



BEARSLAKE INN

Glass of Champagne | 16 | English Rose Fizz | 6 | Mojito | 10 | Hugo Spritz | 10

SMALL PLATES

Grilled Sourdough, Balsamic, Extra Virgin Olive Oil (vg)	6
Queen Green Olives, Lemon (vg, gf)	6
Villani Coppa Ham, Pickles, EVOO, Shaved Parmesan	10
Minted Pea Soup, with croutons and Green Oil (gf*,v)	9.5
Hot Honey Glazed Pork Belly, Spring Onion, Crispy Chilli (gf)	11
Ox Cheek & Mozzarella Arancini, Harissa Mayo, Parmesan	11
Italian Burrata, Heritage Tomatoes, Basil, Lemon (gf*,v)	12
Cured Chalk Stream Trout, Cucumber, Granny Smith Apple, Dill Dressing	10
Grilled Red Mullet, Greek Yoghurt, Lemon Hot Sauce, Fennel Salad (gf)	19

BIG PLATES

Feta, Prosciutto & Hot Honey Sourdough Baguette	12
Roast Pork Loin Baguette, Apple Sauce	12
Oak Smoked Salmon & Herb Cream Cheese Baguette	14
Hummus & Apricot Harissa Open Sandwich (vg/gf*)	12
Ale Battered Fish & Chips, Pea Puree, Tartare Sauce (gf*)	21
Palmer's Steak Burger, Rise Bakery Seeded Bun, Brie, Chilli Jam, Truffle Fries	20
Beurre Noisette Baked Pollock, Warm Heritage Tomato Salad, Basil (gf)	29
Char-Grilled Pork Chop, Lemon Fregola, Granny Smith Apple (gf*)	31
10oz Sirloin Steak, Mustard Fries, Chimichurri, (gf*)	36
Roasted Spring Lamb Rump, Summer Peas, Baby Gem, Mint (gf)	34
Butter Roasted Chicken Breast, Grilled Hispi Cabbage, Hazelnut (gf)	23
Grilled Cumberland Sausage, Mash, Wholegrain Mustard Gravy	24

SIDES

Don't forget to ask about our plant based menu

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

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.

09/05