

\*This is an example of our daily menu. This is subject to change at any time according to supplies.

We also have many exciting and tasty specials which are available daily too.



### DESSERTS:

Home-made sticky toffee pudding, toffee sauce & custard/cream or ice cream	8
Bourbon Vanilla Crème Brulee and shortbread biscuit (GFO)	8
Brioche Apple Tart and honeycomb ice cream	8
Apple & Blackberry Crumble with custard/cream/ice cream (GF)	8
Warm chocolate brownie with vanilla ice-cream (GF)(VE)	8
Winter Mess – meringue, winter poached fruit, coulis and whipped cream (GF)	8

### COFFEE, TEA, LIQUOR:

Espresso	2.20
Dbl Espresso	2.85
Americano	2.95
Latte	3.50
Cappuccino	3.50
Fresh Mint tea	2.50
Flavoured tea	2.50
Floating coffees: Bandy/whisky/Tia-Maria	8.50
Espresso Martini	9
<i>Digestif</i>	
Port 50ml	4
Sherry 50ml	4
Dissorano 25ml/50ml	3/5
Contreau 25ml/50ml	3/5
Martini 50ml	4
Baileys 50ml	4
Brandy 25ml/50ml	3/5
Whisky 25ml/50ml	3/5

The Bear Inn is not an allergen free kitchen, our produce may come into contact with any of the 14 recognised allergens, if you have an allergy or intolerance, please notify a member of staff so that they may advise you on what our dishes contain. Items are marked on the menu as Gluten Free (GF), Vegetarian (V)(VO) or Vegan (VE)(VGO)

Please view our specials board. Prices include VAT. Your bill will have a discretionary 10% service charge.