

Squires

& ROXANA BAR

Nibbles

Fresh Breads, Olive Oil & Aged Balsamic	£3.50
Smoked Salmon Scotch Egg, Curry Mayo	£5.50
Newmarket Chipolatas, Honey & Mustard	£4.00
Tempura King Prawns, Sweet Chilli Sauce	£7.50
Tempura Vegetables, Sweet Chilli Sauce	£6.00
Wild Mushroom Arancini, Truffle Mayo	£4.50

Starters

Seared Scallops, Black Pudding	£10.00
Pea Puree, Pea Shoots, Shallot & Tomato Salsa	
Oak Roast Smoked Salmon & Avocado	£8.50
Avocado salsa topped with crème fraîche	
East Coast Crab Croquetas	£9.50
Romesco dip & Lemon	
Moules Mariniere & French Bread	£8.00
Mussels, Garlic, Parsley, White Wine, cream with French bread	
Brie & Thyme Risotto, with Pea puree (v)	£8.00
Creamy Brie melting into the risotto	
Double Baked Blue Cheese Soufflé (v)	£7.00
Pear, Walnut & Cream Sauce	

To Share

Mature Cheddar Cheese Glazed Nachos	£9.95
Guacamole, Crème Fraîche, Salsa, Jalapeños (v)	
Cheese Glazed BBQ Pulled Pork Nachos	£11.50
Crème Fraîche, Salsa, Jalapeños	
Oak Smoked Camembert	£16.00
Charred Mission Figs, Baguette, Red onion Chutney	

Toasted Sandwiches or Panini's

Served with Hand Cut Chips & Salad Garnish

Tuna & Cheddar Cheese Melt	£8.95
BBQ Pulled Pork & Mozzarella	£9.50
Grilled Vegetables, Cajun Spices, Tofu (v)	£8.50

Sandwiches or Wraps

Served with Kettle Chips & Salad Garnish

Smoked Salmon & Dill Creamed Cheese	£8.00
Poached Chicken, Cajun Mayonnaise, Iceberg	£7.50
Humus, Grilled Vegetables, Feta Cheese (v)	£8.50

Snacks

Served with Hand Cut Chips & Salad Garnish

Bedford Lodge Club Sandwich	£14.00
Three layers of Chicken, bacon lettuce, tomato & fried egg	
Steak Baguette	£16.00
Strips of steak, Red onion marmalade & Grain mustard mayo	
Fish Finger Sandwich	£12.00
Fresh Plaice Goujons, Crisp Baby Gem & Tartare sauce	

From the Char Grill

Prime Beef Fillet 8oz	£34.00
T-Bone Steak 18oz	£33.00
Norfolk Rib Eye Steak 9oz	£28.00
Scotch Sirloin Steak 10oz	£30.00
Grilled Lemon & Thyme chicken	£17.00

All served with hand cut chips, Grilled Vine Cherry tomatoes, Rocket & parmesan salad

All our cuts of beef are 42 days matured from our local butcher

Burger Selection

Prime Beef Burger, Cheese & Tomato	£15.00
8oz Of Prime ground Beef, Brioche Bun, Gherkin, Tomato, Relish & Hand Cut Chips	
Bedford Lodge Beef Burger,	£20.00
Brioche Bun, Cheese, Bacon, fried Egg, Onion Rings, Avocado, Roast pepper, Relish, Coleslaw & Hand Cut Chips	

Sauces £3.00

Mixed peppercorn sauce, Blue cheese sauce, Red wine jus, Béarnaise sauce, Garlic butter

Sea & Shell

Whole Lemon Sole	£31.00
Sauce Meunière, Lemon, Crushed Potato & Herbs, Buttered Baby Spinach Off the bone	
Grilled Chalk Stream Trout Niçoise	£19.00
Potatoes, Olives, Beans, Egg, Tomatoes	
Moules Mariniere & Frites	£16.00
Mussels, Garlic, Parsley, White Wine, cream with Fries & French Bread	

Side Orders

£4.00

Creamed Potato
Hand Cut Chips
French Fries
Seasonal Mixed Vegetables
Chips with Parmesan & Truffle Oil
Beer Battered Onion Rings
Baby Spinach
Tenderstem Broccoli & Hollandaise
Mixed Side Salad
Tempura Courgette Fries
Rocket & Parmesan Salad

1/12/18 All dishes are subject to change at anytime

AA 🌸🌸 Rosettes – for culinary excellence

Mains

Beer Battered Fish & Hand Cut Chips	£16.00
Lemon, Mushy Peas, Tartare Sauce	
Braised Lamb Shank	£17.50
Grain Mustard Mash, Rosemary & Redcurrant sauce	
Thai Green Chicken Curry & Rice	£14.00
Thai crackers	
Newmarket Sausages, Peas, Mash	£13.00
Red Wine, Thyme & Onion Gravy	
Lobster Mac and Cheese	£21.00
Lobster, Cream Cheese sauce	
Forest Mushroom Mac and Cheese	£12.50
Forest mushrooms baked with garlic & herbs	
Grilled Chicken Caesar	£14.00
Local Smoked Salmon Caesar	£16.00
Cos Lettuce, Poached Egg, Croutons, Parmesan Anchovies	
Paneer Jalfrezi & White Rice	£12.50
Mango Chutney, Poppadum Roll (v)	

Fixed Price Menu

Cream of Broccoli Soup	
Stilton Croutons, Baby Watercress (v)	
Confit Duck & Chicken Terrine	
Pickled Vegetables, Orange gel, Sour Dough bread	
Hot Smoked Salmon & Avocado Timbale	
Chive Crème Fraiche, Herb infused oil & Micro Leaves	
Salt Baked Baby Beets & Goats Cheese Crumb	
Butternut puree, Toasted Pine nuts, Extra Virgin Olive oil (v)	

Pan seared Sea Bass	
Crushed New Potatoes, Sautéed Cabbage, Dill Cream	
Traditional Norfolk Turkey & Chestnut Stuffing	
Roast Potatoes, Chipolata & Bacon scrolls, Cranberry Sauce	
Braised Suffolk Lamb Rump	
Mint Mash Clapshot, Red Wine Jus	
Layers of Grilled Mediterranean Vegetables	
Beef Tomato, Basil & Mozzarella, Baked in filo with Tomato Fondue (v)	
All Served with a Selection of Seasonal Vegetables	

Christmas Pudding with Nuts & Brandy Soaked Fruits	
Brandy Sauce	
Milk Chocolate Bread & Butter pudding	
Orange Custard, Crystallized Orange zest, Lemon sorbet	
Guava & Lime Parfait	
Mint Gel, Ginger crumb, Guava crisps, Lime Sorbet	
Cheese Selection, Biscuits & Crackers	
Fruit Chutney, Celery & Grapes	
Main Course	£26.00
Two Courses	£31.50
Three Courses	£37.00
Tea, Coffee & Petit Fours	£3.50

Some dishes may contain nuts or traces of nut oils. We cannot guarantee any of the wild game is totally free of lead shot.
All the dishes on the menu are inclusive of VAT. We try and use sustainable fish wherever possible.
A 10% discretionary service charge is added to all bills. Gratuities are paid directly to all hotel staff with no deductions made.
If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before ordering your meal

Local Suppliers

Fruit & Vegetables: Fisher & Woods Ltd, Carlton Place, Saffron Walden, Essex CB11 3AQ.
Meat: P.J. Sands Meats, Abbey Farm, Suffolk IP19 0LQ. Powters Ltd, Wellington Street, Newmarket, Suffolk CB8 0HT.
Wild Game: Denham Estate, Denham, Barrow, Bury St Edmunds, Suffolk, IP29 5EQ.
Fish: iFish Ltd, Carlton Place, Saffron Walden, Essex CB11 3AQ. Marrfish Ltd, Start Hill, Bishop Stortford, CM22 7DG.
Dairy: Cambridge Fine Food Company, Papworth, Cambridgeshire, CB23 5YE.
Dry Stores: Thomas Ridley & Sons Ltd. Rougham Ind Est, Bury St Edmunds, Suffolk, IP30 2ND.