

Evening



BEDINGFELD ARMS
SINCE 1783

Starters

- Soup of the day, crusty bread, butter 6
- Pan fried Wood Pigeon Breast, cassis and blueberry jus, root veg mash 10
- Wild Mushroom and tarragon tart 8
- Crispy salt & pepper squid, garlic mayo 8
- Norfolk Game Terrine, red currant jelly, toast 7
- Mussels, steamed in white wine and garlic, crusty bread 8.5
- King Prawns Pil Pil, garlic & chili oil, crusty bread 9.5
- Pan fried Pork Belly, crackling stick, pork jus, pomme puree, apple compote 9
- Crispy Lamb Pancakes, julienne leek & cucumber, hoisin sauce, crisp salad 8

Main

- Breaded Pheasant Breast Schnitzel, wild mushroom chasseur sauce, choice of lyonnaise potatoes or skinny fries, purple sprouting broccoli, green beans, mange tout 17
- Wild Mushroom Linguine 15 add grated black truffles, truffle oil 3.5
- Pan fried Seabass, mussel velouté sauce, tender stem broccoli, fine green beans, choice of skinny fries or Norfolk Pier potatoes, sugar snap peas 18
- 3 Little Pigs. Pork fillet enroute, pan fried belly pork, pulled pork bon bons, crackling stick, apple puree, green beans wrapped in bacon, pomme puree, pork jus 20
- Wild Norfolk Venison Fillet, mustard mash, winter greens, rosemary, port and redcurrant jus 22
- Fish of the day, freshly caught from Bunnings's Norfolk dayboats. POA
- Vegan Buddha Bowl. Roasted vegetables, smoked tofu, chimichurri dressing 13
- 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
- Pan fried Chicken Breast Supreme, chorizo, roasted green pepper, double cream & white wine sauce, butter mash, purple sprouting broccoli, 18
- Moules Frites. Mussels steamed in white wine & garlic, crispy fries, crusty bread 15
- 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

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. If you have any special requirements, please ask our staff and we can make something special for you.