

# BEARSLAKE INN

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## DINE | STAY | RELAX

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

### **While You Wait**

Grilled Sourdough, Balsamic, Extra Virgin Olive Oil | 6 | Black Olive Tapenade, Crostini's | 5.5 |  
Queen Green Olives, Lemon | 6 | Somerset Applewood Smoked Nuts | 5 |

### **Small Plates**

Celeriac Velouté, Hazelnut Dressing, Black Olive (gf\*) | 9.5  
Deep Fried Camembert, Plum Chutney | 11  
Smoked Haddock Chowder, Parsley, Pickled Shallot (gf) | 11  
Confit Chicken Thigh Terrine, Truffle Mayonnaise, Pangratatto | 11  
Italian Burrata, Pickled Pear, Hot Honey & Almond (gf\*) | 11  
Pork Belly Bites, Chilli, Spring Onion (gf) | 11  
Black Pudding Hash Brown, Sour Apple, Potato Puffs (gf\*) | 11  
Maple Glazed Pigs in Blankets, Crispy Onions | 10  
Potted Ham Hock, Sage, Piccalilli (gf) | 10

### **Large Plates**

Local Venison Loin, Parsnip Fondant, Dark Chocolate (gf) | 32  
Ale Battered Fish & Chips, Pea Puree, Tartar Sauce (gf\*) | 21  
Butter Roasted Chicken Supreme, Wild Garlic, Asparagus (gf) | 23  
Palmer's Steak Burger, Rise Bakery Seeded Bun, Brie, Chilli Jam, Truffle Fries | 19  
Pan Seared Pollock, Confit Jerusalem Artichokes, Chicken Butter Sauce, Truffle (gf) | 29  
300g Sirloin Steak, Truffle Fries, Peppercorn Sauce (gf\*) | 36  
Roasted Lamb Rump, Potato, Roasted Spring Onion, Mint (gf) | 25  
Crown Prince Squash, Caper & Raisin Dressing (gf) | 20  
400g Sharing Rib Eye Steak, Peppercorn or Blue Cheese Sauce, Truffle Fries, Waldorf Salad | 75

### **Sides**

Green Salad, Pickled Shallot | 5 | Smoked Mash | 5 |  
Purple Sprouting Broccoli, Lemon, Almond | 6 | Piccolo Parsnips, Chilli Honey | 7 |  
Chunky Chips | 6 | Truffle Fries | 8 | Skinny Fries | 5 |  
Blue Cheese Sauce | 5 | Peppercorn Sauce | 5 |

### **To End**

Bramley Apple & Blackberry Crumble, Vanilla Ice Cream (gf\*) | 9  
Spiced Ginger Sponge, Blood Orange Sorbet | 10  
Chocolate Fondant, Salted Caramel Ice Cream | 10  
Mango Pannacotta, Exotic Fruit Salad, Passionfruit 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 old, 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)