

## Evening



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

Johnnie's chicken liver pate, toast, butter 6

Crispy salt and pepper squid, garlic mayo 8

King Prawns Pil Pil, garlic & chili oil, crusty bread 9.5

Sharing bowl of Nacho's. Spicy chilli Aberdeen Angus beef, Slow cooked pulled pork or Vegetarian spicy bean nachos. with sliced jalapeno chillies & melting mozzarella cheese, salsa guacamole & soured cream 14

### Mains

Beef Bourguignon. Our slow cooked very local Aberdeen Angus, horseradish mash, seasonal veg 15

Duck breast, red wine and raspberry jus, rosti potato, pea puree, green beans with bacon 19

Pan fried Seabass, mussel velouté sauce, tender stem broccoli, fine green beans, choice of Norfolk Pier potatoes or skinny fries, sugar snap peas 18

Chicken Corniche. Pan roasted chicken breast, shrimp & mussel seafood sauce, chive and butter mash, spring greens 17

8oz Sirloin Steak. Our Own home grown 30-day aged Aberdeen Angus, crispy lyonnaise potatoes, tender stem broccoli, sugar snap peas, fine green beans 23 add bearnaise or peppercorn sauce 4

Indian Madras Vegetable Curry, fragrant rice, papadums & relish, garlic & coriander naan 13  
Add prawns 3.5 add chicken 3.5

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

Norfolk pork loin breaded schnitzel, wild mushroom a la crème sauce, lyonnaise potatoes, sprouting broccoli, green beans, mangetout 17

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

Bedingfeld Burger. Our homegrown Aberdeen Angus, bacon, cheese, house relish, skinny fries 14.5

Beer battered haddock, mushy peas, triple cooked chips, tartare sauce 14.5

For vegan dishes or any dietary requirements, please let us know and our kitchen will be happy to make something special for you. Dishes may contain allergens. The kitchen is NOT a nut free environment.