

# BEARSLAKE INN

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## DINE | STAY | RELAX

### **WINTER WARMER SET MENU**

*2 courses £28 / 3 courses £34*

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, Crostini's | 5.5

#### **To Start**

Celeriac Velouté, Hazelnut Dressing, Black Olive (gf\*)  
Smoked Cheddar Arancini, Worcestershire Sauce, Vintage Old Winchester Cheese  
Palmer's Chicken Terrine, Truffle, Pangrattato (gf\*)

#### **To Follow**

Local Venison Sausages, Pomme Pureé, Wholegrain Mustard, Gravy (gf)  
Ale Battered Fish & Chips, Pea Puree, Tartar Sauce (gf\*)  
Herb Risotto, Poached St. Ewe Egg, Herb Oil (gf)

#### **Sides**

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

#### **To End**

Bramley Apple & Blackberry Crumble, Vanilla Ice Cream (gf\*)  
Iced Coconut Parfait, Exotic Fruit, Coriander (gf)  
Selection of Sorbets & Ice Creams (gf\*)

#### **Dessert Cocktails & Wines (50ml)**

Espresso Martini | 10 | Irish Coffee | 9.5

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 – Sweet Nectar, Stone, Apricot, White Peach | 9  
Pedro Ximenez San Emilio Solera Familiar, Spain - 12 yr, Syrupy, Velvety, Raisin, Floral | 6

#### **Linger a little longer... delight in our selection of fine teas and artisan coffees**

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.

This menu is available Monday to Saturday lunchtime, Monday to Friday evening between 5pm & 6pm, and Sunday evening between 6pm & 7pm

**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](http://www.bearslakeinn.com)