



BEDINGFELD ARMS
SINCE 1783

SUNDAY LUNCH

Nibbles: Focaccia, balsamic & olive oil dip 4.5 Olives 4.5

Starters

Soup of the day *Focaccia, butter* 8.5 (v/gfa/dfa)

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

Salt and Pepper Squid *lemon mayo, fresh chilies, lime wedge* 9 (df)

Crispy Pork Belly Bites *BBQ honey glaze, onion seed* 9 (gf/df)

Rosemary & Garlic Breaded Brie *Panko breadcrumb, cranberry sauce, house salad* 9 (df)

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*

Topside of Beef 22

Chicken 20

Rump of Lamb 26

Norfolk Venison fillet 28

Pork Belly 19

Chestnut Nut Roast 18 (vg)

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

Other Mains

Lobster Tortelli *lobster, crab and prawn, seafood tomato sauce, fresh herbs* 14 (starter) 26 (main)

Fish Pie *Salmon, Haddock, King Prawn, Cod, Seasonal greens* 22 (gf)

Beer Battered Haddock *mushy peas, chunky chips, tartare sauce, lemon wedge herbs* 19 (df/gf)

6oz Bedingfeld Beef Burger/ Buttermilk Chicken Burger/ Breaded Sweet Potato Burger 19.5

All served with Monterey jack, smoked bacon (not in veggie), relish, gherkin, red onion, tomato, slaw, skin on fries (gf buns available)

gf - gluten free gfa - gluten free option available df - dairy free dfa -dairy free option available v - vegetarian. vg – vegan