

Sunday Lunch Menu

Starters

Soup of the Day V GFA VA Served with Rustic Bread and Butter	£9.95
Smoked Salmon Roses GFA DFA With Dressed Mixed Leaves, Cream Cheese, Lemon Wedges, Crispy Capers and Herb Croutons	£10.50
Portobello Mushroom Tart V Served with a Mixed Leaf Rocket Salad and Toasted Hazelnuts	£9.95
Chilli & Confit Garlic Tiger Prawns GFA DFA With Steamed Asparagus, Cherry Tomatoes and Parsley	£11.95
Baked Camembert V To Share, Complimented by a Rich Onion Chutney and Crusty Bread	£15.95
Classic Prawn Cocktail GF King Prawns, Little Gem Lettuce, Marie Rose Sauce, Lemon Wedge and Smoked Paprika	£9.95
Continental Meat Platter GFA DFA Parma Ham, Chorizo, Milano Salami, Grilled Aubergines, Bocconcini Mozzarella Balls, Mixed Olives & Herb Croutons	<i>Per Person</i> £11.95 <i>To Share</i> £22.95

Roasts

Slow-Roasted Leg of British Lamb	£21.95
Sirloin of British Beef	£22.95
Trio of Meats	£24.95
Loin of Free-Range Pork	£19.95
Nut Roast V VA With Vegetarian Gravy	£19.95

All of the above are served with Yorkshire Pudding, Crispy Roast Potatoes, Honey-Roast Parsnips, Steamed Market Vegetables, Cauliflower Cheese, Herb Crushed Carrots with Brown Butter and Red Wine Gravy (all GFA DFA)

QUALITY CASUAL DINING

Mains

Pie of the Day In an Individual Pie Dish with a Puff Pastry Top, Served with Buttered Greens and Triple-Cooked Chunky Chips	£19.50
Chef's Vegetarian Special V VA Please ask your Server for Today's Dish	£16.95
Crispy Skinned Sea Bass Fillet GF Served with Sautéed New Potatoes, Tenderstem Broccoli, Creamy White Wine, King Prawns and Dill Sauce	£22.95
Grilled Marinated Halloumi Cheese V GFA Served with Market Greens and Crispy French Fries	£18.95
Grilled Steak Burger With Grilled Smoked Streaky Bacon, Brioche Bun, Crisp Lettuce, Gherkin, Tomato, Burger Relish, Battered Onion Rings, French Fries and your Choice of Mature Cheddar or Stilton	£17.95

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Desserts

Classic Sticky Toffee Pudding V Served with Vanilla Ice Cream and Sticky Toffee Sauce	£7.95
Honey Roast Plum, Apple, Cinnamon & Almond Crumble V Complimented with Custard or Vanilla Ice Cream	£7.95
Belgian Dark Chocolate Brownie V Served with Chocolate Sauce, Baileys Whipped Cream and Vanilla Ice Cream	£8.50
Baked Cheesecake V Served with a Raspberry Sorbet	£8.95
Winter Spiced Eton Mess V With a Mulled Wine Reduction, Mixed Berries, Meringue & Cream	£7.95
Selection of Luxury of Gelato and Sorbets V GFA VA Ask your Server for flavours	One Scoop £2.50 Two Scoops £4.50 Three Scoops £6.50
Selection of Artisan Cheeses V GFA Served with Celery, Apple Salad, Grapes, Chutney & Crackers	Platter of Three Cheeses £13.95 Platter of Four Cheeses £15.95

Teas & Coffees

Coffee Decaffeinated Available	Liqueur Coffee	£7.50	Tea	
Americano	Baileys		Traditional English	£3.50
Flat White	Tia Maria		Earl Grey	£3.50
Cappuccino	Jameson		Herbal	£3.50
Café Latte	Cointreau		Lemon & Ginger	
Single Espresso	Grand Marnier		Peppermint	
Double Espresso	Amaretto		Green Tea	
Macchiato	Courvosier		Mixed Red Berries	
	Dark Rum		Hot Chocolate	£4.00

QUALITY CASUAL DINING

BEDFORD ARMS

EST. OAKLEY 1900

V - Vegetarian GF - Gluten Free GFA - Gluten Free Adaptable VE - Vegan VA - Vegan Adaptable DFA - Dairy Free Adaptable - Dishes can be adapted upon Request
* Please note that Gelatin may be used in some of our Desserts and Ice Creams, ask your server for suitable Vegetarian Options.

Our Chefs are happy to cater for additional vegetarian requests and individual dietary requirements. Before ordering, please notify any food or drink allergies/intolerances to your server.

For parties of 8 or more, a 10% gratuity will be added which will be distributed equally to all staff on duty.