

THE BEAR INN

BAR SNACKS

WARM SOURDOUGH (V) butter	5.00	PORK BELLY BITES apple purée	6.50
SCOTCH EGG mustard mayonnaise	5.70	WILD MUSHROOM ARANCINI (V) truffle and Parmesan	6.50
SAUSAGE ROLL HP Sauce	5.70	KOREAN FRIED CAULIFLOWER (VG)	6.50

STARTERS

SOUP OF THE DAY (VG) warm sourdough	6.00	BUFFALO CHICKEN WINGS blue cheese sauce, celery (6)	9.00
DEVILLED WHITEBAIT black pepper baby squid, tartare sauce	9.00	LAVERSTOCK BUFFALO MOZZARELLA (V) slow roast heritage tomatoes, basil, fig oil, salted cracker bread	10.50
BRAISED LAMB SHOULDER SPRING ROLL sour cream, cherry harissa	8.00	WILD MUSHROOM PARFAIT (VG) onion chutney, smoked garlic & truffle sourdough	8.50
SMOKED MACKEREL RILLETTE dill-pickled cucumber, breakfast radish, salted cracker bread	9.00		

SHARERS

BAKED CAMEMBERT (V) 17.00 filo crust, smoked garlic, black truffle honey, almonds, toasted sourdough	CHARCUTERIE 16.50 mortadella, coppa, salami, mixed pickles, salted cracker bread	CRISPY FRIED TOFU (VG) 17.50 red pepper hummus, harissa aubergine, radish, Padrón peppers, toasted sourdough
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PUB FAVOURITES

SHORT RIB & FLANK BURGER 15.70 smoked Applewood Cheddar, burnt onions, bone marrow crumb, gherkins, skin-on fries	PORK & LEEK SAUSAGE & MASH 14.50 crispy shallots, hispi cabbage
VEGAN FISH & CHIPS (VG) 16.00 curry sauce, pea purée, tartare sauce	CIDER-BATTERED FISH & CHIPS 16.70 pease pudding, tartare sauce, gherkin ketchup
PAN-FRIED SEA BASS FILLET 18.00 new potatoes, chorizo, spinach, lemon dressing	ROASTED CAULIFLOWER THAI GREEN CURRY (VG) 15.50 coconut rice, charred corn <i>Add grilled tiger prawns</i> +4.50 <i>Add chicken</i> +4.00
GRILLED HALLOUMI & PEACH SALAD (V) 15.00 hot honey, ginger dressing	CHICKEN & LEEK POT PIE 15.00 creamy mash potatoes & liquor
GRASS FED SIRLOIN STEAK 23.50 chimichurri, watercress, thick-cut chips	CRISPY DUCK SALAD 15.50 watermelon, mint, sour cherry molasses

SIDES

Skin-on fries (VG) 4.50	Green beans, shallots & garlic, toasted hazelnuts, 5.00
Beef dripping chips 5.00	vinaigrette dressing (VG)
Truffle mac & cheese (V) 6.00	Mixed salad, toasted sesame dressing (VG) 5.00

PUDDINGS

STICKY TOFFEE PUDDING (V) 7.00 butterscotch, maple pecans, clotted cream ice cream	DARK CHOCOLATE MOUSSE (VG) 7.00 honeycomb, coffee salt
VANILLA POACHED STRAWBERRY ETON MESS (V) 7.00	SELECTION OF ICE CREAMS (V) 2.00
ORANGE & LEMON POSSET (V) 7.00	SEASONAL CHEESE BOARD 10.50 spiced pear chutney, truffle honey, salted cracker



SCAN THE QR
- for allergen
& kcal info,
or ask a member
of the team for
a calorie menu.

DON'T FORGET TO JOIN US EVERY SUNDAY FOR OUR DELICIOUS ROASTS

Adults need around 2000 kcal a day.

Full allergen information on the ingredients in the food we serve is available upon request – A discretionary service charge will be applied to your bill. Please speak to a member of the team for more info.