

BEARSLAKE INN

DINE | STAY | RELAX

Glass of Champagne | 14 | Aperol Spritz | 9 | Mojito | 9 | Negroni | 9

While You Wait

Grilled Sourdough, Balsamic, Extra Virgin Olive Oil (vg) | 6 | Queen Green Olives, Lemon (vg, gf) | 6
Padron Peppers & Crispy Shallots (vg) | 7 | Black Olive Tapenade, Crostini's (vg) | 5.5
Chickpea Hummus, Apricot Harissa, Flatbread (vg) | 8

To Start

Seasonal Soup, Sourdough & Whipped Butter (vg*, gf*, v) | 9.5
Cured Stone Bass, Jalapeno, Pickled Shallot, Coriander (gf) | 12
Cornish Blue Cheese Arancini, Salted Apple (v) | 11
Pressing of Smoked Ham Hock, St Ewe Egg, Pork Puffs | 11
Italian Burrata, Pickled Pear, Hot Honey & Almond (v, gf*) | 11

Main Courses

Roast Topside of Devon Beef, *Glazed Brisket* (gf*) | 22
Roast Palmers Pork Loin, *Sage Stuffing, Crackling* (gf*) | 21
Duo of Meats - *All the Trimmings!* (gf*) | 24
Squash & Cashew Nut Stuffed Savoy Cabbage, *Crispy Sage* (vg, gf*) | 19
All Roasts Served With Yorkshire Pudding, Roast Potatoes, Cauliflower Cheese & Seasonal Vegetables
Ale Battered Fish & Chips, Pea Puree, Tartar Sauce | 21
Beef Steak Burger, Brioche Bun, Brie, Chilli Jam, Tomato, Lettuce & Truffle Fries | 19

Sides

Cauliflower Cheese (v) | 5.5 | Roast Potatoes (v,gf) | 4 | Extra Bowl of Veg | 5
Chunky Chips | 6 | Salted Skinny Fries | 6 | A Jug of Rich Red Wine Gravy (gf) | 3.5

To End

Iced Vanilla Parfait, Red Wine Poached Pear (gf*) | 10
Bearslake Apple Crumble, Vanilla Ice Cream | 8.5
Hot Chocolate Fondant, Cherry Sorbet | 9
Selection of Sorbets & Ice Creams (2/3 scoops) (gf*, vg) | 4/6
Bearslake Cheese Board (gf*) | 16
Why not add a 50ml glass of our extra special, 10 year aged, Portal Tawny Port? | 7.75

Be sure to ask us about our recommended dessert wine pairings to perfectly complement your sweet treat

Dessert Wine – 50ml

De Bortoli Botrylis Semillon, Australia – Peaches, Nectarines, Honey & Vanilla | 5.5
Chateau Les Mingets Sauternes, France – Caramelised Fruits, Pear, Melon & Almond | 6.5
Elysium Black Muscat, USA – Aromas of Rose, and a full, Sweet Berry Palate | 7.75
Tokaji Aszu 5 Puttonyos Chateau Pajzos, Hungary – Stone, Apricot, White Peach | 9
Pedro Ximenez San Emilio Solera Familiar, Spain - 12 yr, Syrupy, Velvety, Raisin, Floral | 6

Due to food being cooked from fresh & to order there may be a short wait during busy times. If you have any allergies or specific dietary requirements, please make your server aware prior to ordering each course. Please note we are not a nut free kitchen.

Without prior notice we may not be able to cater for all requirements at any given time, but we will try our best.

We are a cashless venue –so card payments only please.

A discretionary 10% service charge will be added to the final bill.

www.bearslakeinn.com

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gf* - Adaptable to Gluten Free | gf - Gluten Free | v - Vegetarian | v* - Adaptable to Vegetarian | vg - Vegan

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