



BEARSLAKE INN

PLANT BASED MENU

Flat Leaf Parsley Risotto, Fine Herbs, Extra Virgin Olive Oil (gf)

Roasted Parsnip Fondant, Curry, Coriander (gf)

Crown Prince Squash, Capers, Raisins (gf)

Confit of Jerusalem Artichokes, Truffle, Artichoke Crisps (gf)

Early Season Wye Valley Asparagus, Wild Garlic Chimichuri,
Extra Virgin Olive Oil (gf)

SMALL PLATE | LARGE PLATE

10 | 20

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

We are a cashless venue - so card payments only please. A discretionary 10% service charge will be added to the final bill.