



# MOTHER'S DAY MENU

SERVED 12 to 4pm SUNDAY 15<sup>TH</sup> 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 Purée, 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 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.