

THE BEDFORD HOTEL



We are proud to serve some of the finest West Country produce from local farmers, fishermen and producers

Dinner served 6pm-8.30pm

NIBBLES

The Bedford bread board £7.50 (VE, GF, DF) harlequin olives, chef's butter

Mini chorizo £8.50 (GF,DF) pea & mint hummus, pickled shallots, mustard cress

Marinated harlequin olives £5.50 (VE, GF, DF) aged parmesan

Chicken & chorizo croquettes £8.50 saffron & lime, aioli, cress

Vegetable Pakora £5.50 (VE) Mango, raita, crispy onion, coriander

> Salt & pepper calamari £8.50 Chili & coriander aioli, cress

STARTERS

Soup of the day £7.95 (VE, GF, DF) sourdough bread roll, The Bedford herb butter

Thai spiced sweetcorn fritter £8.50 (VE, DF, GF) chili jam, lemon curd, peanut, pickles, coriander salad

Prawn & crayfish cocktail £9.95 (DF, GF) avocado, baby gem, lemon mayo, heritage tomato, caviar, soda bread

Smoked ham hock terrine £8.95 (DF)(GF) mustard, shallot marmalade, pickles, toasted brioche, scratching's, watercress

Food items may contain allergens. If you have a food allergy or intolerance, please inform your server before placing your order. Please be aware that we are unable to 100% guarantee the absence of allergens in any dish.

MAINS

Howell's butcher Dartmoor 10oz sirloin steak £35.00 (GF) rosti potato, smoked brisket, grilled tomato, café de Paris butter, onion rings, watercress Devon Blue cheese sauce or peppercorn sauce £3.50

(A supplement of £10 is charged to Dinner, Bed and Breakfast guests only)

The Bedford chicken tikka £22.50 (GF) naan bread, raita, mango, crispy onions, slaw, masala spiced, sweet potato fries

Market fish of the day £24.50 (GF)

Dartmoor lamb rump £28.50 (GF,DF) broad bean & mint fricassee, black truffle, Legend ale braised shallot, crispy belly, jus

The Bedford Dartmoor beef burger £21.50 (DF) smoked short rib, hash brown, Monterey Jack, ranch sauce, wild garlic & nigella brioche bun, onion rings, sweet potato fries

Jail Ale battered sustainable local cod & chips £22.50 (GF, DF) gherkin, Jail Ale pickled egg, crushed pea and mint, curried tartare sauce, herb salad, malt sea salt, burnt lemon

The Bedford curry of the day £23.50 (GF) fragrant rice, pickles, mango chutney, red cabbage relish, tomato & chili jam, chapatti, coriander, crispy onions

The Bedford beef & Dartmoor Jail Ale pie £24.50 smoked brisket, garlic mash, Cornish greens, onion ring, jus, watercress

Vegan Indonesian satay £19.95(GF)(DF) Atjar tjampoer, crispy onions, steamed fragrant rice, tomato & chili jam

The Bedford smoked chicken Caesar salad £17.50 (GF)(DF) baby gem, soft boiled egg, aged parmesan, pancetta crisp, anchovies, sourdough croutons

Wye Valley asparagus & wild garlic arancini £21.50 (GF, DF) roasted pepper and heritage tomato tapenade, parmesan tuille, basil oil

SIDES

Chips, black garlic aioli £6.50 (VE, DF)
This season's best vegetables £6.25 (VE, GF)
House salad, Dijon vinaigrette £5.50 (VE, GF, DF)
Buttered Cornish new potatoes £5.50 (VE, GF, DF)
Charred tenderstem broccoli, Dijon vinaigrette £6.25 (VE, GF, DF)

DESSERTS

Lyn's warm treacle tart £8.25 Langage farm clotted cream, fresh raspberries

Dark chocolate & Dartmoor ale cake £8.75 malt, salted caramel, crème fraiche sherbet

"Strawberries & Cream" £8.75 (GF) clotted cream brulee, macerated strawberries, shortcake, meringue, sorbet, basil

Pêche melba £8.75 (GF) iced peach parfait, compressed peach, raspberry tea, Chantilly cream, dark chocolate, red vein sorrel

Selection of Salcombe dairy ice creams £8.25 (GF,DF)

Selection of Granny Gothard sorbets £8.25 (GF,DF)

West Country cheeses £9.50 (VE, GF, DF) fig & honey chutney, oat cakes, candied pecans, grapes

HOT BEVERAGES

Irish coffee £8.50

Jameson, Tia Maria, Baileys

Americano £3.65

Flat white £3.75

Cappuccino £3.75

Cafetière £3.75

Espresso £2.30

Mocha £4.00

Hot chocolate £4.00

Selection of Twining's teas £3.50

Breakfast, Assam, Earl Grey, Peppermint, Lemon & Ginger, Chamomile, Red Bush, Green, Raspberry & Cranberry

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(GF)= can be adapted to gluten free, please tell staff when ordering. (DF)= can be adapted to dairy free, please tell staff when ordering. (VE) = can be adapted to vegan, please tell staff when ordering.