Beaster Sunday Menu

BEARSLAKE INN

FREE EGG SURPRISE WAITING FOR YOU

SMALL PLATES

Grilled Sourdough, Balsamic, Extra Virgin Olive Oil (vg, gf) | 6
Queen Green Olives, Lemon (vg, gf) | 6
Black Olive Tapenade, Crostini's (vg) | 5.5
Chickpea Hummus, Apricot Harissa, Flatbread (vg) | 8
Devon Leek & Potato Velouté, Crispy Quail Egg, Truffle (v, gf*)| 9.5
Italian Burrata, Isle of Wight Tomatoes, Basil (v, gf*) | 11
Smoked Cheddar Arancini, Worcestershire Sauce, Old Winchester Cheese| 11
Cured Chalk Stream Trout, Granny Smith Apple, Dill (gf) | 12
Crispy Creedy Carver Duck Leg, Rhubarb, Liquorice | 12

MAIN COURSE

Roast Topside of Devon Beef, Glazed Brisket (gf*) | 22
Roast Palmers Leg of Lamb, Glazed Faggot (gf*)| 22
Roast Palmers Loin of Pork, Crackling, Sage Stuffing (gf*) | 21
Trio of Meats - All the Trimmings! (gf*) | 26
Lentil, Raisin & Spring Onion Pithivier, Roasted Onions (v) | 21
All Roasts Served With Yorkshire Pudding, Roast Potatoes, Cauliflower Cheese & Seasonal Vegetables
Ale Battered Fish & Chips, Pea Puree, Tartar Sauce | 21
Steak Burger, Rise Bakery Seeded Bun, Brie, Chilli Jam, Truffle Fries | 19

SIDES

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

TO END

Bearslake Apple & Rhubarb Crumble, Vanilla Ice Cream (gf*) | 10
Hot Cross Bun & Butter Pudding, Chocolate Custard | 10
Steamed Golden Syrup Sponge, Chantilly Cream | 10
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

Plant based menu availabe upon request

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.