

Steak Night

Friday 3rd July 2026

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

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| Fillet steak | £38.95 |
| Lean with minimal marbling allowing this luxurious cut delicate flavour and melt-in-the-mouth tenderness. Recommended rare or medium-rare | |
| Bavette | £34.00 |
| Robust beefy flavour, lean & naturally marbled, with a toothsome texture. Recommended rare or medium-rare | |
| Sirloin | £36.50 |
| Just the right amount of marbling, providing the perfect balance of flavour and texture. Recommended rare or medium-rare. | |
| Vegan steak | £22.00 |
| Specially prepared by The Bedford using pea protein, herbs and spices. | |

All served with your choice of sauce and side dish, large beer battered onion ring, Tamar Valley heritage tomatoes, watercress

CHOOSE YOUR SAUCE

Beef dripping chimichuri
Café de Paris
White port & Devon blue cheese
Diane
Peppercorn

CHOOSE YOUR SIDE

Triple cooked chips
Sweet potato fries
Peri peri fries
Buttered Cornish new potatoes
Caesar salad wedge
Hash brown, aioli, parmesan
Champ mash

EXTRAS

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| Onion rings | £5.50 |
| Charred Tenderstem broccoli, lemon hollandaise, crispy bacon, cress | £5.50 |
| Garlic butter mushrooms | £5.50 |
| Caesar salad | £5.50 |
| The season's best vegetables | £6.25 |

Make it a Surf & Turf

King prawns
£4.50

Smoked brisket & oyster
mushroom ragu
£4.50

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.