

BEARSLAKE INN

DINE | STAY | RELAX

Blue Lagoon | 10 | Hedgerow Bramble | 10 | Devon & Stormy | 10

SNACKS

Sourdough & Whipped Salted Butter | 4 | Breaded Whitebait & Tartar Sauce | 6 | Marinated Olives | 4
Grilled Flatbread, Hummus & Rose Harissa | 7 | Grilled Flatbread, Hummus & Chorizo | 8

STARTERS

Soup of the Day, Sourdough & Whipped Butter | 7
Brixham Scallops, Roast Cauliflower, Cauliflower Puree & Black Pudding | 13.5
Ham Hock & Pea Press, Triple Mustard Mayo, Beer Pickled Onion & Sourdough | 9
Chicken Liver Parfait, Bitter Orange & Toasted Brioche | 9
Roasted Beetroot, Cashew Cream, Burnt Apple & Toasted Cashews | 8
Salt & Pepper Squid, Kaffir Lime Leaf Mayo, Charred Lime & Sweet Chilli Dressing | 9
Whiskey Cured Salmon, Roasted Beetroot, Pickled Cucumber, Yoghurt & Sourdough | 11

MAINS

Pan Roasted Cod, Curry Spiced Squash Velouté, Beer Pickled Onion & Kale | 20
Roast Red Deer Saddle, Braised Deer Boulangère, Chargrilled Broccoli & Port Jus | 27
Braised Pork Belly, Roasted Cauliflower, New Potatoes, Apple & Cider Jus | 21
Roast Chicken Breast, Dawlish Mushrooms, Charred Leeks, Smoked Potato & Truffle Sauce | 19
Cauliflower 'Cheese' Risotto, Crispy Cauliflower, Crispy Onions & Cave Aged Cheddar | 17
Pumpkin & Sage Ravioli, Pumpkin Velouté, Pickled Chilli & Charred Tenderstem Broccoli | 17

PUB CLASSICS

12oz Dry Aged Sirloin Steak, Herb Crusted Tomato, Mushroom, Onion Rings, Chunky Chips & Truffle Sauce | 29
Beef Burger, Beer Braised Brisket, Bacon, Cheddar, Tomato, Lettuce, Smokey Burger Sauce & Fries | 17.5
Cold Cut Slow Roasted Ham, Fried Hen's Egg, Pineapple Chutney & Chunky Chips | 16.5
Pale Ale Battered Cod, Beer Pickled Onion, Cockles, Mushy Peas, Tartare Sauce & Chunky Chips | 17
Sausage & Mash - 3 Pork Sausages, Colcannon Potato & Cider Gravy | 17

SIDES

Garden Peas 3 | Chargrilled Tenderstem Broccoli & Hazelnuts 5 | Autumn Salad 4.5 | Chunky Chips 5
Salted Skinny Fries 4 | Aged Cheddar & Truffle Fries 5.5
Blue Cheese Sauce 3.5 | Peppercorn Sauce 3.5

"Fruit & Nut" - Dark Chocolate Mousse, Salted Caramel, Rum Raisins & Candied Walnuts | 8
Sticky Toffee Pudding, Vanilla Ice Cream & Butterscotch Sauce | 7.5
Bearslake Signature Chocolate Bar, Hazelnut Cremeux & Salted Caramel | 9
Almond Panna Cotta, Burnt Apple, Blackberries & Honey Pecan Granola | 7.5
Affogato - Milk & Vanilla Ice Cream, Hazelnuts & Wreckers Blend Espresso | 6.5
Selection of Sorbets and Ice Creams (2/3 scoops) | 4/6
Cornish Blue, Wild Garlic Yarg, Cornish Brie, Selected Accompaniments & Crackers | 11
Why not add a 50ml glass of our extra special, 10 year aged, Portal Tawny Port? 6.75

Dessert Wines - 50ml

Casa Silva, Semillon Gewurztraminer, Chile | 5 | Spice, Ginger and Hints of Honeysuckle - Perfect With Sticky Toffee
Stanton & Killeen Rutherglen Muscat, Australia | 5.5 | Rich Raisin Fruit - Perfect With Chocolate
Pedro Ximenes sun Emilio Soleta Familiar, Spain | 5.5 | 12yr Aged, Long Lasting Raisin Notes - Perfect With Chocolate

Due to food being cooked from fresh & to order there may be a short wait during busy times. If you have any allergies or specific dietary requirements, please make your server aware prior to ordering each course. Please note we are not a nut free kitchen. Without prior notice we may not be able to cater for all requirements at any given time, but we will try our best.

We are a cashless venue -so card payments only please.

A discretionary 10% service charge will be added to the final bill.

www.bearslakeinn.com