

*Evening*



BEDINGFELD ARMS  
SINCE 1783

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

## Starters

Soup of the day, crusty bread, butter 7

Chicken liver pate, toast 8

King prawns Pil Pil, garlic & chili oil, crusty bread 10

Creamy garlic mushrooms, toast 8

Crispy deep fried whitebait, lemon, paprika & black pepper mayo 8

Warmed potted brown shrimps, toast 11

Salt & pepper squid, garlic mayo 8.5

Breaded brie melts, dipping sauce 8

## Mains

Salmon en-croute, with spinach & Norfolk blue cheese filling, chive butter velouté sauce, mash, seasonal vegetables 20

Roasted pork loin, Aspalls cider sauce, crackling, lyonnaise potatoes, cabbage 22

Wild mushroom linguine, lemon & garlic butter sauce, fresh parsley, grated parmesan 18

Beef Bourguignon: Slow cooked Aberdeen Angus, mash, seasonal veg 20

Pernod flambeed chicken breast, creamy dill sauce, Seville orange, lyonnaise potatoes, seasons vegetables

Wild Norfolk venison fillet, port & redcurrant jus, mustard mash, seasons greens 26 GF

Fillet of Seabass, mussel velouté sauce, seasonal greens, skinny fries or buttered new potatoes 22

Plant-based Malaysian curry, fragrant rice, mini naan, popadom, mango chutney 19

Breaded pork schnitzel, mushroom chasseur sauce, fries, seasonal veg 19

8oz Sirloin steak, crispy onion rings, roasted cherry tomatoes, with crispy lyonnaise potatoes, chunky chips or skinny fries, seasonal vegetables 30 add bearnaise, stilton & garlic or peppercorn sauce 3.5