



BEARSLAKE INN
this festive season
3 course, £40

TO START

Spiced Butternut Squash Soup, Chestnut Gremolata, Sourdough (vg)
Devon Crab & Crayfish Cocktail, Chicory, Radicchio, Samphire, Bloody Mary Sauce
Ham Hock, Wholegrain Mustard & Clementine Terrine, Beer Mustard, Cornichons, Sourdough
Chicory, Pear & Walnut Waldorf Salad, Fig Dressing (vg)

MAINS

Roast Devon Turkey, Roast Potatoes, Crushed Winter Roots, Brussel Sprouts, Maple Roast Parsnip, Pig in Blanket, Yorkshire Pudding, Cranberry Sauce, Gravy
Roast Topside of Palmers Beef, Roast Potatoes, Crushed Winter Roots, Brussel Sprouts, Maple Roast Parsnip, Pig in Blanket, Yorkshire Pudding, Horseradish Sauce, Gravy
Lentil, Wild Mushroom Nut Roast, Roast Potatoes, Crushed Winter Roots, Brussel Sprouts, Maple Roast Parsnip, Yorkshire Pudding & Gravy (v, vg)*
Devon Crab & Scallop Tagliatelle, Chilli, Dill, Lemon
Hot Smoked ChalkStream Trout Salad, New Potatoes, Samphire, Pickled Onions, Radish

PUDDINGS

Christmas Pudding, Brandy Butter Ice Cream (v)
Apple, Fig & Chestnut Crumble, Bay Leaf Custard (v)
Dark Chocolate Brownie, Caramel Sauce, Clotted Cream (v)
St Clements Treacle Tart, Stewed Clementines, Clotted Cream (v)

FOR THE TABLE

Pigs in Blankets | 6
Cauliflower Cheese (v) | 6
Pork, Apple & Leek Stuffing | 6
Camembert 'Bites', Cranberry Slaw (v) | 9

Available between 20th November and 23rd December 2026, lunchtime and evening (excl. Sundays) for pre-bookings only, minimum of 6 per table. £10 per head non refundable deposit at time of booking and menu choices with full payment required 7 days in advance of your reservation date.

We reserve the right to change this menu in the event of circumstance beyond our control.
Our descriptions do not contain all the ingredients, so please ask a member of staff if you suffer from any food allergies.
We are a cashless venue - so card payments only please

A 10% service charge will be added to the final bill on all tables

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