

1A BEDFORD STREET
LONDON - WC2E 9HH
TELEPHONE 020-7836-3033
HELLO@BEDFORD-STRAND.COM
WWW.BEDFORD-STRAND.COM

BEDFORD & STRAND

OPENING HOURS:
MON - FRI 12PM - 12AM
SAT 5PM - 12AM
BAR & DELI COUNTER
MIDDAY TO 10.45PM
A LA CARTE
12-3PM & 5.30-10.20PM

BAR - WINE ROOM - BISTRO

BEFORE

G&T, Beefeater gin and Schweppes tonic	7.75
KIR ROYALE, Vintage Champagne and Cassis	12.00
RED SNAPPER, Gin Mare, tomato juice, spices	9.50

STARTERS

RUSTIC BREAD, OLIVE OIL AND OLIVES	1.50
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ROCK OYSTERS IN THE HALF SHELL & 2.50 each
served with shallot vinegar & lemon

CARAMELISED ONION SOUP, Gruyère croutons	5.50
CHICKEN LIVER PARFAIT, spiced pear chutney, toast	6.50
SMOKED DUCK BREAST, pickled walnuts, chicory & honey dressing	8.00
BLACK PUDDING & ROAST APPLE, fried duck egg & frisée	7.50
ROAST BEETS, hazelnuts & goat's curd	7.50
POTTED CRAB, capers & toast	7.50
CHARCUTERIE BOARD FOR TWO, pickles & rustic bread	12.50
FILLET STEAK TARTARE, quail egg, salad & croutons	9.00/15.00
MOULES MARINIÈRE crusty bread	7.00/13.50

MENU RAPIDE

2 COURSES 15.50 | 3 COURSES 18.50

STARTERS

HONEYED CARROT SOUP
PORK RILETTE, PICKLES AND TOAST
SMOKED SALMON, LEMON & WATERCRESS

MAINS

SAUSAGE AND MASH
SMOKED HADDOCK FISHCAKE
poached egg, chive cream
POTATO DUMPLINGS
Roast red pepper & baked goat's cheese

DESSERTS

PRUNE & ARMAGNAC CRÈME BRÛLÉE
SALTED CARAMEL ICE CREAM
KEEN'S CHEDDAR

AVAILABLE MIDDAY - 2.30PM
5.30PM - 6.45PM

OUR STEAKS

All steaks are served with
pomme frites & Café de Paris butte

ONGLET, deep red juice, best served medium rare	16.00
PAVE RUMP STEAK, leanest of the trio, trimmed from the best part of the rump	20.00
COTE DE BOEUF, tastiest of all, with a good fat marbling	25.00

MAINS

ROAST LOIN OF HAKE, white bean & Toulouse sausage cassoulet	16.50
SEARED FILLET OF SALMON, brown shrimps	14.00
SMOKED HADDOCK FISHCAKE, poached egg, chive cream	12.50
SLOW ROASTED PORK BELLY, caramelised apple, red wine jus	15.50
ROAST RUMP OF LAMB, roast pepper relish	20.00
PAN FRIED FREE RANGE CHICKEN BREAST, rocket pistou	13.50
all of the above served with new potatoes and mixed leaf salad, changes subjected to a supplement charge	
ARENGI MUSHROOM, SPINACH & ROQUEFORT TART	13.50

SIDES

HAND CUT CHUNKY CHIPS	3.50	MIXED LEAF SALAD	3.00
MIXED SEASONAL GREENS	3.50	POMME FRITTES	3.00
SAUTEED MUSHROOMS	3.50	NEW POTATOES	3.00

A MINIMUM FOOD SPEND OF 11.00 PER PERSON WILL BE CHARGED FROM
5.30 FOR GUESTS SITTING IN THE RESTAURANT AREA.

DESSERTS, CHEESES,
PUDDING WINES
AND PORT OVERLEAF

12.5% SERVICE CHARGE
WILL BE ADDED TO YOUR BILL

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HOME MADE DESSERTS

DARK CHOCOLATE FONDANT, pistachio ice cream (15 minutes cooking time)	6.50
BLUEBERRY CHARLOTTE, lemon sorbet	5.00
PEAR & ALMOND TART, vanilla ice cream	5.00
GINGER SPONGE PUDDING, caramel sauce & vanilla ice cream	5.50
PRUNE & ARMAGNAC CRÈME BRÛLÉE,	4.50
JUDES ICE CREAM or SORBET (per scoop) vanilla ice cream, chocolate ice cream, pistachio ice cream, salted caramel ice cream, cherry ice cream, mango sorbet, lemon sorbet, raspberry sorbet	2.30

PUDDING WINES, PORTS, DIGESTIVES

CH. BELLINGRAD Montbazillac, France	100ml	6.50
FIZZY MOSCATO	37.5cl	17.50
CASTANO 'DULCE' MONASTRELL Yecla, Spain	100ml	9.00
BARROS PORT LBV 2007	100ml	7.00
SOMERSET 10YRS CIDER BRANDY	50ml	10.00
MERLET COGNAC	50ml	9.50

ILLY COFFEE AND TEAS

CAPPUCCINO	3.25	LATTE	3.25
ESPRESSO	2.50	AMERICANO	2.50

TEA 3.25

English Breakfast, Ceylon, Earl Grey, Lapsang Souchong,
Fresh Mint, Darjeeing, Peppermint, Camomile

AFTER

BLUEBERRY AMARETTO SOUR blueberry infused Amaretto, fresh lemon & sugar	8.50
ESPRESSO MARTINI, Vodka, Kahlua, espresso, sugar	9.00
SMOKE STACK Chivas 12yrs, Ardberg, honey, fresh lemon	10.00

BERRY'S OWN SELECTION (50 mls)

GLENROTHES SELECT RESERVE - 43%	8.00
CRAGGANMORE 1997 - SPEYSIDE - 58%	9.00
CLYNELISH 1997 - HIGHLAND - 46%	10.00
GIRVAN 1989 - SINGLE GRAIN - 46%	12.50
BAS ARMAGNAC 10 YEARS - 40%	10.00

CHEESES

SERVED WITH CRACKERS AND CHUTNEY

1 for 6.00 | 2 for 10.00 | 3 for 14.00 | 5 for 18.00

HARD

GRUYERE DE COMTE

Hard and flexible texture with a strong and slightly sweet finish

CORNISH YARG

Crumbly cow's milk cheese wrapped in nettles

KEENS CHEDDDAR

Unpasteurized cow's milk, savory, nutty and earthy flavours followed by a bright sharp finish

SINGLE GLOUCESTER

Rich and creamy, and although classed as a hard cheese, it has a melt in the mouth texture

SMOKED APPLEWOOD CHEDDAR

Smoked flavour cheddar rolled with paprika

BLUE

ROQUEFORT PAPILLON

Tangy and salty, made from ewes milk

COLSTON BASSET

Velvety, close texture with blue veins, mild flavour with a sharp edge

NORBURY BLUE

Medium mature, semi hard blue cheese with a good round flavour

GOATS

GOLDEN CROSS

Moist, fluffy-textured with an ash coating

SOFT

ISLE OF AVALON

Semi soft and springy with pleasant piquancy

SHARPHAM RUSTIC

Rich and creamy with a smooth and fine texture

BRIE DE MEAUX

Hazelnut and fruity aromas

OXFORD ISIS

Full flavoured, pungent, spicy tang

AVAILABLE FOR PRIVATE HIRE, FREE WIFI AND TAKE AWAY WINES

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