



MOTHER'S DAY MENU

SERVED 12 TO 4pm SUNDAY 15TH MARCH

BEARSLAKE INN

WHILE YOU WAIT

- Grilled Sourdough, Balsamic, Extra Virgin Olive Oil (vg) | 6
- Queen Green Olives, Lemon (vg, gf) | 6
- Black Olive Tapenade, Crostini's (vg) | 5.5
- Chickpea Hummus, Apricot Harissa, Flatbread (vg) | 8

TO START

- Devon Leek & Potato Velouté, Crispy Quail Egg, Truffle | 9.5
- Italian Burrata, Isle of Wight Tomatoes, Basil | 11
- Smoked Cheddar Arancini, Worcester Sauce, Old Winchester Cheese | 11
- Cured Chalk Stream Trout, Granny Smith Apple, Dill | 12
- Crispy Creedy Carver Duck Leg, Rhubarb, Liquorice | 12

MAIN COURSE

- Roast Topside of Devon Beef, Glazed Brisket (gf*) | 22
- Roast Palmers Leg of Lamb, Glazed Faggot | 22
- Roast Palmers Loin of Pork, Crackling, Sage Stuffing (gf*) | 21
- Trio of Meats - All the Trimmings! (gf*) | 26
- Lentil, Raisin & Spring Onion Pithivier, Roasted Onions | 21
- All Roasts Served With Yorkshire Pudding, Roast Potatoes, Cauliflower Cheese & Seasonal Vegetables
- Ale Battered Fish & Chips, Pea Puree, Tartar Sauce | 21
- Palmers Steak Burger, Rise Bakery Seeded Bun, Brie, Chilli Jam, Truffle Fries | 19

SIDES

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

TO END

- Bearslake Apple & Rhubarb Crumble, Vanilla Ice Cream | 9
- Frozen Coconut Parfait, Exotic Fruit Salad, Coriander | 12
- Spiced Ginger Sponge, Blood Orange Sorbet | 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

DESSERT WINES 50ML

- De Bortoli Botrytis 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.