



BEDINGFELD ARMS
SINCE 1783

Lunch 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 chili 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

Bangers and Mash, rich onion gravy, crispy onion rings, greens 17

Sea Bass, pearl potatoes, mussel velouté sauce, seasonal veg 22

Half a Glazed Roasted Chicken, lemon parsley dressing, celeriac puree, chicken sauce, fries 18

Beef Bourguignon, slow cooked beef cheek, Burgundian sauce, mash, greens 20

Mixed Mushroom and Leek Tagliatelle, parmesan 18

Bean and Vegetable Casserole 16

Pork Schnitzel, mustard sauce, mash, pickled cabbage 20

Beer Battered Haddock, mushy peas, chunky chips, tartare sauce 17

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