



## BEARSLAKE INN

English Sparkling Wine | 8 | Limoncello 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)                          | 9    |
| Chicken Liver Parfait, Extra Virgin Olive Oil, Shaved Parmesan, Sourdough | 11   |
| Pea Soup, Mint, Croutons, Truffle Oil (gf*,v)                             | 10   |
| Blue Cheese Arancini, Apple Purée, Parmesan                               | 12   |
| Italian Burrata, Heritage Tomatoes, Basil, Lemon (gf*,v)                  | 12.5 |
| Hot Honey Glazed Pork Belly, Crispy Chilli, Spring Onion                  | 12   |
| Cured Chalk Stream Trout, Cucumber, Granny Smith Apple, Dill Dressing     | 11   |

### BIG PLATES

|                                                                                |    |
|--------------------------------------------------------------------------------|----|
| Ale Battered Fish & Chips, Pea Puree, Tartare Sauce (gf*)                      | 21 |
| Palmer's Steak Burger, Rise Bakery Seeded Bun, Brie, Chilli Jam, Truffle Fries | 21 |
| Beurre Noisette Baked Hake, Warm Heritage Tomato Salad, Basil (gf)             | 30 |
| 10oz Sirloin Steak, Mustard Fries, Chimichurri, Onion Rings (gf*)              | 36 |
| Roasted Spring Lamb Rump, Summer Peas, Baby Gem, Mint (gf)                     | 34 |
| Butter Roasted Chicken Breast, Wild Mushroom Purée, Tarragon Dressing (gf)     | 24 |
| Pork & Leek Sausages, Mash, Mustard Gravy                                      | 24 |

*Don't forget to ask about our plant based menu*

### SIDES

|                                                                          |
|--------------------------------------------------------------------------|
| Green Salad, Pickled Shallot   5   Truffle Roasted Devon Cauliflower   6 |
| Tenderstem Broccoli, Lemon, Hazelnuts   6                                |
| Cornish New Potatoes, Seaweed Dressing   6   Smoked Mash   5             |
| Chunky Chips   6   Truffle Fries   8   Skinny Fries   5                  |
| Blue Cheese Sauce   5   Peppercorn Sauce   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.*

24/06