

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 |
Black Olive Tapenade, Crostinis | 5.5 |

Small Plates

Celeriac Veloute, Hazelnut Dressing, Black Olive (gf*) | 9.5
Deep Fried Camembert, Plum Chutney | 11
Smoked Haddock Chowder, Parsley, Pickled Shallot (gf*) | 11
Maple Glazed Pigs in Blankets, Crispy Onions | 10
Italian Burrata, Pickled Pear, Hot Honey & Almond (gf*) | 11
N'duja Arancini, Confit Garlic Mayonnaise, Manchego Cheese | 11
Potted Ham Hock, Sage, Piccalilli (gf) | 10
Pork Belly Bites, Spring Onion, Chilli (gf) | 11
Confit Chicken Thigh Terrine, Truffle Mayonnaise, Pangratatto (gf*) | 10

Big Plates

Feta, Prosciutto & Hot Honey Sourdough Baguette | 12
Pork, Apple Sauce Sourdough Baguette | 12
Beef, Horseradish, Sourdough Baguette | 12
Local Venison Sausages, Pomme Purée, Wholegrain Mustard, Gravy (gf*) | 22
Ale Battered Fish & Chips, Pea Puree, Tartar Sauce (gf*) | 21
Palmer's Steak Burger, Rise Bakery Seeded Bun, Brie, Chilli Jam, Truffle Fries | 19
Pan Seared Pollock, Confit Jerusalem Artichokes, Chicken Butter Sauce, Truffle (gf) | 29
300g Sirloin Steak, Truffle Fries, Peppercorn Sauce (gf*) | 36
Roasted Lamb Rump, Potato, Roasted Spring Onion, Mint (gf) | 25
Crown Prince Squash, Capers & Raisin Dressing (gf*) | 20

400g Sharing Rib Eye Steak, Peppercorn or Blue Cheese Sauce, Truffle Fries, Waldorf Salad (gf*) | 75

Sides

Green Salad, Pickled Shallot | 5 | Smoked Mash | 5 | Purple Sprouting Broccoli, Lemon, Almond | 6 |
Piccolo Parsnips, Chilli Honey | 7 | Chunky Chips | 6 | Truffle Fries | 8 | Skinny Fries | 5 |
Blue Cheese Sauce | 5 | Peppercorn Sauce | 5 |

To End

Spiced Ginger Sponge, Blood Orange Sorbet | 10
Bramley Apple & Blackberry Crumble, Vanilla Ice Cream (gf*) | 9
Bread & Butter Pudding, Vanilla Custard, Nutmeg | 10
Chocolate Fondant, Salted Caramel Ice 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 old, Portal Tawny Port? | 7.75

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

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