

The Garden Restaurant

at the Bedford Hotel

Starters

Soup of the Day	£3.50
Sole Stuffed with Crab & Scallop	£6.20
Seafood Platter	£6.90
House Paté & Toast	£4.00
Smoked Chicken with Mayonnaise	£6.90
British Ham, Piccalilli, Mustard & Toast	£5.40
Cheddar Cheese Soufflé ^(v)	£6.60
Mixed Salad ^(v)	£3.50

Main Courses

English Breakfast	£6.50
8oz Sirloin Steak	£12.00
Fresh Fish & Chips	£11.50
British Beef Burger	£7.50
Cumberland Sausage & Mashed Potatoes	£6.50
Kedgeree	£6.90
Venison Cottage Pie	£7.50
Steak & Ale Pie	£7.50
Turkey Breast with Tudor Stuffing	£7.00
Develled Kidneys	£6.50
Smoked Chicken & Bacon Salad	£7.50
Roast Vegetable & Mature Cheddar Bake ^(v)	£5.50
Somerset Brie & Beetroot Tart ^(v)	£7.50
Mixed Salad ^(v)	£5.50

Desserts

Ice Cream	£3.00
Carrot Cake	£3.00
Apple Crumble with Custard	£3.00
English Cheeseboard	£4.50

Wine List

Champagne & Sparkling Wine

	GLASS 175ML	GLASS 250ML	BOTTLE 75CL
Prosecco, Spumante, Botter, Italy			£19.50
Jules Feraud, Brut NV Cuvée de Reserve, France			£29.50

White Wine

2009/10 Rochebaron, Vin de Pays, France	£2.00	£2.80	£11.50
This wine is refreshing with good fruit flavours and a lingering finish.			
2008/09 Pinot Grigio, Mazzolada, Veneto, Italy	£3.00	£4.20	£17.50
A real, clean, crispy and tasty Pinot Grigio.			
2009/10 Captain's Table, Semillon Chardonnay, Australia			£15.00
Fresh vibrant citrus aroma and a hint of vanilla.			
2009/10 The Pilot, Sauvignon Blanc, Alpha Domus, Hawkes Bay, New Zealand			£19.50
A fresh sauvignon with lime, passion fruit and riper tropical fruit flavours.			

Rosé Wine

2009/10 Les Terrasses, Vin de Pays, France	£2.50	£3.50	£14.50
A pale and refreshing rosé with delicate fruit aromas.			

Red Wine

2008/09 Château Champ de Grenet, Bordeaux, France	£2.00	£2.80	£11.50
Full Claret, good long finish.			
2004/05 Château La Croix de Grézard, Lussac-St.Emilion, France			£15.50
A classic medium-bodied St Emilion wine.			
2009/10 Rioja, Bauza, Spain	£2.60	£3.70	£15.50
Rich, plummy young Rioja from the Tempranillo grape.			
2009/10 Kleindal Cabernet Sauvignon, South Africa			£15.50
Medium bodied yet packed with blackcurrant fruit flavours.			
2009/10 Tamaya Merlot / Sangiovese, Limari Valley, Chile	£2.80	£4.00	£16.50
Particularly lively, juicy and fresh with lovely blackberry and plum aroma.			
2008/09 Wyndham, Bin 555, Shiraz, Australia			£18.50
Spicy peppery bouquet, yet smooth and soft with blackberry and plum fruit flavours.			

Menu available: 12-2.30pm and 5.30-10.30pm

Bedford Hotel, Southampton Row, London WC1B 4HD. Tel: 020 7636 7822

All prices include VAT at no more than 20%. Service charge is at your discretion.