

# 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  
Padron Peppers & Crispy Shallots (vg) | 7 | Black Olive Tapenade, Crostini's (vg) | 5.5  
Chickpea Hummus, Apricot Harissa, Flatbread (vg) | 8

### To Start

Seasonal Soup, Sourdough & Whipped Butter (vg\*, gf\*, v) | 9.5  
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

### Sunday Lunch

Roast Red Ruby Beef Sirloin (gf\*) | 22  
Roast Pork & Crackling (gf\*) | 21  
Duo of Meats - All the Trimmings (gf\*) | 24  
Braised Hispi Cabbage, Romesco Sauce, Cashews (v, vg\*) | 19

*All Roasts Served With Yorkshire Pudding, Roast Potatoes, Cauliflower Cheese & Seasonal Vegetables*

### Sides

Cauliflower Cheese (v) | 5.5 | Roast Potatoes (v) | 4 | Extra Bowl of Veg | 5  
Chunky Chips | 6 | Salted Skinny Fries | 6 | A Jug of Rich Red Wine Gravy (gf) | 3.5

### To End

Lemon Posset, White Chocolate & Raspberry | 8.5  
Bearslake Apple Crumble, Vanilla Ice Cream | 8.5  
Brioche Bread & Butter Pudding, Rhubarb Sorbet | 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*

**Be sure to ask us about our recommended dessert wine pairings to perfectly complement your sweet treat**

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