



LE CHARME DE BEDFORD

# MENU



# LUNCH

2 COURSES £19.95 | 3 COURSES £24.95

MONDAY TO FRIDAY 12PM-4PM



## ENTRÉES:

CAESAR SALAD **£7.5**

A French twist on the Caesar salad – romaine hearts, anchovy dressing, shaved vegetarian parmesan flakes and garlic croutons.

YAKITORI CHICKEN **£9.95**

Grilled skewers of tender chicken, glazed with a traditional soy and sweet mirin sauce for a beautifully balanced flavour.

CAULIFLOWER VELOUTÉ WITH PARMESAN **£8.5**

Creamy cauliflower soup enriched with aged Parmesan, finished with a drizzle of truffle oil.

CRAB CROQUETTES **£7.5**

Crispy crab croquettes served alongside a fresh mixed leaf salad, finished with a drizzle of sriracha mayonnaise and a touch of crushed avocado purée. A modern bistro starter with a hint of spice and creaminess.

CHÈVRE **£7.15**

Warm, honey-glazed goat's cheese paired with wild rocket and roasted walnuts. A refined harmony of sweetness, tang, and crunch.

## PLATS PRINCIPAUX:

ROAST BEEF/PORK CIABATTA & APPROPRIATE SAUCE **£11.95**

Tender slices of roast beef/pork layered in a warm ciabatta roll with a touch of creamy horseradish/apple sauce for the perfect kick, served with French fries.

SALMON FILLET **£17.95**

Golden pan-fried salmon, paired with steamed market greens, herb-buttered new potatoes, and a refreshing cucumber salsa

BEEF BURGER STEAK / HALLOUMI **£14.95**

Choice of a juicy beef patty or grilled halloumi, layered with beef tomato, crisp lettuce, and gherkins. Served with golden French fries, with optional toppings of bacon, cheese, or a fried egg.

CHICKEN SCHNITZEL **£12.95**

Crispy breaded chicken schnitzel served with a quarter wedge of iceberg lettuce, dressed in creamy Caesar and topped with freshly shaved Parmesan

CHICKEN BALLOTINE **£16.95**

Rolled chicken stuffed with sautéed mushrooms, paired with silky mashed potatoes and finished with a rich Dijon mustard sauce.

## DESSERT:

BISCOFF CHEESECAKE **£7.5**

A silky, baked cheesecake infused with the warm spice of Biscoff biscuits, set on a buttery crumble base and finished with a light cream topping.

SALTED CARAMEL TORTE **£7.5**

An indulgent chocolate torte layered with golden salted caramel, balanced with a whisper of sea salt on a crisp sable-style base

STICKY TOFFEE PUDDING **£8**

A classic sponge pudding, rich with dates and drenched in warm toffee sauce, served with a scoop of smooth vanilla ice cream.

# BOTTOMLESS BRUNCH

**£44.95**

(PLEASE SELECT ONE)

Available Thursday-Saturday from 12pm to 4 pm

90 MINUTES SITTING. PLEASE BE AWARE YOU MUST FINISH YOUR DRINK BEFORE YOU'RE SERVED ANOTHER!

## DRINKS:

Soft drinks

House wine white/rose/red

Prosecco

Spritzers: your choice of Aperol or Limoncello

Gin Fizz: your choice of flavour – passion fruit, white peach, raspberry

Pornstar Martini

Pina Colada

## STARTERS:

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CRAB CROQUETTES

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## MAINS:

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BEEF BURGER STEAK / HALLOUMI

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CHICKEN SCHNITZEL

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PLEASE ASK YOUR SERVER FOR ANY ALLERGIES\*