



BEDINGFELD ARMS
SINCE 1783

Evening

Crusty bread, olive oil & balsamic dip 3.5 Bowl of olives 3.5

Starters

- Soup of the day, crusty bread, butter 6
Crispy salt & pepper squid, garlic mayo 8
Chicken liver pate, toast 7
Crab and prawn fishcake, sweet chili sauce 8.5
Crispy Tempura vegetables, saffron mayo 8
King prawns Pil Pil, garlic & chili oil, crusty bread 10

Mains

- Breaded pork schnitzel, wild mushroom chasseur sauce, butter and chive mash, spring vegetables 18
Pan fried seabass, mussel velouté sauce, skinny fries or buttered new potatoes, spring greens 20 gf
Beef Bourguignon: Our slow cooked Aberdeen Angus, horseradish mash, seasonal veg 16 gf df
Pan fried duck breast, rosti potatoes, pea puree, port and redcurrant jus, seasonal vegetables 22
Norfolk lamb shank, minted red wine gravy, spring onion & butter mash, roasted root vegetable puree, roasted parsnips, spring greens 26.5 gf
Chicken breast supreme, mushroom and smoky bacon a la crème sauce, buttered new potatoes, seasonal greens 18
Vegetable Pithivier. Puff pastry pie with roasted butternut squash, asparagus, sweet potato puree, new potatoes and rosemary, topped with parmesan cream. Mash & seasonal vegetables 15
8 oz Sirloin steak. Aberdeen Angus, roasted cherry tomatoes, crispy onion rings, sauteed mushrooms, house salad, skinny fries or chunky chips 28 add bearnaise, blue cheese & garlic or peppercorn sauce 4
Fish stew. Salmon, cod, king prawns & mussels slowly cooked in a white wine, tomato and tarragon sauce, garlic mayo & crusty bread, spring greens 17 gf df
Vegetable Crêpe, rolled around spinach, ricotta cheese, roasted red peppers & mushrooms, topped with fresh tomato & basil sauce and grated parmesan, house salad 15
Bedingfeld Burger. Our homegrown Aberdeen Angus, bacon, cheese, house relish, skinny fries 15

If you would like a vegan dish or have any dietary requirements, please let us know and we will make something specially for you

Dishes may contain allergens. The kitchen is NOT a nut free environment