



BEARSLAKE INN

Glass of Champagne | 16 | Aperol Spritz | 9 | Mojito | 10 | Hugo Spritz | 10

SMALL PLATES

Grilled Sourdough, Balsamic, Extra Virgin Olive Oil (vg)	6
Black Olive Tapenade, Crostinis (vg)	5.5
Queen Green Olives, Lemon (vg, gf)	6
Chickpea Hummus, Apricot Harissa, Flatbread (vg)	8
Cauliflower Velouté, Devon Blue Cheese, Chive (gf*)	9.5
Squid Calamari, Harissa Emulsion, Lime	11
Smoked Cheddar Arancini, Worcester Sauce, Manchego Cheese	11
Crispy Pork Belly, Spring Onion, Chilli (gf)	11
Italian Burrata, Heritage Tomatoes, Basil, Lemon (gf*)	10

MAINS

Butter Roasted Chicken Breast, Wild Garlic, Asparagus (gf)	23
Roasted Spring Lamb Rump, Baby Gem Lettuce, Mint	34
300g Sirloin Steak, Mustard Fries, Chimichurri (gf*)	36
Ale Battered Fish & Chips, Pea Puree, Tartar Sauce (gf*)	21
Palmer's Steak Burger, Rise Bakery Seeded Bun, Brie, Chilli Jam, Truffle Fries	20
Beurre Noisette Baked Pollock, Roasted Tomato Sauce, Samphire (gf)	25
Local Venison Sausages, Mash, Wholegrain Mustard Gravy	22

Don't forget to ask about our plant based menu

SIDES

Green Salad, Pickled Shallot 5 Truffle Roasted Devon Cauliflower 6
Purple Sprouting Broccoli, Lemon, Almond 6
Smoked Mash 5 Chunky Chips 6 Truffle Fries 8 Skinny Fries 5
Jersey Royal Potatoes, Seaweed Dressing 6
Blue Cheese Sauce 5 Peppercorn Sauce 5

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.