



BEDINGFELD ARMS  
SINCE 1783

## Lunch

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

Deep fried whitebait, lemon, paprika & black pepper mayo 8

Warmed potted brown shrimps, toast 11

Crispy salt & pepper squid, garlic mayo 8.5

Breaded brie melts, dipping sauce 8

### Main

Johnnie's Fish pie, seasonal greens 18

Rack of slow cooked bbq ribs, fries, salad 19

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

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

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

Breaded buttermilk chicken breast fillet, Kiev style lemon and garlic butter sauce, greens, fries or mash 21

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

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

Beer battered haddock, mushy peas, triple cooked chips, tartare sauce 17

Bedingfeld Burgers. Choice of Aberdeen Angus beef burger, cheese, house relish, fries 16 or

Crispy buttermilk chicken breast burger, lettuce, tomato & mayo, sweet chili dip, fries 15 *add crispy bacon 1.5*

Sides: skinny fries 4    chunky chips 4    seasonal greens 3    garlic ciabatta 3    house salad 4

GF = Gluten free    GF OA = Gluten free option available

Dishes may contain allergens. The kitchen is NOT a nut free environment. Please let us know of any dietary requirements.