



BEDINGFELD ARMS  
SINCE 1783

## SUNDAY MENU

### Starters

Soup of the day, crusty bread, butter 6

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

Homemade chicken liver pate, toast, butter 6

Crispy salt and pepper squid, garlic mayo, 7

Deep fried breaded Brie, bacon jam, salad garnish 7

**Bedingfeld Roasts** all roasts served with Yorkshire pudding, roast potato, cauliflower cheese, braised red cabbage, mash, roast carrot & parsnip, spring greens, gravy

Roast Beef. Our own 30 day aged, home reared Aberdeen Angus , 14

Roast breast of chicken wrapped in Parma ham. Pigs in blankets, , bread sauce, sage & onion stuffing 14

Roasted aubergine, stuffed with Mediterranean vegetables, fresh tomato and basil sauce, topped with melting cheese 13 (vegan roasted aubergine option available)

### Other Mains

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

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

Pan fried Cajun salmon salad, buttered new potatoes, lime and black pepper mayo 16

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

Eton Mess 7

Norfolk Strawberries, Chantilly Cream 7

Sticky toffee pudding, toffee sauce, vanilla ice cream 6

Vanilla Crème Brule, homemade shortbread, fresh raspberries 7

Hot chocolate fudge cake, ice cream 6

Ice cream selection. 3 scoops 6

Cheesecake 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