



BEDINGFELD ARMS  
SINCE 1783

## Evening Menu

### Nibbles

Olives 3 Bread, balsamic & olive oil dip 3.5 Bread & butter 3.5  
Salt & Pepper Squid, garlic mayo 7.5 Whitebait, lemon mayo 7

### STARTER

**Spiced Carrot and Parsnip Soup** 7  
**Chicken Liver Parfait**, toast, butter 10  
**King Prawns**, garlic chilli oil 10  
**Breaded Brie Melts**, onion, tomato chutney 8  
**Citrus Cured Salmon**, cucumber, dill 10  
**Beetroot and Butterbean Purée Salad** 8  
**Ham Hock Terrine**, mustard pickle 8

### MAIN

**Fish Stew**, market fish and shellfish, tomato and herb infused fish broth 19  
**Norfolk Venison Loin**, port sauce, braised potato, swede, wilted kale 26  
**Sea Bass**, pearl potatoes, mussel velouté sauce, seasonal veg 22  
**Sirloin Steak**, crispy onion ring, roasted tomato, chips 30 Blue cheese - Béarnaise - Peppercorn sauce 3.5  
**Bean and Vegetable Casserole** 16  
**Mixed Mushroom, Leek & Parmesan Tagliatelle** 18  
**Chicken Breast**, creamy peppercorn sauce, mash, seasonal veg 18  
**Pork Fillet Wellington**, wilted greens, cider sauce 20  
**Beef Bourguignon**, slow cooked beef cheek, Burgundian sauce, mash, greens 20  
**Bedingfeld Beef Burger**, cheddar cheese, fries, house relish 17 add bacon 1.5

### Side

Mash Potatoes 4 Greens 4 Salad 3.5 Fries 4 Crispy Onion Rings 3.5 Chunky Chips 4

### DESSERT

**Blueberry and Honeycomb Posset** 8  
**Sticky Toffee Pudding**, toffee sauce, fudge, vanilla ice cream 9  
**Chocolate Brownie**, vanilla ice cream 8  
**Cheesecake** 8  
**Profiteroles**, warm chocolate sauce 8  
**Treacle Tart**, vanilla ice cream 8  
**Ice Cream** 3 scoops 7  
**Three Norfolk Cheeses**, onion chutney, artisan crackers 10