

# SAMPLE DINNER MENU

Served 6:00pm until 8.30pm

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

## NIBBLES

- The Bedford bread board** £8.50 **VE, GF, DF**  
harlequin olives, aged balsamic, extra virgin olive oil
- Marinated harlequin olives** £5.50 **VE, GF, DF**  
fava bean hummus, sesame, aged parmesan
- AJ's udal doughnut** £7.50 **GF, DF, VE**  
coconut & curry leaf chutney, tomato & chilli jam,  
pomegranate coriander salad
- Mother's satay babi** £9.95 **DF**  
Balinese pork, sweet soy glaze, satay sauce,  
atjar tjampoer, seroendeng
- Thai sweetcorn & lime leaf fritters** £7.50 **GF, DF, VE**  
peanut, tomato & chilli jam, pickles, coriander
- Arun's smoked fishcakes** £9.75 **GF, DF**  
cucumber, saffron & lime aioli

## STARTERS

- Soup of the day** £9.50 **GF DF VE**  
Quicke's Cheddar & nigella seed scone, Cornish butter
- Smoked Plymouth haddock Scotch egg** £12.95 **GF, DF**  
celeriac remoulade, roasted pepper gazpacho, chorizo jam, wild garlic
- Chicken liver parfait** £10.95 **GF**  
truffle butter, chicken skin cracker, pickled wild mushrooms, shallot,  
Pedro Ximenez gel, hazelnut dukkha, brioche
- Yemenish malawach flatbread** £9.95 **DF, VE**  
whipped goat's curd, din tai fung style cucumber, broad bean & chilli salsa, sesame,  
pomegranate, puffed grains, frisée salad
- The Bedford prawn cocktail** £12.95 **GF, DF**  
avocado, compressed cucumber, pink grapefruit, Brixham crab,  
chicory & dill salad, lemon soda bread

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.

GF can be adapted to gluten free | DF can be adapted to dairy free | VE can be adapted to vegan



## MAINS

**28-day aged Dartmoor beef steak of the day** £38.95 GF, DF  
herb crusted tomatoes, triple cooked chips, smoked brisket, onion rings, watercress  
(please ask for today's cut)  
*Add a sauce: White port & Devon Blue cheese, peppercorn, Café de Paris butter, red wine jus* £3.50

**Jail Ale battered sustainable local cod** £23.95 GF, DF  
triple cooked chips, gherkin, Jail Ale pickled egg, crushed pea and mint,  
tartare sauce, curry sauce, herb salad, malt sea salt, charred lemon, watercress

**The Bedford beef & Dartmoor Jail Ale pie** £27.50  
smoked brisket, spring onion, Jail Ale mustard mash, Cornish greens, onion ring, jus, watercress  
*Sauce: red wine jus* £3.50

**The Bedford curry of the day** £26.50 GF DF  
(Please ask for today's curry)

**Dartmoor lamb** £29.50 GF, DF  
hay smoked rump, crispy belly merguez sausage, roasted aubergine,  
broad beans, confit shallots, salsa verde, nasturtium

**The Bedford smoked chicken Caesar salad** £19.95 GF DF  
baby gem, soft boiled egg, aged Parmesan, pancetta crisp, anchovies, sourdough croutons

**Billy's Farm pork chop boscaiola** £29.95 GF, DF  
charred hispi cabbage, Dartmoor ale foam, nasturtium, hash brown chips,  
Thatchers Cider braised shoulder croquette, porky crumb

**Creedy Carver chicken breast** £28.50 GF DF  
charred Cornish leeks, judion bean & nduja cassoulet, wild garlic pistou,  
confit leg croquette, chickweed cress

**Market fish of the day** £27.50 GF DF  
(Please ask for today's fish)

**Jerusalem artichoke & truffle ravioli** £22.50 VE  
broad beans, charred hispi cabbage, wild garlic pistou, wild mushrooms, pickled shallots,  
parmesan, pangritata cracker

**Plant-based sirloin steak** £22.50 GF DF VE  
grilled tomatoes, triple cooked chips, onion rings, chive butter, watercress

## SIDES

**Sweet potato fries**, masala salt, crème fraiche £6.75 VE, GF, DF

**Triple cooked chips**, confit garlic aioli £6.75 VE, DF

**This season's best vegetables** £5.00 VE, GF

**House salad**, Dijon vinaigrette £5.00 VE, GF, DF

**Buttered Cornish new potatoes** £5.00 VE, GF, DF

**Charred tenderstem broccoli**, Dijon vinaigrette £6.00 VE, GF, DF

**Onion rings**, dill crème fraiche, watercress £5.00 VE, DF

**Loaded fries** smoked beef brisket, Godminster Cheddar, beef jus £9.75

## DESSERTS

**Lyn's warm treacle tart** £9.25  
brandy poached cherries, almond crunch, Dunn's Dairy clotted cream, cherry crisp, sorrel

**The Bedford affogato** £9.75 **GF**  
Owens coffee espresso, Salcombe Dairy ice cream,  
marinated cherries, Chantilly, stroopwafel, Dutch advocaat, chocolate coffee beans

**The Bedford apricot melba** £9.75  
poached apricot & mint salsa, raspberry tea, almond, Chantilly cream, dark chocolate

**Rhubarb & custard** £9.75  
vanilla set custard, poached Wye Valley rhubarb, meringue, sorbet, lemon verbena, pistachio

**Dark chocolate & Dartmoor ale cake** £9.75  
frosted malt, honeycomb, cream cheese sorbet

**Sticky toffee & fig pudding** £9.50 **GF DF**  
sea buckthorn, poached raspberries, hazelnut, vanilla ice cream

**Selection of Salcombe Dairy ice creams** £8.25 **GF DF**

**Selection of Granny Gothard sorbets** £8.25 **GF DF VE**

**West Country cheeses** £12.50 **GF DF**  
Dartmoor Wistman's cider & apple chutney, oat cakes, walnuts, grapes

## HOT BEVERAGES

**Irish coffee** £9.50  
*Jameson, Tia Maria, Baileys*

**Americano** £3.75

**Flat white** £4.00

**Cappuccino** £4.00

**Cafetière** £4.00

**Espresso** £2.50

**Mocha** £4.50

**Hot chocolate** £4.50

**Selection of Twining's teas** £3.75  
*Breakfast, Assam, Earl Grey, Peppermint, Lemon & Ginger,  
Chamomile, Red Bush, Green, Raspberry & Cranberry*

# THE BEDFORD HOTEL

In the heart of Tavistock