

*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.



SMALL PLATES:

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| Wild Mushroom Arancini, squash purée, shaved Parmesan & balsamic (VG)(GF) | 7 |
| Deep Fried Aubergine chips drizzled with honey and black onion seeds (VG)(GF) | 7 |
| 'Real' Mixed Olives to share (VG)(GF) | 5 |
| Salt and Pepper Squid, fresh coriander and Caesar dressing | 8 |
| Roast Baby Chorizo and crème fraiche | 7 |
| Large Grilled Prawns with fresh chilli and garlic (GF) | 8 |
| Rustic bread rolls for 2,4 or 6 people | 5/6/8 |

STARTERS:

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| The Bear Inn signature cheese soufflé, double Gloucester cheese, infused cream (GF) | 9 |
| Smoked Ham Hock Terrine, fig & apple chutney, grilled sourdough | 8.5 |
| Braised Oxtail Ragu, fresh Pappardelle, shaved Parmesan | 8/17 |
| Classic Ceaser Salad with pancetta, croutons & anchovies (GFO) | 7.5/15 |
| Roast Beetroot and fig carpaccio, caper and raisin dressing, fresh garden salad (VG) | 8 |

OUR CLASSICS:

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| Aged 8oz beef burger, brioche bun, classic stack, American mustard, Koffman chips (VGO) | 17 |
| Add cheese | 1.00 |
| Add bacon | 1.25 |
| Cider battered fish and chips, lemon, tartar sauce, mushy peas, curry sauce, Koffman chips (GF) | 12.5/17.5 |
| Pie of the week with seasonal greens and a choice of new potatoes/mash/chips | 17 |
| Grilled 8oz gammon steak, Koffman chips, Cornish fried eggs, grilled pineapple (GF) | 16 |

MAINS:

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| Chicken Kiev, caper, parsley and lemon mash, fresh mixed greens (GF) | 20 |
| Roast Salmon fillet, dauphinoise potato, horseradish sauce, crispy leeks (GF) | 19 |
| Cornish Fish Pie:- Pollock, Cod, Salmon, Prawns and smoked Haddock, topped with dbl Gloucester and crumb (GF) | 17.50 |
| 6oz rump steak served with Koffman chips, grilled tomato, battered onion ring, flat mushroom (GF) | 20 |
| Roast Squash risotto, blue cheese, courgette ribbons, thyme oil (V)(VGO)(GF) | 19 |

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.