

DINE | STAY | RELAX

WINTER WARMER SET MENU

2 courses £28 / 3 courses £34

Glass of Champagne | 14 | Aperol Spritz | 9 | Mojito | 9 | Negroni | 9

While You Wait

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

Padron Peppers & Crispy Shallots (vg) | 7 | Queen Green Olives, Lemon (vg, gf) | 6

Chickpea Hummus, Apricot Harissa, Flatbread (vg) | 8 | Black Olive Tapenade, Crostini's (vg) | 5.5

To Start

Pumpkin & Chilli Velouté, Crème Fraiche, Lime, Sourdough & Salted Butter (vg) (gf*)

Cured Stone Bass, Jalapeno, Pickled Shallot, Coriander (gf)

Confit Duck Hash Browns, Pickled Walnut (gf*)

To Follow

Venison Sausages, Mash, Wholegrain Mustard

Salmon & Chive Fishcake, Poached Egg, Mustard

Herb Risotto, Poached Hen's Egg (vg*, v, gf)

Sides

Green Salad | 5 | Smoked Mash | 5 | Tenderstem Broccoli | 6

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

Chunky Chips | 6 | Truffle Fries | 8 | Skinny Fries | 5

To End

Dark Chocolate Mousse, Hazelnut & Salted Caramel Ice Cream

Bearslake Apple Crumble, Vanilla Ice Cream

Selection of Sorbets & Ice Cream

Dessert Cocktails & Wines (50ml)

Espresso Martini | 10 | Irish Coffee | 9.5

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 – Sweet Nectar, Stone, Apricot, White Peach | 9

Pedro Ximenez San Emilio Solera Familiar, Spain - 12 yr, Syrupy, Velvety, Raisin, Floral | 6

Linger a little longer... delight in our selection of fine teas and artisan coffees – the perfect finishing touch to your Bearslake visit.

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.

This menu is available Monday to Saturday lunchtime, Monday to Friday evening between 5pm & 6pm, and Sunday evening between 6pm & 7pm

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