

Steak Night

Thursday 7th August 2025

Our talented chefs showcase a selection of exceptional local steaks, perfectly accompanied by classic side dishes, starters and desserts

STARTERS

Soup of the day Sourdough roll, Cornish butter	£8.95
Duck parfait Thyme & pink peppercorn spiced butter, bitter orange, confit shallot, nasturtium, brioche	£9.50
Aloo tikki chaat Coconut raita, tamarind, pomegranate & coriander Bhel salad	£8.95
Thai fried chicken Lime leaf & lemon grass aioli, Bedford fermented sriracha	£10.25
Arun's smoked fish cakes Cucumber, fennel tzatziki	£9.75
The Bedford prawn cocktail Marinated heritage tomatoes, chermoula mayo, pickled shallots, confit lemon, chicory & dill salad, crab toast	£11.75

MAINS

Fillet steak Lean with minimal marbling allowing this luxurious cut delicate flavour and melt-in-the-mouth tenderness. Recommended rare or medium-rare	£38.50
Bavette Robust beefy flavour, lean & naturally marbled, with a toothsome texture. Recommended rare or medium-rare	£34.00
Sirloin Just the right amount of marbling, providing the perfect balance of flavour and texture. Recommended rare or medium-rare.	£36.50
Vegan steak Specially prepared by The Bedford using pea protein, herbs and spices.	£22.00
<i>All served with your choice of sauce and side dish, large beer battered onion ring, Tamar Valley heritage tomatoes, watercress</i>	

CHOOSE YOUR SAUCE & SIDE

Beef dripping chimichuri Café de Paris Devon blue cheese Diane Peppercorn	Sweet potato fries Peri peri chunky chips Buttered Cornish new potatoes Caesar salad wedge Pommes dauphine, aioli, parmesan, watercress	Make it a Surf & Turf Add king prawns £4.50 Smoked brisket & oyster mushroom ragu £4.50
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EXTRAS

Beef dripping brioche, caramelised onion jam, black pepper butter, cress	£4.50
Onion rings	£5.50
Charred tenderstem broccoli, lemon hollandaise, crispy bacon, cress	£5.50
Garlic butter mushrooms	£5.50
Caesar salad	£5.50
Blooming Roscoff onion, ranch dressing, crispy onion, mustard cress	£6.50
The season's best vegetables	£6.25

DESSERTS

High's warm treacle tart Almond crumble, Dunn's Farm clotted cream, raspberries	£8.75
The Bedford peche melba Peach & mint salsa, raspberry tea, Chantilly cream, dark chocolate	£9.75
The Bedford affogato Owens coffee espresso, Salcombe Dairy ice cream, marinated cherries, Chantilly, stroop waffle, Dutch advocaat, chocolate coffee beans	£9.50
Warm carrot cake Carrot & orange marmalade, cream cheese parfait, white chocolate & pistachio dukkah	£9.75
A selection of Salcombe dairy ice creams or Granny Gothard sorbets	£8.25
West Country cheeses Fig & honey chutney, oat cakes, candied walnuts, grapes	£10.75



THE BEDFORD HOTEL
Tavistock

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.