



BEARSLAKE INN

English Sparkling Wine | 8 | Aperol Spritz | 9 | Mojito | 10 | Hugo Spritz | 10

SMALL PLATES

Grilled Sourdough, Balsamic, Extra Virgin Olive Oil (vg)	6
Queen Green Olives, Lemon (vg, gf)	6
Chickpea Hummus, Apricot Harissa, Flatbread (vg)	8
Chicken Liver Parfait, Extra Virgin Olive Oil, Shaved Parmesan, Sourdough	10
Whipped Cods Roe, Preserved Lemon, Pangrattato	9
Pea Soup, Mint, Croutons, Truffle Oil (gf*,v)	9.5
Blue Cheese Arancini, Apple Purée, Parmesan	11
Italian Burrata, Heritage Tomatoes, Basil, Lemon (gf*,v)	12
Hot Honey Glazed Pork Belly, Crispy Chilli, Spring Onion	11
Cured Chalk Stream Trout, Cucumber, Granny Smith Apple, Dill Dressing	10

MAINS

Roast Palmers Loin of Pork, Crackling, Sage Stuffing (gf*)	22
Roast Topside of Devon Beef, Glazed Brisket (gf*)	22
Duo of Meats - All the Trimmings! (gf*)	24
Puy Lentil, Cranberry & Spring Onion Wellington (vg/v)	19
<i>All Roasts Served With Yorkshire Pudding, Roast Potatoes, Cauliflower Cheese & Seasonal Vegetables</i>	
Ale Battered Fish & Chips, Pea Puree, Tartar Sauce (gf*)	19
Palmers Steak Burger, Rise Bakery Seeded Bun, Brie, Chilli Jam, Truffle Fries	21
Caesar Salad, Anchovy, Parmesan, Pancetta, Croutons, St Ewe Egg (gf*)	8/16

SIDES

Cauliflower Cheese 5.5
Roast Potatoes 4
Chunky Chips 6
Skinny Fries 5
Truffle Fries 8
Green Salad, Pickled Onions 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.

31/05