



BEARSLAKE INN

Glass of Champagne | 16 | Aperol Spritz | 9 | Mojito | 10 | Hugo Spritz | 10

SMALL PLATES

Grilled Sourdough, Balsamic, Extra Virgin Olive Oil (vg)	6
Villani Coppa Ham, Cornichons, Shaved Parmesan (gf)	9
Queen Green Olives, Lemon (vg, gf)	6
Chickpea Hummus, Apricot Harissa, Flatbread (vg)	8
Whipped Cods Roe, Preserved Lemon, Toasted Sourdough	9
Leek & Truffle Veloute, Crispy St Ewe Hens (v,gf*)	9.5
Ox Cheek & Mozzarella Arancini, Harissa Mayonnaise, Parmesan	11
Cured Chalk Stream Trout, Granny Smith Apple, Cucumber, Dill (gf)	10
Hot Honey Glazed Pork Belly, Spring Onion, Crispy Chilli (gf)	11
Italian Burrata, Heritage Tomatoes, Basil, Lemon (v,gf*)	10
Grilled Red Mullet, Greek Yoghurt, Lemon Hot Sauce, Fennel Salad (gf)	19

BIG PLATES

Roasted Spring Lamb Rump, Summer Peas, Baby Gem, Mint	34
Butter Roasted Chicken Breast, Braised Hispi Cabbage, Hazelnut (gf)	23
Ale Battered Fish & Chips, Pea Puree, Tartar Sauce (gf*)	21
Palmer's Steak Burger, Rise Bakery Seeded Bun, Brie, Chilli Jam, Truffle Fries	20
Beurre Noisette Baked Pollock, Roasted Tomato Salad, Samphire (gf)	29
300g Sirloin Steak, Mustard Fries, Chimichurri, Onion Rings (gf*)	36
Palmer's Pork Chop, Sumac, Fregola, Lemon, Granny Smith Apple	31
Caesar Salad, Anchovy, Parmesan, Pancetta, Croutons, St Ewe Egg (gf*)	8/16

Don't forget to ask about our plant based menu

SIDES

Green Salad, Pickled Shallot 5 Truffle Roasted Devon Cauliflower 6
Purple Sprouting Broccoli, Lemon, Almond 6
Smoked Mash 5 Chunky Chips 6 Truffle Fries 8 Skinny Fries 5
Jersey Royal Potatoes, Seaweed Dressing 6
Blue Cheese Sauce 5 Peppercorn Sauce 5

gf* - Adaptable to Gluten Free | gf – Gluten Free | v – Vegetarian | v* - Adaptable to Vegetarian | vg – Vegan

We are a cashless venue – so card payments only please. A discretionary 10% service charge will be added to the final bill.

27/04

