

JAZZ SUNDAY LUNCH

SAMPLE MENU

Tamar Valley courgette & leek soup (GF,DF)

watercress oil, sourdough croutons

Ham hock terrine (GF)

piccalilli, quail egg, pickles, toasted brioche, mustard cress

Prawn & crayfish cocktail (GF,DF)

avocado, compressed cucumber, pink grapefruit, Brixham crab, chicory & dill salad, lemon soda bread

Aloo tiki pakora (GF,DF, VE)

mango chutney, crispy chickpea, bhel salad, pomegranate

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Roast Dartmoor sirloin of beef (GF,DF)

smoked brisket, roast potatoes, Cornish greens, glazed root vegetables, Yorkshire pudding, Jail Ale gravy

Devon loin of pork (GF,DF)

roast potatoes, Cornish greens, glazed root vegetables, cauliflower cheese, apple & vanilla compote, stuffing, porky crumb, gravy

Plymouth cod (GF,DF)

smoked fishcake, braised gem lettuce, pickled girolle mushroom, chive beurre blanc

Plant based steak (GF,DF,VE)

roast potatoes, glazed root vegetables, buttered greens, cauliflower cheese, herb crumb, gravy

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Lyn's warm treacle tart

Langage Farm clotted cream, hazelnut praline

The Bedford "apricot melba" (GF)

poached apricot & mint salsa, raspberry tea, almond, Chantilly cream, dark chocolate & salted caramel opera

West Country cheeses (GF,DF)

The Bedford chutney, grapes, crackers

Three courses: £40 per adult

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

In the heart of Tavistock

