

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 |
Chickpea Hummus, Apricot Harissa, Flatbread (vg) | 8 | Somerset Applewood Smoked Nuts | 5 |
Black Olive Tapenade, Crostinis | 5.5

Small Plates

Celeriac Velouté, Hazelnut Dressing, Black Olive | 9.5
Crispy Pork Belly, Spring Onion, Chilli | 11
Smoked Haddock Chowder, Parsley, Pickled Shallot | 11
Applewood Smoked Cheddar Arancini, Worcester Sauce, Old Winchester Cheese | 11
Haggis Hash Brown, Plum Chutney, Red Mustard Cress | 11
Maple Glazed Pigs in Blankets, Crispy Onions | 10
Palmer's Chicken Terrine, Truffle, Pangrattato | 9.5
Italian Burrata, Pickled Pear, Hot Honey & Almond (gf*) | 11

Main Courses

Roast Topside of Devon Beef, *Glazed Brisket* (gf*) | 22
Roast Palmer's Loin of Pork, Crackling, *Sage Stuffing* (gf*) | 21
Duo of Meats - *All the Trimmings!* (gf*) | 24
Butternut Squash & Puy Lentil Pithivier (vg, v) | 19
All Roasts Served With Yorkshire Pudding, Roast Potatoes, Cauliflower Cheese & Seasonal Vegetables
Palmer's Steak Burger, Rise Bakery Seeded Bun, Brie, Chilli Jam, Truffle Fries | 19
Ale Battered Fish & Chips, Pea Puree, Tartar Sauce | 21

Sides

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

To End

Bread & Butter Pudding, Crème Anglaise, Nutmeg | 10
Spiced Ginger Sponge, Blood Orange Sorbet | 10
Steamed Golden Syrup Sponge, Chantilly Cream | 10
Bramley Apple & Blackberry Crumble, Vanilla Ice Cream | 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 old, Portal Tawny Port? | 7.75

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

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

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