



BEDINGFELD ARMS  
SINCE 1783

## SUNDAY MENU

### Starters

Soup of the day, crusty bread, butter 6

Choice of Johnnies chicken liver or our oak smoked salmon and horseradish pate, toast 6

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

Crispy salt and pepper squid, garlic mayo 8

King Prawns cooked in garlic & chili oil, crusty bread 9.5

### 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, 30-day aged grass fed Aberdeen Angus 15

Roast Turkey Breast, 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

If you would like a vegan dish or have any special dietary requirements, please let your waiter know and we will be happy to make something special for you. The kitchen is NOT a nut free environment. Dishes may contain allergens