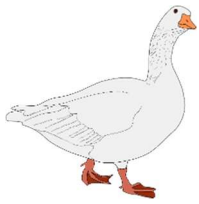


Goose Fair Lunch & Light Bites

Lunches, Light Bites & Sandwiches 12 noon – 3pm | Cream tea, cakes and hot drinks 9am-5pm



Sandwiches

served with salad & crisps, on granary or white bread

Coronation chicken GF DF **£10.50**
mango, AJ’s onion bhaji, coriander

Smoked salmon GF DF **£9.75**
dill crème fraîche, cucumber, watercress

Davidstow mature Cheddar GF **£9.75**
Wistman’s Cider & apple chutney

Fish finger & chip Butty **£10.50**
curried tartare sauce

Dartmoor Ale deli bagel GF **£11.50**
Dragon’s Breath bagel, pastrami, Cornish cumin gouda, pickled cucumber, Kigh’s sauerkraut, Legend ale mustard & dill dressing

Loaded Chapatti **£9.75**
AJ’s cauliflower pakora, red cabbage relish, tomato & chilli jam, spiced mango mayo, baby gem, bhel salad

Light Bites

Soup of the day GF DF **£8.95**
Lyn’s cheese scone, Cornish butter

Prawn cocktail GF DF **£11.75**
marinated heritage tomatoes, chermoula mayo, pickled shallots, confit lemon, chicory & dill salad, crab toast

Aloo tikki chaat GF DF **£8.95**
coconut raita, tamarind, pomegranate & coriander bhel salad

Thai fried chicken GF DF **£10.25**
lime leaf & lemon grass aioli, The Bedford fermented sriracha

Mains

Roasted loin of Devon pork GF DF **£21.50**
roast potatoes, glazed root vegetables, buttered greens, Kigh’s pulled pork, apple sauce, gravy, pork crumb

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

The Bedford beef & Dartmoor Jail Ale pie **£25.50**
smoked brisket, garlic mash, Cornish greens, onion ring, watercress
Sauce: Red wine jus £3.50

Wild mushroom gnocchi GF DF **£ 21.50**
black truffle, shallot & wild mushroom fricassee, feta, pangritata, charred Tamar Valley Spring onions, nasturtium, leek oil

Sides

Chips, aioli VE DF **£6.75**

This season’s best vegetables VE GF DF **£5**

House salad, Dijon vinaigrette VE GF DF **£5**

Buttered Cornish new potatoes VE GF DF **£5**

Charred tenderstem broccoli, Dijon vinaigrette VE GF DF **£6**

Desserts

Lyn’s warm treacle tart **£8.00**
raspberries, almonds

The Bedford toffee apple & frangipane crumble pie **£9.75**
malt ice cream, hazelnut & honeycomb

Selection of ice creams & sorbets GF **£8.25**

West Country cheeses GF DF VE **£10.75**
Dartmoor Wistman’s Cider & apple chutney, oat cakes, walnuts, grapes

Tea & Coffee

Americano £3.65	Flat white £4.00	Cappuccino £4.00
Cafetière £4.00	Espresso £2.50	Mocha £4.30
Hot chocolate £4.30	Irish coffee £9.50	Latte £4.00

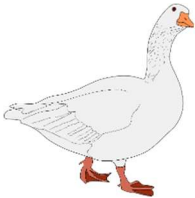
Selection of Twining’s teas **£3.75**
English Breakfast, Assam, Earl Grey, Peppermint, Lemon & Ginger, Chamomile, Red Bush, Green, Raspberry & Cranberry

Cream teas & Sweet Treats (Available all day)

Devon Cream Tea **£8.50**
Large warm homemade scone, Hogs Bottom strawberry jam, Langage Farm clotted cream, tea or coffee

The Bedford’s award-winning savoury cream tea **£8.95**
Quicke’s Cheddar & nigella seed scone, grape & verjus jam, Devon blue cheese butter, walnut, pickled celery, apple crisp, mustard cress, tea or coffee

Homemade cake of the day **£3.95** **Homemade cookie** **£2.25**



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 on request. DF: Can be adapted to dairy free on request. VE: Can be adapted to vegan on request.



THE BEDFORD HOTEL
Tavistock

