

# Steak Night

Thursday 2nd October 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** GF, VE £8.95  
Sourdough roll, Cornish butter
- Smoked ham hock bon bon** £9.75  
Pork scratching, Devon blue cheese mayo, pickled celery, compressed Granny Smith apple & frissee salad
- Aloo tikki chaat** GF, VE £8.95  
Coconut raita, tamarind, pomegranate & coriander Bhel salad
- Thai fried chicken** GF £10.25  
Lime leaf & lemon grass aioli, The Bedford fermented sriracha
- Arun's smoked fish cakes** GF £9.75  
Cucumber, fennel tzatziki
- The Bedford prawn cocktail** GF £11.75  
Marinated heritage tomatoes, chermoula mayo, pickled shallots, confit lemon, chicory & dill salad, crab toast

## MAINS

- Ribeye** GF, DF £38.50  
A tender, flavourful cut with rich marbling and a "buttery" texture, melting in the mouth. Recommended medium.
- Rump** GF, DF £34.00  
Robust beefy flavour, lean & naturally marbled, with a toothsome texture. Recommended rare or medium-rare.
- Sirloin** GF, DF £36.50  
Just the right amount of marbling, providing the perfect balance of flavour and texture. Recommended rare or medium-rare.
- Vegan steak** GF, VE £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 & SIDE

- |                             |   |                                  |
|-----------------------------|---|----------------------------------|
| <b>Bearnaise</b> GF         | <b>Sweet potato fries</b> GF, VE            | <b>Make it a Surf &amp; Turf</b> |
| <b>Café de Paris</b> GF     | <b>Peri peri chunky chips</b> GF, VE        | Add king prawns                  |
| <b>Devon blue cheese</b> GF | <b>Buttered Cornish new potatoes</b> GF, VE | £4.50                            |
| <b>Diane</b> GF             | <b>Caesar salad wedge</b> GF, V             | Smoked brisket & oyster          |
| <b>Peppercorn</b> GF        |   | mushroom ragu                    |
|                             |   | £4.50                            |

## EXTRAS

- Beef dripping brioche, caramelised onion jam, bone marrow butter, cress £4.50
- Onion rings VE £5.50
- Charred tenderstem broccoli, lemon hollandaise, crispy bacon, cress GF £5.50
- Garlic butter mushrooms GF, VE £5.50
- Caesar salad GF £5.50
- The season's best vegetables GF, VE £6.25

## DESSERTS

- Kigh's warm treacle tart** £8.75  
Almond crumble, Dunn's Farm clotted cream, raspberries
- Tamar Valley blackberry & Langage Farm yogurt semi fredo** GF £9.75  
Macerated blackberries, violet & pink peppercorn meringue, yogurt Chantilly, honeycomb, sorrel
- The Bedford affogato** GF £9.50  
Owens coffee espresso, Salcombe Dairy ice cream, marinated cherries, Chantilly, stroop waffle, Dutch advocaat, chocolate coffee beans
- The Bedford toffee apple & fragipane crumble pie** £9.75  
Tamar tippie macerated baby apple, malt ice cream, crème fraîche
- A selection of Salcombe dairy ice creams or Granny Gothard sorbets** £8.25
- West Country cheeses** £10.75  
Fig & honey chutney, oat cakes, candied walnuts, grapes



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.