

BEARSLAKE INN

DINE | STAY | RELAX

Bearslake Strawberry & Lime Mojito £10 | Devon & Stormy £10 | Rhubarb & Raspberry Cosmo £10

Crusty sourdough, sea salt butter & hummus £5

Whitebait & tartar sauce £6 | Salt & pepper squid, paprika mayo £6

Soup of the day, crusty bread £7

Ham hock terrine, celeriac remoulade, crusty sourdough & sea salt butter £9

Chicken liver & wild mushroom parfait, Red onion chutney & toasted brioche £9

Goats cheese & beetroot salad, walnut & caper dressing £8

Whiskey cured salmon, beetroot, pickled cucumber, yoghurt, walnut bread £10.95

West Country mussels, mustard, kale and crusty bread £8.25

CIABATTAS

All our Ciabattas are £10.95 and served with fries

Roast beef and horseradish

Bearslake BLT

Grilled 'margarita', mozzarella, tomato & pesto

Brie, bacon, red onion jam

Bearslake cheeseburger, beer braised brisket, burger garnish & skinny fries £16.50 + bacon £1.50

Slow cooked ham, a duo of fried hen's eggs, cider chutney, house chips £15.50

Wild mushroom & tarragon risotto, walnuts, crispy onions, vintage cheddar £15.95

Mushroom Ravioli, charred tender stem broccoli, herb cream sauce £16.95

Line caught Fillet of Sea Bream, tender stem broccoli, broccoli puree, roasted new potatoes £19.95

Ale battered North Sea cod, chip shop treats & house chips £16.95

Breaded whole tail Scampi, chip shop treats & house chips £15.95

Buttered carrots £3 | Tender stem broccoli, hazelnut relish £4 | Garden Peas £3

Salted skinny fries £4 | House chips £5 | Add cheese to chips £1

Glazed passionfruit tart, white chocolate crumb, raspberry sorbet £7

Sticky toffee pudding, vanilla seed ice cream & butterscotch sauce £7.50

Bearslake signature chocolate bar - three layers of Valrhona chocolate & praline £9

Warmed hazelnut cake, coffee mousse & nutty tella ice cream £7.50

Spiced apple & raisin crumble, pecan & oat topping, rum & raisin ice cream £7

Vanilla Affogato - *made using Owens organic espresso coffee, vanilla & clotted cream ice cream* £6

Selection of sorbet and ice cream (2 or 3 scoops) (please ask the server for today's selection) £4 / £6

Devon blue, Cornish yarg, Cornish brie & accompaniments £9.50

Why not add a 50ml glass of our extra special, 10 year aged, Portal Tawny Port? £6.75

Dessert wines served as 50ml glass

Casa Silva, Semillion Gewurztraminer, Chile £4.65 | *Spice, ginger and hints of honeysuckle, great with Apple crumble*

Campbells Rutherglen Muscat, Australia £5 | *Intense raisin and molasses flavours - the perfect pairing to Sticky Toffee Pudding*

Pedro Ximenez sun Emilio Soleta Familiar, Spain £4.15 | *12yr aged, long lasting raisin notes - a great addition to Affogato*

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 and every 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