

# BEARSLAKE INN

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## DINE | STAY | RELAX

Prosecco | 9 | Hedgerow Bramble | 10 | Rumtini | 10 |

### While You Wait

Sourdough, Ale Bread & Whipped Butter (vg\*) | 6 | Marinated Olives (vg/gf) | 4 | Wild Garlic Nuts (vg/gf) | 3.5

### To Start

**Seasonal Soup of the Day** - Chargrilled Sourdough & Whipped Butter (v\*/gf\*) | 8.5

**Ham Hock Terrine** - Tavistock Brewery Beer Pickled Onion, Celeriac Remoulade & Sourdough (gf\*) | 10

**Brixham Scallops** - Roast Cauliflower, Burnt Apple & Crispy Black Pudding (gf\*) | 15

**Whipped Chicken Liver Parfait** - Burnt Orange, Red Wine Shallots & Toasted Clotted Cream Brioche | 9

**Cashew 'Ajo Blanco'** - Roasted Beetroot, Granny Smith Apple & Dressed Bitter Leaves (vg/gf) | 8.5

**Crispy Devon Squid** - Curry Aioli, Caramelised Lime, Pickled Chilli Dressing & Coriander | 9

### To Follow

**Duo of Lydford Deer** - Roscoff Onion, Smoked Potato, Charred Tenderstem & Jus Roti (gf\*) | 29

**12oz Dry Aged Sirloin Steak** - Herbed Tomato, Mushroom, Onion Rings, Chunky Chips & Truffle Sauce (gf\*) | 32

**Cider Braised Pork Belly** - Cornish Cauliflower, Black Pudding, Confit Potato, Granny Smith & Cider Jus (gf\*) | 24

**Cornish Cauliflower Risotto** - Crispy Shallots, Smoked Quicques Cheddar & Spring Herbs (v/gf\*) | 19

**Brixham Sea Bass** - Confit Cornish Potatoes, Roasted Red Pepper Ragu, Fennel & Crispy Kale (gf\*) | 21

**Late Season Pumpkin Ravioli** - Roasted Pumpkin Velouté, Charred Tenderstem & Cave Aged Cheddar (v) | 19

### Pub Classics

**Palmer's of Tavistock Ham** - Ellis Farm Egg, Pineapple Chutney, Dressed Cornish Leaves & Chunky Chips (gf\*) | 17

**Short Rib Beef Burger** - Brioche, Beer Brisket, Bacon, Cheddar, Tomato, Lettuce, Burger Sauce & Fries | 19

**Palmer's of Tavistock Sausage Pinwheel** - Creamy Colcannon Potato & Caramelised Onion Gravy | 17

**Estrella Battered South Coast Cod** - Pickled Onion, Cockles, Minted Peas, Tartare Sauce & Chunky Chips | 19

### Sides

Chargrilled Tenderstem Broccoli & Hazelnuts 5 | Spring 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

### To End

**Bearslake Signature Chocolate Bar** - Hazelnut Cremeux & Double Chocolate Ice Cream | 9

**Sticky Toffee Pudding** - Brown Sugar Butterscotch & Clotted Cream Vanilla Ice Cream (v) | 8

**Milk Chocolate Mousse** - Chocolate Crumb, Honeycomb & Salted Caramel Ice Cream (gf\*) | 9

**Roast Apple Crumble** - Late Season Apple Compote, Oat Granola & Cornish Clotted Cream (gf\*/vg\*) | 7.5

**Vanilla Panna Cotta** - Poached Rhubarb, Gingerbread & Blood Orange (gf\*) | 8

**Selection of Sorbets and Ice Creams** - (2/3 scoops) (gf\*/vg) | 4/6

Be sure to ask us about our recommended dessert wine pairings to perfectly complement your sweet treat

### Cheese Selection

Selection of 4 Local Cheeses from Country Cheese, Tavistock, Paired Accompaniments & Crackers (gf\*) | 13.25

Why not add a 50ml glass of our extra special, 10 year aged, Portal Tawny Port? £7.75

GF\* - Adaptable to Gluten Free | GF - Gluten Free | V - Vegetarian | V\* - Adaptable to Vegetarian | VG - Vegan

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)