

# BEARSLAKE INN

## DINE | STAY | RELAX

### **Boxing Day & New Year's Day Festive Feast Menu**

Glass of Champagne | 14 | Mulled Wine | 6 | Candy Cane Mojito | 9 | Cinnamon & Spice Margarita | 9

#### **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  
Chickpea Hummus, Apricot Harissa, Flatbread (vg) | 8 | Somerset Applewood Smoked Nuts | 5

#### **To Start**

Celeriac Velouté, Hazelnut Dressing, Black Olive (vg\*) (gf\*) | 9.5  
Cured Chalk Stream Trout, Granny Smith Apple, Dill (gf) | 12  
Cornish Blue Cheese Arancini, Salted Apple (v) | 11  
Palmer's Chicken Terrine, Truffle, Pangrattato | 9.5  
Italian Burrata, Pickled Pear, Hot Honey & Almond (v, gf\*) | 11

#### **Main Courses**

Devon Beef Bourguignon, Pomme Puree, Sourdough | 22  
Turkey & Sage Pie, Roasted Sprouts, Gravy | 23  
Roast Palmer's Pork Loin, Sage Stuffing, Crackling, Roast Potatoes & Seasonal Veg (gf\*) | 21  
Ale Battered Fish & Chips, Pea Puree & Tartar Sauce | 21  
Local Venison Sausages, Pomme Puree, Wholegrain Mustard (gf\*) | 22  
Cornish Hake, Fish Soup, Orzo Pasta, Herb Oil | 26  
Beef Steak Burger, Rise Bakery Seeded Bun, Chilli Jam, Brie, Truffle Fries | 19  
BBQ Hispi Cabbage, Romesco Sauce, Cashew Nuts (vg\*, v, gf) | 20

#### **Sides**

Green Salad | 5 | Smoked Mash | 5 | Tenderstem Broccoli | 6 | Fine Beans, Aged Feta | 6  
Piccolo Parsnips, Chilli Honey | 7 | Chunky Chips | 6 | Truffle Fries | 8 | Skinny Fries | 5

*Alongside our feast menu, we'll be serving some festive specials for lighter bites and bar snacks too*

#### **To End**

Bearslake Apple & Blackberry Crumble, Vanilla Ice Cream | 8.5  
Dark Chocolate Fondant, Sour Cherries, Cherry Sorbet | 10  
Clementine & Nutmeg Cheesecake, Clementine Sorbet | 10  
Selection of Sorbets & Ice Creams (2/3 scoops) (gf\*/vg) | 4/6  
Bearslake Cheeseboard (gf\*) | 16  
*Why not add a 50ml glass of our extra special, 10 year aged, Portal Tawny Port? | 7.75*

#### **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 Palette | 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)