

# BEARSLAKE INN

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## 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  
Pressing of Smoked Ham Hock, St Ewe Egg, Pork Puffs | 11  
Italian Burrata, Pickled Pear, Hot Honey & Almond (v, gf\*) | 11

### **Main Courses**

Roast Topside of Devon Beef, *Glazed Brisket* (gf\*) | 22  
Roast Palmers Pork Loin, *Sage Stuffing, Crackling* (gf\*) | 21  
Duo of Meats - *All the Trimmings!* (gf\*) | 24  
Squash & Cashew Nut Stuffed Savoy Cabbage, *Crispy Sage* (vg, gf\*) | 19  
*All Roasts Served With Yorkshire Pudding, Roast Potatoes, Cauliflower Cheese & Seasonal Vegetables*  
Ale Battered Fish & Chips, Pea Puree, Tartar Sauce | 21  
Beef Steak Burger, Brioche Bun, Brie, Chilli Jam, Tomato, Lettuce & Truffle Fries | 19

### **Sides**

Cauliflower Cheese (v) | 5.5 | Roast Potatoes (v,gf) | 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**

Iced Vanilla Parfait, Red Wine Poached Pear (gf\*) | 10  
Bearslake Apple Crumble, Vanilla Ice Cream | 8.5  
Hot Chocolate Fondant, Cherry Sorbet | 9  
Selection of Sorbets & Ice Creams (2/3 scoops) (gf\*, vg) | 4/6  
Bearslake Cheese Board (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)