

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
Nobashi Prawn Tempura, Wasabi Mayo	£7.50
Halloumi Fries, Siracha, Mint Yoghurt	£7.50

Starters

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

To Share

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

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

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
Half Roast Hot Toddy Chicken	£20.00

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

Sauces £3.00

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

Sea & Shell

Pan Fried Skate Wing <i>Charred New Potatoes, Pepito Pesto, Chorizo & Rocket</i>	£22.00
Grilled Chalk Stream Trout Niçoise <i>Potatoes, Olives, Beans, Egg, Tomatoes</i>	£19.00
Moules Mariniere & Frites <i>Mussels, Garlic, Parsley, White Wine, cream with Fries & French Bread</i>	£16.00

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

13/03/19 All dishes are subject to change at anytime

Mains

Beer Battered Fish & Hand Cut Chips <i>Lemon, Mushy Peas, Tartare Sauce</i>	£16.00
24 hour Braised Ox Cheek <i>Grain Mustard Mash, Rich Red wine Jus</i>	£17.50
Chicken Madras & White Rice <i>Mango Chutney, Poppadum, Mint & Yoghurt Raita</i>	£17.00
Newmarket Sausages, Peas, Mash <i>Red Wine, Thyme & Onion Gravy</i>	£13.00
Lobster Mac and Cheese <i>Lobster, Cream Cheese sauce</i>	£21.00
Forest Mushroom Mac and Cheese <i>Forest mushrooms baked with garlic & herbs</i>	£12.50
Grilled Chicken Caesar	£14.00
Local Smoked Salmon Caesar <i>Cos Lettuce, Poached Egg, Croutons, Parmesan Anchovies</i>	£16.00
Paneer Jalfrezi & White Rice <i>Mango Chutney, Poppadum Roll (v)</i>	£12.50

Fixed Price Menu

Celeriac Veloute (v) Blue Cheese, Red Cabbage Puree	
Corn Fed Chicken, Herb Scotch Egg Mushroom Jus, Crispy Kale	
Seared Sea Bass Fillet Lemon & Fennel, Salsa Verde ***	
Backstrap of Venison Rhubarb, Heritage Radishes, Potato, Parsnips, Sorrel	
Herb Crusted Pollock Tagliatelle, Prawn & Clam Cream	
Courgette Flower, Wild Garlic Parsley Red Pepper puree, Beetroot & Balsamic Potato puffs, silver skin onions, peas ***	
White Chocolate Panna Cotta Balsamic Berries, puff Pastry Crisps	
Bread and Butter Pudding Vanilla Anglaise, Blueberry Sorbet	
Cardamom Crème Brulee Honey Roasted Figs, Vanilla Ice Cream, Orange Crisps	
Main Course	£22.00
Two Courses	£26.00
Three Courses	£30.00
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: The Stickleback Fish company Apex Point, Welham Green AL97HB. 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.