

MOTHER'S DAY LUNCH

Sunday 15th March 2026

Jerusalem artichoke soup
roasted hazelnuts, truffle cream

Creedy Carver duck & cognac parfait
thyme and pink peppercorn spiced butter, bitter orange marmalade,
caramelised onion brioche, mustard cress

The Bedford prawn cocktail
heritage tomatoes, chicory, salad, Brixham crab, soda bread

Roasted shallot tart
parmesan tuille, confit yolk, fennel & dill salad

Roast Dartmoor sirloin of beef
smoked brisket, glazed roasted vegetables, roast potatoes, Cornish greens,
Yorkshire pudding, Jail Ale gravy, watercress

Billy's Farm belly pork
shoulder croquette, cauliflower cheese, buttered greens, apple & vanilla compôte,
porky crumb, mustard cress

Chalk stream trout
celeriac remoulade, samphire, café beurre de Paris, pickled shallots, cress

The Bedford plant based steak
cauliflower cheese, glazed root vegetables, roast
potatoes, buttered Cornish greens, crispy shallots,
watercress, gravy, Yorkshire pudding

Black Forest trifle
dark chocolate mousse, sponge, griottine cherry, Chantilly, crisp, sorbet

Iced mango parfait
passion fruit curd, meringue, sorbet, shortbread, coriander

The Bedford toffee apple & frangipane crumble pie
Dunn's Farm clotted cream

West Country cheeses
The Bedford spiced apple chutney, grapes, crackers

Three courses: £40

Allergies and intolerances:

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.

THE BEDFORD HOTEL