

# BEARSLAKE INN

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## DINE | STAY | RELAX

Hedgerow Bramble | 10 | Rumtini | 10 | Blue Lagoon | 10

### SNACKS

Sourdough & Whipped Salted Butter | 5 | Breaded Whitebait & Tartar Sauce | 6 | Marinated Olives | 4 |  
Grilled Flatbread, Hummus & Rose Harissa | 7 | Hogs Pudding & Apple Croquette | 5

### STARTERS

Soup of the Day, Sourdough & Whipped Butter | 7  
Pressed Ham Hock, Black Garlic, Beer Pickled Onion, Celeriac Remoulade & Sourdough | 9  
Pan Seared Scallop, Roast Cauliflower, Burnt Apple & Black Pudding | 14  
Whipped Chicken Liver Parfait, Pickled Carrot, Burnt Orange & Brioche | 9  
Whipped Cashew Cream, Roasted Beetroot, Burnt Apple & Roasted Cashews | 9  
Salt & Pepper Squid, Curry Mayo, Charred Lime & Pickled Chilli Dressing | 9  
Gin, Pepper & Lime Cured Salmon, Roasted Beetroot, Pickled Cucumber, Lime Mayo & Ale Soda Bread | 11  
Cheddar & Caramelised Onion Quiche, Dressed Baby Leaves & Pickled Shallots (v) | 8

### MAINS

Chicken Breast, Garlic Rosti, Charred Leek, Dawlish Mushrooms & Truffle Chicken Sauce | 22  
Roast Cauliflower Risotto, Crispy Cauliflower, Cave Aged Cheddar & Raisins | 17  
Duo of Sausage, Colcannon Mash & Onion Gravy | 17  
Cider Braised Pork Belly, Roast Cauliflower, Black Pudding, Burnt Apple & Pork Puffs | 24  
Pan Roast Deer Saddle, Braised Deer, Roscoff Onion, Smoked Potato, Tenderstem & Deer Jus | 27  
Pan Seared Sea Bass, Confit Potato, Winter Greens & Curry Spiced Sauce | 20  
Pumpkin & Sage Ravioli, Butternut Squash Velouté, Charred Tenderstem & Cave Aged Cheddar | 19

### PUB CLASSICS

12oz Dry Aged Sirloin Steak, Herb Crusted Tomato, Mushroom, Onion Rings, Chunky Chips & Truffle Sauce | 32  
Cold Cut Ham, Fried Hen's Egg, Pineapple Chilli Chutney, Watercress Salad & Chunky Chips | 17  
Beef Burger, Braised Brisket, Bacon, Cheddar, Tomato, Lettuce, Smokey Burger Sauce & Fries | 19  
Estrella Battered Cod, Beer Pickled Onion, Cockles, Mushy Peas, Tartare Sauce & Chunky Chips | 19

### SIDES

Garden Peas 3 | Chargrilled Tenderstem Broccoli & Hazelnuts 5 | Side 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

### DESSERTS

Bearslake Signature Chocolate Bar, Hazelnut Cremeux & Double Chocolate Ice Cream | 9  
Affogato- Vanilla Ice Cream, Oven Toasted Hazelnut & Espresso | 6.5  
Sticky Toffee Pudding, Vanilla Ice Cream & Ginger Butterscotch Sauce | 7.5  
Dark Chocolate Mousse, Salt Caramel, Honeycomb & Malt Caramel Ice Cream (gf\*) | 9  
Roast Apple Crumble - Roast Apple Compote, Oat & Nut Granola, Clotted Cream (gf\*/vg\*) | 7.5  
Vanilla Panna Cotta, Poached Rhubarb, Gingerbread & Ginger Crumb (gf\*) | 8  
Selection of Sorbets and Ice Creams (2/3 scoops) (gf/vg) | 4/6  
Cornish Blue, Cornish Yarg, Cornish Brie, Pickled Celery, Crackers, Apple & Ale Chutney (gf\*) | 12  
Why not add a 50ml glass of our extra special, 10 year aged, Portal Tawny Port? 7.50

### Dessert Wines (50ml) & Cocktails

Casa Silva, Semillon Gewurztraminer, Chile | 5 | Spice, Ginger and Hints of Honeysuckle - Perfect With Sticky Toffee  
Stanton & Killeen Rutherglen Muscat, Australia | 7.5 | Rich Raisin Fruit - Perfect With Chocolate  
Pedro Ximenes sun Emilio Soleta Familiar, Spain | 5.5 | 12yr Aged, Long Lasting Raisin Notes - Perfect With Chocolate  
Baby Guinness | 7.50 | Creamy, coffee liqueur topped with a smooth Irish cream liqueur  
Espresso Martini | 12.50 | A true classic with a Bearslake twist

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](http://www.bearslakeinn.com)