Squires & ROXANA BAR

Nibbles

Fresh Breads, Olive Oil & Aged Balsamic	£3.50
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
Halloumi Fries, Siracha, Mint Yoghurt	£7.50

Starters

Seared Scallops, Black Pudding £10.00
Pea Puree, Pea Shoots, Shallot & Tomato Salsa

Seared Tuna Loin £8.50
Cherry Tomato & Avocado

East Coast Crab Croquetas £9.50
Romesco dip & Lemon

Moules Mariniere & French Bread £9.00
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

Deep fried Flowering Onion £8.00
Garlic & Chive Mayonnaise (v)

Mature Cheddar Cheese Glazed Nachos £9.95
Guacamole, Crème Fraîche, Salsa, Jalapeños (v)

Oak Smoked Camembert £16.00
Charred Mission Figs, Baguette, Red onion Chutney

Toasted Sandwiches or Panini's

Served with Hand Cut Chips & Salad Garnish

BBq Pulled Pork & Mozzarella	£9.50
Grilled Vegetables, Cajun Spices, Tofu (v)	£8.50
Fish Finger Sandwich	£12.00

Fresh Plaice Goujons, Crisp Baby Gem & Tartare sauce

Bedford Lodge Club Sandwich £16.00
Three layers of Chicken, bacon lettuce, tomato & fried egg

Sandwiches or Wraps

Served with Kettle Chips & Salad Garnish

Smoked Salmon & Dill Creamed Cheese	£9.50
Poached Chicken, Cajun Mayonnaise, Iceberg	£8.00
Humus, Grilled Vegetables, Feta Cheese (v)	£8.50

Snacks

Tuna & Cheddar Cheese Melt £8.95
Roasted Courgettes, Sun blush tomato, capers

Steak Sandwich, Grilled Sour Dough £16.00
Sirloin Steak, Blue Cheese, Onion Marmalade, Rocket, Mayo

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	£18.00

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

Grilled Chalk Stream Trout Niçoise £19.00
Potatoes, Olives, Beans, Egg, Tomatoes

Moules Mariniere & Frites £17.50
Mussels, Garlic, Parsley, White Wine, cream with Fries & French Bread

Local Smoked Salmon Caesar £17.00
Cos Lettuce, Poached Egg, Croutons, Parmesan Anchovies

Lobster Mac and Cheese £21.00
Lobster, Cream Cheese sauce

Poached Eggs Royale £14.00
Two eggs, Toasted English Muffin, Smoked Salmon, Hollandaise sauce

Side Orders

Creamed Potato	£4.00
Hand Cut Chips	£4.00
French Fries	£4.00
Seasonal Mixed Vegetables	£4.50
Chips with Parmesan & Truffle Oil	£5.50
Beer Battered Onion Rings	£5.00
Baby Spinach	£4.00
Tenderstem Broccoli & Hollandaise	£5.00
Mixed Side Salad	£4.50
Rocket & Parmesan Salad	£4.50
Sweet Potato Fries	£4.50

Mains

Beer Battered Fish & Hand Cut Chips £16.00
Lemon, Mushy Peas, Tartare Sauce

Braised Suffolk Lamb Shank £17.50
Grain Mustard Mash, Rosemary Red wine Jus

Chicken Madras & White Rice £17.00
Mango Chutney, Poppadum, Mint & Yoghurt Raita

Pork & Cider Sausages, Mash & Peas £13.00
Musk's Sausages, Aspall's Cider Onion Sauce

Poached Eggs Benedict £12.00
Two eggs, Toasted English Muffin, Ham, Hollandaise sauce

Poached Eggs Florentine £12.00
Two eggs, Toasted English Muffin, Sautéed Spinach, Hollandaise sauce (v)

Forest Mushroom Mac and Cheese £12.50
Forest mushrooms baked with garlic & herbs (v)

Grilled Chicken Caesar £14.00
Cos Lettuce, Poached Egg, Croutons, Parmesan Anchovies

Heritage Carrot Madras, Lime & Coriander
Rice, Poppadum Roll (v) £12.50

Fixed Price Menu

Winter Vegetable Soup
Welsh rarebit croute, Herb Oil (v)

Chicken & Ham Terrine
Piccalilli salad, Frisse, Charred Baguette

Salmon, Crab & Avocado Tian
Plum Tomato Carpaccio, Caper Berries

Beetroot & Curd Cheese Tart
Hazelnut Crumb, Frisse & Extra Virgin Olive oil (v)

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Pan fried Sea Bream
Kale, Paprika New Potatoes, Chive Riesling Cream

Traditional Norfolk Turkey & Chestnut Stuffing
Roast Potatoes, Chipolata & Bacon scrolls, Cranberry Sauce

Twice Cooked Suffolk Pork Belly
Crackling Mash, Braised Leeks, Cider Jus

Mushroom & Leek Wellington
Fine Beans, Tarragon Sauce (v)

All Served with a Selection of Seasonal Vegetables

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Christmas Pudding with Nuts & Brandy Soaked Fruits
Brandy Sauce

Chocolate & Passion Fruit Delice
Mango Textures, Pineapple Sorbet

Yoghurt & Redcurrant cheese Cake
Liquid Redcurrant centre, Mint Jelly, Strawberry crisps

Cheese Selection, Biscuits & Crackers
Fruit Chutney, Celery & Grapes

Main Course	£22.00
Two Courses	£33.50
Three Courses	£39.00
Tea, Coffee & Petit Fours	£3.95

2/12/19 *All dishes are subject to change at anytime*

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.*

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