



BEDINGFELD ARMS  
SINCE 1783

## Lunch

For the table: Olives 4.5 Breads & oil / Butter 4.5

## Starters

Soup of the day Focaccia, butter 8.5 (gfa, vea)

Wild Mushrooms Brioche, garlic, parsley, white wine, cream 9.5 (gfa)

King Prawns Pil Pil Chili, garlic, lime, focaccia 11.5 (gfa)

Crispy Pork Belly Bites BBQ honey glaze, spring onion, onion seeds 9 (gf/df)

Salt & Pepper Squid Lemon mayo, fresh chillies, lime wedge 9 (df)

Rosemary & Garlic Breaded Brie Panko breadcrumb, cranberry sauce, house salad 9

## Mains

Fish of the Day Market price (gfa/dfa)

Pork Schnitzel Lemon & thyme sauce, fennel, apple & celery salad, fries 19 (gf)

Beef Bourguignon Buttered mash, seasonal greens 22 (gf)

Lobster Tortelli Lobster, crab & prawn mix, seafood tomato sauce, fresh herbs 26

Venison Sausages Buttered mash, braised red cabbage, seasonal vegetables, onion gravy, parsnip crisps 21 (dfa)

6oz Flank Steak Sandwich Rosemary focaccia, caramelised onions, gem lettuce, fries 22 (gf/dfa)

Fish Pie Salmon, Haddock, King Prawn, Cod, Seasonal greens 21 (gf)

Thai Green Aubergine Curry Red onions, potatoes, coconut milk & jasmine rice 19 (vg/gf)  
Add - Chicken 6 King Prawns 7

Beer Battered Haddock Crushed peas, tartare sauce, lemon wedge, chunky chips 20 (gf/df)

6oz Bedingfeld Beef Burger / Buttermilk Chicken / Breaded Sweet Potato & Butternut  
Monterey Jack, smoked bacon (not in veggie), relish, gherkin, red onion, tomato, slaw, skin on fries 19.5 (gfa/dfa)

10oz Himalayan Salt Dry Aged Sirloin Steak Flat mushroom, roasted tomato, chunky chips 34 (df/gf)  
Add a sauce - £3 each Peppercorn Blue cheese Béarnaise

**Sides** Chunky Chips 4.5 Fries 4.5 Seasonal vegetables 4.5 Side Salad 4.5

**Please see our daily range of specials on the blackboards or ask server for details**

Provenance of our meat – Venison – Norfolk, Beef, Pork & Chicken – East Anglia gf - gluten free gfa -  
gluten free option available df - dairy free v - vegetarian vg – vegan