



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
Black Olive Tapenade, Crostinis (vg)	5.5
Queen Green Olives, Lemon (vg, gf)	6
Chickpea Hummus, Apricot Harissa, Flatbread (vg)	8
Cauliflower Velouté, Devon Blue Cheese, Chive (gf*)	9.5
Squid Calamari, Harissa Emulsion, Lime	11
Smoked Cheddar Arancini, Worcester Sauce, Manchego Cheese	11
Cured Chalk Stream Trout, Pickled Granny Smith, Compressed Cucumber (gf)	10
Crispy Pork Belly, Spring Onion, Chilli (gf)	11
Braised Beef Shin Croquettes, Three Mustard Mayonnaise	10
Italian Burrata, Heritage Tomatoes, Basil, Lemon (gf*)	10

BIG PLATES

Feta, Prosciutto & Hot Honey Sourdough Baguette	12
Warm Roast Beef & Horseradish Sourdough Baguette	12
Oak Smoked Salmon, Cream Cheese & Dill Sourdough Baguette	13
Hummus & Apricot Harissa Open Sandwich (vg / gf*)	12
Ale Battered Fish & Chips, Pea Puree, Tartar Sauce (gf*)	21
Palmers Steak Burger, Rise Bakery Seeded Bun, Brie, Chilli Jam, Truffle Fries	20
Beurre Noisette Baked Pollock, Roasted Tomato Sauce, Samphire (gf)	29
300g Sirloin Steak, Black Pepper Seasoned Fries, Peppercorn Sauce (gf)	36

Don't forget to ask about our plant based menu

SIDES

Green Salad, Pickled Shallot 5 Truffle Roasted Devon Cauliflower 6
Purple Sprouting Broccoli, Lemon, Almond 6 Smoked Mash 5
Chunky Chips 6 Truffle Fries 8 Skinny Fries 5
Blue Cheese Sauce 5 Peppercorn Sauce 5

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.