



Bearslake Inn

SAMPLE MENU

An Appetiser to begin....

Home made soup of the day

£4.50

Smoked salmon from the Dartmouth smokehouse

served on a bed of wild rocket with capers

£5.95

Garlic King prawns

sautéed with garlic and black pepper served on a bed of rocket

£7.95

Warm Devon blue cheese and bacon salad

£5.25

Baked cheese with mango chutney

Goldilocks organic 'brie' style cheese from Somerset

ideal for two to share

£7.95

Bearslake Inn Chicken liver and port wine pate

served with warm toast

£4.95

From the Char grill.....

served with chips, mushrooms, grilled tomato and salad garnish

Sirloin steak

£15.50

Fillet steak

£22.50

Please ensure that you advise us if you have any form of food allergy





a Main Dish to savour.....

(served with a selection of fresh vegetables, unless shown otherwise)

West Country lamb chops

with a creamy onion, garlic and rosemary sauce

£14.00

Loín of West Country pork

with dijonnaise sauce

£13.50

Pan cooked fillet of beef

accompanied by mouth watering Béarnaise sauce

£23.00

Blue cheese Chicken

*Breast of Devon chicken on a bed of sautéed spring onion
surrounded by Devon blue cheese sauce*

£14.00

Plum duck

breast of Gressingham duck with plum and mustard sauce

£16.00

Fillet of hake

with balsamic tomatoes

£16.50

Potato options

'New' potatoes	inclusive
Garlic potato	£2.75
Mashed potato	£1.50
Sauté potato	£2.00

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a dessert to complete the experience.....

served with your choice of, clotted cream, double cream, custard or ice cream

Lemon tart

sweet short crust pastry with a tangy lemon cream filling

Sticky toffee pudding

with toffee sauce

Spotted dick

served with butter and caster sugar

all £5.50

Extra portion of cream 75p

Try a glass of our dessert liqueur wine 50ml £2.75.

The perfect accompaniment to your pudding

Salcombe Dairy ice cream (3 scoops)

The ice cream is made from whole fresh local milk and double cream, raw cane sugar and butter. Each hand made ice cream is flavoured by using completely natural and pure ingredients: the finest Belgian

Chocolate; fruit flavours contain over a pound of fruit in every gallon.

vanilla, strawberry, peppermint choc chip, apricot, rum 'n' raisin, honeycomb, chocolate, coffee, or stem ginger.

£4.95

Birthday Buster

Indulge in a bowl of ice cream (4 scoops), clotted cream, marshmallows and chocolates, complete with candle. Singing optional.

£5.95

Cheeseboard featuring four West Country cheeses

Smooth Ticklemore goats cheese. Choicest Cornish Yarg, light and creamy covered in nettles. The unrivalled creamy buttery Sharpham brie. Delightfully creamy and very savoury Devon Blue.

£7.25

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