i>(Gluten, Dairy, Egg, Sulphites)</i>
Southern Fried Buttermilk Chicken Burger	£21
BBQ & Honey Mayo, Glazed Bun, Skinny Chips, Fennel & Red Cabbage Slaw, Baby Gem	<i>(Gluten, Dairy, Egg, Sulphites)</i>
Suffolk Cider Battered Haddock Fillet	£21
Mushy Peas, Samphire Tartare Sauce, Lemon Wrap, Hand Cut Chips	<i>(Gluten, Dairy, Fish, Sulphites, Egg)</i>
Malaysian Style Lamb Curry	£22
Pineapple & Coconut Rice, Toasted Cashews, Coriander Yoghurt, Flatbread	<i>(Nuts, Gluten, Dairy, Celery)</i>
28-day Old Dry Aged Prime Hereford Steaks	
8oz Sirloin	£41
8oz Fillet	£43
Semi Dried Beef Tomato, Watercress & Pickled Shallot Salad, Hand Cut Chips	<i>(Dairy, Egg, Celery, Sulphites)</i>
Peppercorn, Bearnaise Sauce or Bone Marrow & Black Garlic Sauces	£5 each
	<i>(Eggs, Dairy, Mustard, Celery, Sulphites)</i>

Salads

Classic Caesar Salad £18

Anchovy Dressing, Croutons, Aged Parmesan *(Gluten, Egg, Fish, Dairy)*

With Chicken *(Gluten, Egg, Dairy)* £21

With Oak Smoked Salmon *(Gluten, Egg, Fish, Dairy)* £21

With Salted Feta Cheese (V) *(Gluten, Egg, Dairy)* £20

Mains

Suffolk Corn Fed Chicken Supreme £26

Chicken, Pork & Chorizo Sausage, Potato & Leek Puree, Baby Vegetables, Tarragon Jus
(Gluten, Dairy, Celery, Sulphites)

Crab Risotto £25

Prawn Bisque, Avocado Crème Fraiche, Dill *(Dairy, Crustaceans, Molluscs, Celery)*

Confit Middle White Pork Belly £24

Pomme Anna, Pak Choi, Cider Cream, Parsley Oil, Crispy Apple *(Sulphites, Dairy)*

Pan Fried Stone Bass £26

Braised Celeriac & Leeks, Mussel & Dashi Cream Sauce, Dill Oil *(Dairy, Fish, Molluscs, Celery)*

Leek & Emmenthal Cheese Tortellini (V) £22

Sun Blushed Tomato, Chilli & Black Olive Sauce, Salted Feta, Crispy Rocket *(Sulphites, Egg, Gluten, Dairy)*

Sides

Skinny Chips (V) *(Gluten)* £6

Truffle & Parmesan Chips (V) *(Dairy, Gluten)* £8

Hand Cut Chips (V) *(Gluten)* £6

Mixed Leaf Salad & House Dressing (V) *(Mustard)* £6

Seasonal Panache of Vegetables (V) *(Dairy)* £6

New Potatoes & Minted Butter (V) *(Dairy)* £6

Tender Stem Broccoli, Parsley & Lemon Crumble (V) *(Gluten, Dairy)* £6

Invisible Chips £4

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



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 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.