

# DINE | STAY | RELAX

## **WINTER WARMER SET MENU**

*2 courses £28 / 3 courses £34*

Glass of Champagne |14 | Aperol Spritz |9 | Mojito | 9 | Passionfruit Martini | 12

### **While You Wait**

Selection of Breads with Whipped Butter (vg\*) |8| Spanish Mix Olives (vg/gf) |7|  
Padron Peppers & Crispy Shallots (v/gf)|7| Focaccia, Harrisia, Hummus (v) |8|  
Honey Roasted Chorizo Bites|8

### **To Start**

**Seasonal Soup** - Chargrilled Sourdough & Homemade Butter (v\*) (gf\*)  
**Goat's Cheese Tomato Bruschetta** – Balsamic Glaze (v/gf)  
**Pate** – Duck Liver, Bacon & Sloe Gin, Chutney, Toast & Butter

### **To Follow**

**Tuscany Chicken Supreme** – Garlic Tenderstem, Parmentier Potatoes  
**Wood Mushroom Risotto** – Spinach & Blue Cheese (v/gf)  
**Steak, Stout & Stilton Pie** – Colcannon Mash, Vegetables of the Day  
**Salmon, Chive & Mustard Fishcake** – Spinach, Leek & Tarragon, Cornish Potato

### **Sides**

Seasonal Vegetables (v/vg) 6 | Green Salad (v) 5.50| Beetroot Slaw (v) 4.50 |Chunky Chips 6|  
Truffle Fries 8| Rosemary Salted Fries 6 |Garlic & Herb Ciabatta (v/vg) |5 (add cheese 1)

### **To End**

**Tart du Jour** – Please ask your server for today's choice  
**Dark Chocolate Brownie** - Warm Chocolate Brownie, Vanilla Ice Cream  
**Crumble** – Apple & Rhubarb, Cream

### **Dessert Cocktails & Wines (50ml)**

Espresso Martini |10 | Baby Guinness |7.5 | 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](http://www.bearslakeinn.com)