

DINE | STAY | RELAX

Glass of Champagne |14 | Aperol Spritz |9 | Mojito | 9 | Passionfruit Martini | 12

While You Wait

Selection of Breads, Whipped Butter (vg*) |8| Spanish Mix Olives (vg/gf) |7
Padron Peppers, Crispy Shallots (vg*/gf)|7| Honey Roasted Chorizo Bites|8
Focaccia Slices, Harissa Hummus (v) |8| Chef's Choice Arancini | 8

To Start

Seasonal Soup - Chargrilled Sourdough & Whipped Butter (vg*/gf*) | 9.50
Goats Cheese & Tomato Bruschetta - Balsamic Glaze (v) 12
Crab Bisque - Cheddar & Chive Scone (gf) |13
Moules Mariniere - Sourdough Bread & Whipped Butter (gf)|14 / 20
Duck Liver, Bacon & Sloe Gin Pate - Chutney, Toast & Butter (gf) | 12
Creamy Garlic Mushrooms - Tarragon & Wine Sauce, Grilled Ciabatta (vg*/v/gf) | 12

To Follow

Venison - Loin of Venison, Venison Ragu, Spinach Pesto Linguine, Parmesan (gf) | 32
Duck- Blackberry, Honey Breast, Dauphinoise Potatoes, Bacon, Green Beans, Celeriac (gf) | 36
Tuscany Chicken Supreme - Garlic Tenderstem, Parmentier Potatoes | 22
Sea Bass - Spiced Crab & Mussel Risotto (gf) |24
Wood Mushroom Risotto - Spinach & Blue Cheese (v/gf) |20
Beetroot & Goats Cheese Gnocchi - Golden & Ruby Beetroot, Spinach & Hazelnut (v) |19
8oz Ribeye - Dauphinoise Potato, Spinach, Leek, Green Beans, Wild Mushroom Sauce (gf) |42

Pub Classics

Ale Battered Fish & Chips - Fish, Chips, Pea Puree, Pickled Onion & Clams, Tartar Sauce |
Small | 16 | Large |21
Beef Burger - Steak Burger, Brioche Bun, Bacon, Cheddar, Tomato, Lettuce, Truffle Fries | 19
Steak, Stout & Stilton Pie - Colcannon Mash, Vegetables of the Day | 24
Ocean Pie - Scallops, Hake, Salmon, Chive Velouté, Nutmeg Mash, Cornish Yarg, Veg (gf) | 27.5

Sides

Garlic & Herb Ciabatta (v/vg)| 5 (add cheese 1)|
Chunky Chips 6| Truffle Fries 8| Rosemary Salted Fries 6 |
Beetroot Slaw (v) | 4.50 | Seasonal Vegetables (v/vg) 6 | Caesar Salad with Anchovies 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

BEARSLAKE INN

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Dessert Cocktails

Espresso Martini | 10 | Baby Guinness | 7.5 | Irish Coffee | 9.5

To End

Sticky Toffee Pudding - Brown Sugar Butterscotch & Clotted Cream Ice Cream (v/gf) | 9
White Chocolate & Raspberry Tart - White Chocolate Ganache & Raspberry Sorbet (v) | 10
Basque Cheesecake - Honey & Cinnamon, Honeycomb Ice Cream | 9
Dark Chocolate Brownie - Warm Chocolate Brownie, Vanilla Ice Cream (v) | 9
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

Selection of Tea & Coffee

Americano 3.95	Liqueur Coffee 8.50
Espresso 2.65	English Breakfast Tea 3.65
Latte, Flat White, Cappuccino 3.95	Earl Grey Tea 3.65
Mocha 3.95	Flavoured Red Berry, Mint, Green 3.65

Looking for our Latest Offers and Specials?

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