

# BEARSLAKE INN

## DINE | STAY | RELAX

Hedgerow Bramble | 10 | Devon & Stormy | 10 | Rumtini | 10

### SNACKS

Sourdough & Whipped Salted Butter | 5 | Breaded Whitebait & Tartar Sauce | 6 |  
Marinated Olives (gf/vg) | 4 | Grilled Flatbread, Hummus & Rose Harissa | 7

### START

Soup of the Day, Sourdough & Whipped Butter (gf\*/vg\*) | 7  
Pressed Ham Hock, Beer Pickled Onion, Celeric Remoulade & Sourdough(gf\*) | 9  
Chicken Liver Parfait, Preserved Orange, Red Wine Pickled Shallots & Toasted Brioche | 9  
Whipped Cashew Cream, Roast Beetroot, Caramelised Apple & Roasted Cashews (gf/vg) | 9  
Gin Cured Salmon, Roasted Beetroot, Pickled Cucumber, Lime Aioli & Ale Soda Bread (gf\*) | 11  
Salt & Pepper Squid, Curry Mayonnaise, Charred Lime & Pickled Chilli Dressing | 9

### ROASTS

**All Roasts Served With Yorkshire Pudding, Roast Potatoes, Cauliflower Cheese & Seasonal Vegetables**

**EASTER SPECIAL** – Roast Leg of Lamb & Sage Stuffing (gf\*) | 20

Roast Red Ruby Beef Sirloin, Beer Braised Brisket & Stuffing (gf\*) | 20

Roast Elston Farm Pork Loin Stuffing & Crackling (gf\*) | 19

**Mega Roast** - Red Ruby Sirloin, Braised Brisket, Elston Farm Pork Loin, Stuffing & Crackling (gf\*) | 22

Add Lamb to our Mega Roast | 25

Lentil, Wild Mushroom & Nut Roast (v, vg) | 17

### NON - ROASTS

Cold Cut Ham, Fried Hen's Egg, Pineapple Chutney, Watercress Salad & Chunky Chips (gf\*) | 17  
Whole Tail Scampi, Beer Pickled Onion, Cockles, Mushy Peas, Tartare Sauce & Chunky Chips | 17  
Estrella Battered Cod, Beer Pickled Onion, Cockles, Mushy Peas, Tartare Sauce & Chunky Chips | 19  
Roasted Cauliflower 'Cheese' Risotto, Crispy Onions & Cave Aged Cheddar (gf\*/v) | 17

### SIDES

Roast Potatoes (gf) 4 | Seasonal Vegetables (gf/vg) 4 | Cauliflower Cheese 5.5 | Garden Peas (gf/vg) 3 |  
Chunky Chips (vg) 5 | Salted Skinny Fries (vg) | 4 | Cheddar & Truffle Fries | 5.5

### DESSERTS

Bearslake Signature Chocolate Bar, Hazelnut Cremeux & Double Chocolate Ice Cream | 9  
Sticky Toffee Pudding, Vanilla Ice Cream & Butterscotch Sauce | 7.5  
Apple & Rhubarb Crumble – Apple & Rhubarb Compote, Oat Granola & Clotted Cream (gf\*/vg\*) | 7.5  
Dark Chocolate Mousse, Salt Caramel, Raisins, Honeycomb & Malt Chocolate Ice Cream (gf\*) | 9  
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 | 5.50 | 12yr Aged, Long Lasting Raisin Notes – Perfect With Chocolate  
Baby Guinness | 7.5 | Creamy, Coffee liqueur topped with a smooth Irish cream liqueur  
Espresso Martini | 12.5 | 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)