

# THE BEAR INN

Aperol and Rhubarb Spritz 10.5

Orange and Ginger Margarita 11

FreeGlider 0% Spritz 8

## BAR SNACKS

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Sausage roll, HP sauce 7.7

Scotch egg, mustard mayonnaise 7.3

Freshly baked sourdough, butter (v) 5.3

Teriyaki chicken skewers, sunflower seed satay 8.8

Gordal olives (vg) 5.1

Crisps, harissa dip (v) 3.7

## STARTERS

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Tomato and mozzarella gnocchi, smoked tomatoes, basil pesto (v) 10.2

Chalk-stream smoked trout, avocado, mango, salted corn, wasabi peas 11.8

Free-range country style pâté, confit potato and sauce gribiche salad, pickled celery, grape mustard, sourdough 11.8

Beetroot hummus, crematta, crispy chickpeas, sourdough flatbread (vg) 8.1

Soup of the day, warm sourdough 8

Hoisin mushroom spring roll, pickled cucumber, pink ginger (vg) 10.2

Lobster thermidor crumpet, pink grapefruit salad 13.2

Buttermilk fried chicken, Korean BBQ sauce (to share) 18

Baked camembert, roast garlic, rosemary, hot honey, warm sourdough (to share) (v) 18

## LUNCH

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*Available Monday to Saturday, 12pm to 5pm*

Sirloin steak sandwich, mustard mayo, onion rings 14

Chicken club sandwich, triple-smoked bacon 12

Fish finger ciabatta, tartare sauce 11.5

Roasted Mediterranean vegetables, sourdough, crematta, pesto (vg) 12

Sausage sandwich, Baron Bigod cheese, Branston pickle gravy 11.5

## MAINS

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Symplicity plant-based cheeseburger, smoky pickles, signature sauce, fries (vg) 17

Pan-fried sea bass fillet, new potatoes, chorizo, spinach, lemon dressing 20

Fish and chips, mushy peas, curry sauce, tartare sauce 18.5

Dry-aged double cheeseburger, American cheese, signature sauce, fries 18

*Add triple-smoked bacon 3*

Pie of the day - please speak to a member of the team 18.5

Scotch flat iron steak, watercress, garlic butter, fries 24

*Add peppercorn sauce 3.5*

Heritage tomato panzanella, burrella, rose harissa, charred orange, roast garlic croutons (vg) 17.5

Chicken Kyiv, loaded wedge salad, fries 18.5

King prawn and monkfish Malabar curry, toasted coconut rice, coriander, samphire pakora 21

## SIDES

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Smash fries, roasted shallot, mushroom crackling, cep pesto (vg) 8.4

Baron Bigod and Rutland Red cauliflower cheese, parsley crumb 8.7

Loaded wedge salad, ranch dressing (v) 8.4

Beetroot and goat's curd, toasted kasha, lemon and dill dressing (v) 8.1

Tempura kimchi, coconut yoghurt, guindilla pickled chilli, miso tahini dressing (v) 8.7

Tenderstem® broccoli, Jerusalem artichokes, radicchio, burrata, orange, almonds (v) 9.6

Chunky chips (vg) 5.5

Fries (vg) 5.5



*Allergen Info:*

For detailed allergen information please scan the QR code or talk to a member of the team.

*Please Note:*

Adults need around 2000 kcals a day. A discretionary 10% service charge will be added to your bill. All service charges, cash and credit/debit card tips are paid in full to our team members. Full allergen information on the ingredients in the food we serve is available on request - please speak to a member of the team for more info.