

Bearslake Inn VALENTINES MENU

WHILE YOU WAIT

Grilled Sourdough, Balsamic,
Extra Virgin Olive Oil (vg) | 6

Black Olive Tapenade,
Crostini's (vg) | 5.5

Queen Green Olives, Lemon
(vg, gf) | 6

Somerset Applewood Smoked
Nuts | 5

Chickpea Hummus, Apricot
Harissa, Flatbread (vg) | 8

SET SHARING MENU £55pp

MUST BE PRE-BOOKED |
INCLUDES RED ROSE & GLASS OF FIZZ

Rosemary & Confit Garlic Baked Camembert,
Honey, Ale & Oat Loaf

400g Sharing Devon Rib Eye Steak, Truffle fries,
Waldorf Salad, 2 Sauces - Choose From:
Peppercorn | Chimichuri | Blue Cheese | Confit
Garlic Butter | Red Wine Jus

70% Callebaut Dark Chocolate Jelly,
Passionfruit, Banana & Gold Leaf

SMALL PLATES

Celeriac Veloute, Hazelnut Dressing, Black Olive | 9.5

Grilled Line Caught Mackerel, Granny Smith Apple, Sesame (gf) | 11

N'duja Arancini, Confit Garlic Mayonnaise, Manchego Cheese (v) | 11

Palmers Chicken Terrine, Truffle, Pangrattato | 9.5

Haggis Hash Brown, Plum Chutney, Red Mustard Cress | 11

Tempura Fowey Mussels, Apple Vinegar Powder, Seaweed Mayonnaise | 10

Italian Burrata, Pickled Pear, Hot Honey & Almond (gf*) | 11

LARGE PLATES

Roasted Cornish Cod, Shellfish Bisque, Lemongrass | 32

Crown Prince Squash, Caper & Raisin Dressing | 20

250g Sirloin Steak, Truffle Fries, Peppercorn Sauce | 36

Creedy Carver Duck Breast, Forced Yorkshire Rhubarb, Fennel Pollen | 28

Confit Lamb Shoulder, Potato, Roasted Spring Onion, Mint Jus | 25

Ale Battered Fish & Chips, Pea Puree, Tartar Sauce | 21

Palmers Steak Burger, Rise Bakery Seeded Bun, Brie, Chilli Jam, Truffle Fries | 19

Local Venison Sausages, Pomme Puree, Wholegrain Mustard, Gravy(gf*) | 22

Seared Sea Bream Fillet, Confit Leeks, Cornish Pastis | 29

SIDES

Green Salad | 5 | Smoked Mash | 5 | Purple Sprouting Broccoli, Lemon | 6 |

Fine Beans, Feta | 6 Piccolo Parsnips, Chilli Honey | 7 | Chunky Chips | 6 |

Truffle Fries | 8 | Skinny Fries | 5

Blue Cheese Sauce | 5 | Peppercorn Sauce | 5

TO END

Frozen Coconut Parfait, Exotic Fruit Salad, Coriander | 12

Spiced Ginger Sponge, Blood Orange Sorbet | 10

70% Callebaut Chocolate Jelly, Passionfruit & Banana Sorbet | 11

Lemon Posset, Grapefruit Compote, Mojito Granita | 10

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

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.