



BEARSLAKE INN

Glass of Champagne | 16 | English Rose Fizz | 6 | Mojito | 10 | Hugo Spritz | 10

SMALL PLATES

Grilled Sourdough, Balsamic, Extra Virgin Olive Oil (vg)	6
Queen Green Olives, Lemon (vg, gf)	6
Chickpea Hummus, Apricot Harissa Mayo, Flatbread (vg)	9
Minted Pea Soup, with Croutons and Green Oil (gf*,v)	10
Hot Honey Glazed Pork Belly, Spring Onion, Crispy Chilli (gf)	12
Cheddar Arancini, Mustard Mayo, Parmesan	11
Italian Burrata, Heritage Tomatoes, Basil, Lemon (gf*,v)	12.5
Cured Chalk Stream Trout, Granny Smith Apple, Dill Dressing	11
Chicken Liver Parfait, Extra Virgin Olive Oil, Shaved Parmesan, Sourdough	11
Salt & Pepper Squid, Garlic Mayonnaise, Lime	12

BIG PLATES

Feta, Prosciutto & Hot Honey Sourdough Baguette	12
Oak Smoked Salmon & Herb Cream Cheese Baguette	14
Hummus & Apricot Harissa Open Sandwich (vg/gf*)	12
Ale Battered Fish & Chips, Tartare Sauce, Lemon (gf*)	21
Palmer's Steak Burger, Rise Bakery Seeded Bun, Brie, Chilli Jam, Truffle Fries	21
Baked Hake, Warm Heritage Tomato Salad, Basil (gf)	30
10oz Sirloin Steak, Mustard Fries, Chimichurri, Onion Rings (gf*)	36
Pork & Leek Sausages, Mash, Mustard Gravy	18

AWARD WINNING PIES

| 22

Proper award-winning pies. Choose your pie and have it your way with creamy mash or chips, served with greens & rich gravy.

Slow Cooked Beef & Ale | Steak & Stilton | Lamb, Veg & Mint

Chicken, Leek & Ham | Devon Homity (v) | Venison, Carrot & Swede

Don't forget to ask about our plant based menu

SIDES

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

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.