



BEDINGFELD ARMS
SINCE 1783

SUNDAY MENU

Starters

Soup of the day, crusty bread, butter 6

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

Deep fried breaded Brie, sweet chilli sauce, salad garnish 7

Johnnie's chicken liver pate, toast, butter 6

Crispy salt and pepper squid, garlic mayo 8

Sharing bowl of Nachos. Choice of spicy chilli Aberdeen Angus beef, Slow cooked pulled pork or Vegetarian spicy bean nachos. All topped with sliced jalapeno chillies & melting mozzarella cheese, with salsa guacamole & soured cream 14

Mains

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

Roast Beef. Topside of our own home grown 30-day aged grass fed Aberdeen Angus 15

Roast breast of chicken wrapped in Parma ham, pig in blanket, sage & onion stuffing 14

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

Other mains

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

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

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