

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	SMOKED MACKEREL RILLETTE dill-pickled cucumber, breakfast radish, salted cracker bread	9.00
DEVILLED WHITEBAIT black pepper baby squid, tartare sauce	9.00	WILD MUSHROOM PARFAIT (VG) onion chutney, smoked garlic & truffle sourdough	8.50

ROASTS

ALL SERVED WITH ROAST POTATOES, MIXED KALE, MAPLE-ROASTED CARROTS, MULLED RED CABBAGE, YORKSHIRE PUDDING (EXCLUDING VEGAN ROAST), GRAVY

ROAST CHICKEN sage & onion stuffing, pig in blanket, bread sauce	18.00	ROAST PORCHETTA cider apple sauce	17.50
ROAST BEEF horseradish cream	19.50	VEGAN WELLINGTON (VG)	16.00

PUB FAVOURITES

SHORT RIB & FLANK BURGER smoked Applewood Cheddar, burnt onions, bone marrow crumb, gherkins, skin-on fries	15.70	CIDER-BATTERED FISH & CHIPS pease pudding, tartare sauce, gherkin ketchup	16.70
VEGAN FISH & CHIPS (VG) curry sauce, pea purée, tartare sauce	16.00	GRILLED HALLOUMI & PEACH SALAD (V) hot honey, ginger dressing	15.00

SIDES

Skin-on fries (VG)	4.50	Roast potatoes	4.50
Beef dripping chips	5.00	Cauliflower cheese (V)	5.50
Pigs in blankets, sage & onion stuffing	5.50	Mixed salad, toasted sesame dressing (VG)	5.00

PUDDINGS

STICKY TOFFEE PUDDING (V) butterscotch, maple pecans, clotted cream ice cream	7.00	DARK CHOCOLATE MOUSSE (VG) honeycomb, coffee salt	7.00
ORANGE & LEMON POSSET (V)	7.00	SELECTION OF ICE CREAMS (V)	2.00



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

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.