

# Squires & Roxana Bar Menu

## STARTERS — available only if chosen with another dish

**Pan Seared Wood Pigeon Breast** £9.50  
*Red Cabbage Spring Roll, Beetroots, Ruby Chard, Jus*

**Chicken Liver Parfait** £9.50  
*Ribbons of Pickled Carrot, Brioche Toast, Beetroot Relish*

**Carrot & Cumin Soup** £7.00  
*Carrot Top Pesto & Onion Seeds*

**Moules Mariniere & French Bread** £9.00  
*Mussels, Garlic, Parsley, White Wine, Cream*

**King Prawn & Avocado Cocktail** £9.00  
*Gin Infused Marie Rose, Crisp Cos, Avocado, Brown Bread.*

**Deep Fried Flowering Onion** £9.00  
*Garlic & Chive Mayo (v)*

**Bedford Lodge Nachos** £10.00  
*Guacamole, Crème Fraîche, Salsa, Jalapeños (v)*

## SHARING DISHES

**Iberico Bellota Ham, Grilled Sour Dough** £17.50

**Platter of Smoked & Cured Fish, Seafood** £18.50  
*Baguette, Garlic & Chive Mayo (v)*

**Spanish Cured Meats & Char-Grilled Vegetables** £18.50

## TOASTED SANDWICHES

Served with Hand cut Chips & mixed leaves

**Tuna & Cheddar Cheese Melt** £15.00  
*Focaccia, Roasted Courgettes, Sun Blush, Capers*

**Brie & Cranberry Melt** £15.00  
*Wild Yeast Sour Dough, Pigs in Blankets*

**Steak Sandwich on Wild Yeast Sour Dough** £20.00  
*Blue Cheese, Red Onion Jam, Rocket, Mayo*

**Falafel, Avocado & Humus Wrap** £14.00  
*Baby Spinach & Rocket*

**Pulled Fajita Chicken Quesadilla** £15.00  
*Peppers, Spring Onion, Chimichurri*

## DELI STYLE SANDWICHES

Served with Hand cut Chips & mixed leaves

**Open Smoked Salmon Bagel** £14.50  
*Dill Cream Cheese, New York Style Bagel*

**Suffolk Gammon Ham & Piccalilli** £13.50  
*English Mustard, White Bloomer*

**Roast Suffolk Turkey, Stuffing** £14.50  
*Cranberry Mayonnaise, White Bloomer*

**Mature Cheddar, Red Onion Marmalade** £13.00  
*Onion Crisps, Wild Yeast Sour Dough*

**Poached Chicken, Caesar Sandwich** £13.50  
*Crisp Cos, Creamy Caesar Dressing, Anchovies, White Bloomer*

## SIDES

Creamed Potato £4.00

Hand Cut Chips or French Fries £4.00

Seasonal Mixed Vegetables £4.50

Beer Battered Onion Rings £5.00

Baby Spinach £4.00

Mixed Side Salad £4.50

Courgette Fries £5.50

Sweet Potato Fries £4.50

Halloumi Fries, Sriracha, Mint Yoghurt £7.50

## FROM THE 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

## BURGERS

**Prime Beef Burger, Cheese & Tomato** £15.00  
*8oz 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*

**Bedford Lodge Sriracha Chicken Burger** £19.00  
*Brioche Bun, Red Cabbage Coleslaw, Bacon, Tomato Roast Pepper, Cos Lettuce & Hand Cut Chips*

### Sauces

*Mixed Peppercorn Sauce / Blue Cheese Sauce / Red Wine Jus / Béarnaise Sauce / Garlic Butter* £3.50

## MAINS

**Beer Battered Fish & Hand Cut Chips** £18.00  
*Bedford Lodge Peas, Tartare Sauce*

**Duo of Wild Rabbit with Sage Cobbler** £19.50  
*Seared Tenderloin, Norfolk Jerusalem Artichoke, Kale, Leg Casserole, Port Jus*

**Braised Ox Cheek Croquette** £19.00  
*Brown Ale Reduction, Pea Risotto, Stilton, Baby Carrots, Onion Crisps*

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

**Baked Forest Mushroom Mac and Cheese** £12.50  
*Forest Mushrooms with Garlic & Herbs (v)*

**Baked Lobster Mac & Cheese** £21.00  
*Lobster Claws, Creamy Cheese Sauce*

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

## LOCAL SUPPLIERS

Fruit & Vegetables: Fisher & Woods Ltd, Carlton Place, Saffron Walden, Essex

Meat: P.J. Sands Meats, Abbey Farm, Suffolk

Wild Game: Denham Estate, Bury St Edmunds

Fish: The Stickleback Fish company Apex Point, Welham Green Start Hill, Bishop Stortford

Bakery: The Friendly Loaf Nowton, Bury St. Edmunds

Some dishes may contain nuts or traces of nut oils. We try and use sustainable fish wherever possible.

If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before ordering your meal. All the dishes on the menu are inclusive of VAT.

A 10% discretionary service charge is added to all bills. Gratuities are paid directly to all hotel staff with no deductions made.

# Wine Menu

By the glass

## WHITE

- 740 **Corney & Barrow Perigord 2019** FRANCE  
125ml: £4.50 175ml: £6.25 250ml: £9.25
- 741 **Los Camachos Savignon Blanc Reserva Vinedos Marchigue 2019** VALLE CENTRAL, CHILE  
125ml: £4.90 175ml: £6.70 250ml: £9.80
- 742 **Touraine Salamandre Cellier du Beaujardin 2018** LOIRE, FRANCE  
125ml: £5.00 175ml: £7.00 250ml: £10.00
- 720 **Novas Reisling** CHILE  
125ml: £4.50 175ml: £6.30 250ml: £9.00
- 105 **Organic Gruner Veltliner, Sepp Moser 2018** WAGRAM, AUSTRIA  
125ml: £6.25 175ml: £8.50 250ml: £12.25

## ROSÉ

- 802 **Chateau la Tour de l'Eveque Rose AOC Cotes de Provence 2019** FRANCE  
125ml: £6.20 175ml: £8.50 250ml: £12.40
- 304 **Sancerre Rosé, Domaine de la Grande Maison Chaumeau-Balland 2017** LOIRE, FRANCE  
125ml: £8.10 175ml: £12.00 250ml: £16.00

## RED

- 930 **Merlot Belvedere Cecilia Beretta 2018** VENETO, ITALY  
125ml: £4.50 175ml: £6.25 250ml: £9.25
- 931 **Montepulciano d'Abruzzo Roccastella 2017** ABRUZZO, ITALY  
125ml: £4.75 175ml: £6.20 250ml: £9.50
- 932 **Masseria dei Trullari Primitivo del Tarantino IGT Racemi 2018** PUGLIA, ITALY  
125ml: £4.90 175ml: £6.70 250ml: £9.80
- 541 **La Brouette Rouge, Celliers Jean d'Alibert 2017** LANGUEDOC ROUSSILLON, FRANCE  
125ml: £4.60 175ml: £6.20 250ml: £9.20
- 505 **Morgon Grand-Pre Domaine Lathuiliere Gravallon 2018** BEAUJOLAIS, FRANCE  
125ml: £6.95 175ml: £9.75 250ml: £13.50

## SPARKLING & CHAMPAGNE

- 01 **Prosecco Spumante "Borgo Alato" NV** VENETO, ITALY  
125ml: £6.50
- 10 **Moët & Chandon Brut Impérial NV** FRANCE  
125ml: £10.00

# Dessert Menu

**Cheese Plate** £9.95  
*Quince & Walnut Jelly, Biscuits, Celery Shavings, Grapes, Celery Cress*

**Chocolate & Mint Fondant** £9.95  
*Rich Chocolate Fondant, White Chocolate Ice Cream, Fruit Gels*

**Pistachio Crème Brûlée** £8.25  
*Caramelised Puff Pastry, Fresh Figs and Raspberries*

**Affogato Rich Vanilla Ice cream** £7.50  
*With a shot of Espresso and Cantucci Biscuits*

**Sticky Toffee Pudding** £8.25  
*Salted Caramel Sauce, Tonka Ice Cream*

**Chocolate, Mango & Passion Fruit Petit Gateau** £8.50  
*Salted Caramel Ganache*

**Selection of Ice Creams & Sorbet** £7.50

## ICE CREAM SELECTION

Dark Chocolate

Honeycomb and Caramel

Strawberry

Tonka Bean

Vanilla

White Chocolate

Banana

## SORBET SELECTION

Raspberry

Lemon

Blueberry

Crème Fraiche

Pineapple

Orange

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