



BEARSLAKE INN

Glass of Champagne | 16 | Aperol Spritz | 9 | Mojito | 10 | Hugo Spritz | 10

SMALL PLATES

Grilled Sourdough, Balsamic, Extra Virgin Olive Oil (vg)	6
Black Olive Tapenade, Crostinis (vg)	5.5
Queen Green Olives, Lemon (vg, gf)	6
Chickpea Hummus, Apricot Harissa, Flatbread (vg)	8
Cauliflower Velouté, Devon Blue Cheese, Chive (gf*)	9.5
Squid Calamari, Harissa Emulsion, Lime	11
Smoked Cheddar Arancini, Worcester Sauce, Manchego Cheese	11
Cured Chalk Stream Trout, Pickled Granny Smith, Compressed Cucumber (gf)	10
Crispy Pork Belly, Spring Onion, Chilli (gf)	11
Italian Burrata, Heritage Tomatoes, Basil, Lemon (gf*)	10

MAINS

Roast Topside of Devon Beef, Glazed Brisket (gf*)	22
Roast Palmers Loin of Pork, Crackling, Sage Stuffing (gf*)	21
Duo of Meats - All the Trimmings! (gf*)	24
Puy Lentil, Raisin & Spring Onion Pithivier (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

SIDES

Cauliflower Cheese 5.5 Roast Potatoes 4 Extra Bowl of Veg 5
Chunky Chips 6 Skinny Fries 5 A Jug of Rich Red Wine Gravy 3.5

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.