



BEDINGFELD ARMS
SINCE 1783

SUNDAY MENU

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

Starters

- Soup of the day, crusty bread, butter 6
- Chicken liver pate, toast 7
- King prawns Pil Pil, garlic & chili oil, crusty bread 10
- Garlic Wild Mushrooms, toast 8
- Deep fried whitebait, lemon, paprika & black pepper mayo 8
- Crispy pork belly, apple compote, crackling 8
- Potted brown shrimps from the Norfolk Wash, toast 10.5
- Crispy salt & pepper squid, garlic mayo 8

Sunday Roasts: Our roasts are all served with Yorkshire pudding, roast potatoes, cauliflower cheese, braised red cabbage, mash, roast carrots & parsnips, greens, gravy (gf without Yorkshire pudding)

- Topside of Beef. Our own home grown 30-day aged grass-fed Aberdeen Angus 16
- Roast Pork, crackling, apple sauce 16
- Chicken Breast, wrapped in Parma ham, pig in blanket, sage & onion stuffing 15
- Vegetarian. All the roast vegetables, and more 14 (vegan option available)

Sunday Classics

- Scampi style king prawns, tartare sauce, chunky chips, salad garnish 16
- Wild mushroom linguine, garlic and lemon butter sauce, fresh parsley, grated parmesan 16
- Pan fried seabass, lemon & caper butter sauce, new potatoes, seasonal greens 20 gf
- Beef Bourguignon: Our slow cooked Aberdeen Angus, horseradish mash, seasonal veg 16 g
- Fish stew. Cod, king prawns & mussels slowly cooked in a white wine, tomato and tarragon sauce, garlic mayo & crusty bread, spring greens 17 gf
- Bedingfeld Burgers. Choice of our homegrown Aberdeen Angus beef burger, cheese, house relish, fries or Crispy buttermilk chicken breast burger, lettuce, tomato & mayo, sweet chili dip, fries 15 add crispy bacon 1.5