



BEDINGFELD ARMS
SINCE 1783

Starters

Soup of the day, crusty bread, butter 6

Crispy Tempura vegetables, saffron mayo 8

Wild mushrooms in garlic, hot buttered toast 8

Homemade chicken liver pate, toast, butter 6

Crispy salt and pepper squid, garlic mayo, 7

King Prawns Pil Pil, garlic & chili oil, crusty bread 9

Oven roast asparagus wrapped in Parma ham, poached egg, hollandaise sauce 8

Main Courses

Beef Bourguignon: Our slow cooked very local Aberdeen Angus, horseradish mash, seasonal veg 14

Fish stew. Salmon, cod, king prawns & mussels slowly cooked in a white wine, tomato and tarragon sauce, garlic mayo & crusty bread, spring greens. 15

Vegan cannellini, borlotti, butter and red kidney bean cassoulet, tomato, basil, garlic, & smoked paprika, with fragrant rice & fresh guacamole 12

Lamb Steak. Mint, honey, red currant jelly and balsamic marinade, buttered new potatoes, warmed fresh pea and asparagus salad. 18

Pan fried Salmon fillet, white wine, cream, lemon & prawn sauce, asparagus, charred buttered mash, 16

Medallions of peppered chicken breast, brandy & double cream sauce, salad, skinny fries. 15

Seafood Pasta. Prawns, squid and mussels, tomato and basil sauce, white wine, double cream, fresh parsley 14

Fajitas. Your choice of sizzling tender chicken strips, our own succulent Aberdeen Angus beef strips, juicy king prawns or crispy vegetables, wok fried with spices, soft flour tortillas, salsa, guacamole, soured cream & salad, 14

Beer battered haddock, mushy peas, triple cooked chips, tartare sauce 14

Bedingfeld Burger. Our homegrown Aberdeen Angus, bacon, cheese, house relish, skinny fries 14

Dishes may contain allergens. If you have any dietary requirements please speak to a member of staff. The kitchen is NOT a nut free environment. . Please ask our staff and we can make something for you.

Desserts

Cheesecake of the day 6

Sticky toffee pudding, toffee sauce, vanilla ice cream 6

Vanilla Crème Brulee, homemade shortbread, fresh raspberries 7

Brownie and blondie stack, warm chocolate sauce, vanilla ice cream 6

Local cheeses, crackers, pickle, apple, celery, & grapes 9

Ice cream selection. 3 scoops 6

Dessert Wines

Moscato d'asti Palazzina 2015 Italy 8.50 100 cl

Delicious with desserts. This pudding wine has a nose of lemon curd, marmalade, and citrus peel with lightly floral notes. The palate has lots of ripe apricot and acacia honey characters

Port. Grahams Six Grapes NV 4 50 cl

Ideal with cheeses or after dinner. Full-bodied, with rich black fruit on the palate, and fragrant blackberry aromas