

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 | Padron Peppers, Crispy Shallots (vg) | 7
Black Olive Tapenade, Crostini's (vg) | 5.5 | Queen Green Olives, Lemon (vg, gf) | 6
Chickpea Hummus, Apricot Harissa, Flatbread (vg) | 8

To Start

Pumpkin & Chili Velouté, Crème Fraiche, Lime (vg*, gf*) | 9.5
Italian Burrata, Pickled Pear, Hot Honey & Almond (v, gf) | 11
Cured Stone Bass, Jalapeno, Pickled Shallot, Coriander (gf) | 12
Cornish Blue Cheese Arancini, Salted Apple (v) | 11
Palmer's Chicken Terrine, Truffle, Pangrattato | 9.5
Confit Duck Hash Brown, Pickled Walnut, Parsley | 12

To Follow

Lydford Venison, Red Cabbage Ketchup, Blackberry (gf) | 34
BBQ Hispi Cabbage, Romesco Sauce, Cashew (vg, gf) | 20
10oz Sirloin Steak, Rosemary Skinny Fries & Café De Paris Butter | 35
Cornish Hake, Fish Soup, Herb Oil | 26
Breast of Guineafowl, Jerusalem Artichoke, Sweetcorn (gf*) | 24
Pan Seared Sea Bream, Crown Prince Squash, Sage, Girolle Mushroom | 28
Ale Battered Fish & Chips, Pea Puree, Tartar Sauce | 21
Beef Steak Burger, Brioche Bun, Brie, Chilli Jam, Tomato, Lettuce & Truffle Fries | 19
Venison Sausages, Mash, Wholegrain Mustard (gf*) | 22

Sides

Green Salad | 5 | Fine Beans, Feta | 6 | Smoked Mash | 5 | Tenderstem Broccoli | 6
Honey Roasted Root Vegetables | 5 | Cauliflower Florettes, Curry Butter | 6
Piccolo Parsnips, Chilli Honey | 7 | Chunky Chips | 6 | Truffle Fries | 8 | Skinny Fries | 5

To End

Steamed Chocolate Sponge, Hazelnuts, Custard | 10
Clementine & Nutmeg Bavarois, Sorbet | 10
Bearslake Apple Crumble, Vanilla Ice Cream | 8.5
Iced Vanilla Parfait, Red Wine Poached Pear (gf*) | 10
Selection of Sorbets & Ice Creams - Please ask for today's flavours (2/3 scoops) (gf*, vg) | 4/6
Cheese Selection - Selection of 4 Local Cheeses, Paired Accompaniments & Crackers (gf*) | 16
Why not add a 50ml glass of our extra special, 10 year aged, 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 | 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