



BEDINGFELD ARMS
SINCE 1783

SUNDAY LUNCH

Nibbles: Fresh breads, balsamic & olive oil dip 4.5 Olives 4.5

Starters

Soup of the day crusty bread & butter 8.5 gfa dfa

Wild Mushrooms *Brioche, garlic, parsley, white wine, cream* 9.5 v gfa

Ham Hock Terrine *caper mayonnaise, pickled cucumber, focaccia* 8.5 gfa dfa

Crispy Pork Belly Bites *Honey glaze & Spring onion* 9 gf dfa

Salt & Pepper Squid *lemon mayo & lime wedge* 9 df

Crayfish, Shrimp and Avocado cocktail *bread and butter* (gfa/dfa) 10

Roasts All served with Yorkshire pudding, roast potatoes, roast carrots, roast parsnips, seasonal vegetables and gravy. Gluten free, dairy free and vegan roast options available – please ask your server

Roast Topside of Beef 21

Roasted Loin of Norfolk Venison 28

Roast Pork Belly 19

Roasted Chicken Breast Supreme *Cranberry & sausage meat Stuffing* 20

Apple and Sage Nut Roast 18 vg

Sides: Cauliflower cheese 5 Roast potatoes 4.5 Seasonal Green veg 4.5

Other Mains

Beer Battered Haddock *crushed and mushed peas, tartare sauce, lemon, chunky chips* 19 gfa dfa

Butternut Squash Risotto *crispy sage, parmesan, herb salad* 19 gf dfa v vga

Crispy Duck Leg *Roast potatoes, roasted carrots and parsnips* 24.5 gf df

6oz Bedingfeld Burger *Monterey Jack cheese, relish, gherkin, red onion, tomato, slaw, skin on fries* 18 gfa dfa

Add: smoked streaky bacon 1.5

Desserts

Fresh fruit Crumble *choice of ice cream, cream or custard* 8.5 gf df

Sticky Toffee Pudding 8.5 gf Crème Brûlée 8.5 Profiteroles 8.5

Selection of Dann's Farm Ice creams and Sorbets 2.5/scoop gfa dfa

gf - gluten free gfa - gluten free option available df - dairy free dfa - dairy free option available v - vegetarian. vg - vegan
ALLERGEN ASSOCIATED INGREDIENTS ARE USED IN THE KITCHEN. THE KITCHEN IS NOT A NUT FREE ENVIRONMENT. Please ask our staff for information on allergens in our dishes.