

BEARSLAKE INN

this festive season

2 course, £36 | 3 course, £40

TO START

Spiced Butternut Squash Soup, Chestnut Gremolata, Sourdough (vg)

Whipped Goats Cheese, Curry Spiced Yoghurt & Salt Baked Root Vegetables (v)

Chicken Liver & Mushroom Parfait, Spiced Plum Chutney, Pickled Cornichons, Sourdough

Smoked Salmon Rillette, Pickled Cucumber, Horseradish Cream, Bitter Leaves, Sourdough

MAINS

Roast Devon Turkey, 'Pigs in Blankets', Roast Parsnips & Stuffing

Roast Topside of Palmers Beef, Yorkshire Pudding, Braised Brisket

Lentil, Wild Mushroom Nut Roast (v, vg)*

All above served with Roast Potatoes, Seasonal Veg, Cauliflower Cheese & Gravy

Baked 'Market Fish', Dauphinoise Potatoes, Seasonal Greens & White Wine Sauce

PUDDINGS

Christmas Pudding, Brandy Butter Ice Cream (v)

Apple & Winter Fruit Crumble, Vanilla Custard (v)

Clementine Posset, Shaved Dark Chocolate & Candied Clementine Peel (v)

Dark Chocolate Mousse, Salted Caramel & Raisins, with a Hazelnut Crisp (v)

EXRAS FOR THE TABLE

Pigs in Blankets | 6

Cauliflower Cheese (v) | 6

Yorkshire Pudding x 1 | 1

Available between 20th November and 23rd December 2026, lunchtime and evening (excl. Sundays) for pre-bookings only, minimum of 6 per table. £10 per head non refundable deposit at time of booking and menu choices with full payment required 7 days in advance of your reservation date.

We reserve the right to change this menu in the event of circumstance beyond our control.

Our descriptions do not contain all the ingredients, so please ask a member of staff if you suffer from any food allergies.

We are a cashless venue - so card payments only please

A 10% service charge will be added to the final bill on all tables

01837 861334 | enquiries@bearslakeinn.com | bearslakeinn.co.uk