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

### **SNACKS**

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

# **STARTERS**

Soup of the Day, Sourdough & Whipped Butter (gf\*) | 7

Ham Hock Terrine, Piccalilli, Dressed Baby Leaves & Sourdough | 9

Chicken Liver Parfait, Onion Jam, Red Wine Pickled Shallots & Toasted Brioche | 9

Whipped Cashew Cream, Roasted Beetroot, Burnt Apple, Bitter Leaves & Roasted Cashews (gf/vg) | 9

Salt & Pepper Squid, Curry Mayo, Charred Lime & Pickled Chilli Dressing | 9

Lime & Pepper Cured Salmon, Lime Aioli, Beetroot, Pickled Cucumber & Ale Soda Bread | 11

## **CIABATTAS**

All our Ciabattas are 13.95 and served with Salted Crisps

The Bearslake BLT Cheddar, Tomato & Watercress Brie, Streaky Bacon, Red Onion Jam Roast Beef & Truffle Mayo

Roast Pork, Apple Sauce

## **LUNCH MAINS**

Pan Seared Sea Bass, Smoked Mussel Chowder, Charred Little Gem & Roast New Potatoes (gf\*) | 20
Spring Cauliflower Risotto, Aged Cheddar, Crispy Cauliflower & Pickled Shallots (v/gf) | 17
Braised Beef Hash, Confit Onion, Pea's, Wholegrain Mustard & Fried Egg (gf\*) | 17
Wild Mushroom Ravioli, Dawlish Mushrooms, Smoked Vegetable & Little Gem Chowder (v) | 17
Cold Cut Ham, Fried Egg, Pineapple Chilli Chutney, Dressed Salad & Chunky Chips (gf\*) | 17
Beef Burger, Beer Brisket, Bacon, Cheddar, Tomato, Lettuce, Smokey Burger Sauce & Fries | 19
Whole Tail Scampi, Beer Pickled Onion, Cockles, Mushy Peas, Tartare Sauce & Chunky Chips | 17
Estrella Battered Cod Loin, Pickled Onion, Cockles, Mushy Peas, Tartare Sauce & Chunky Chips | 19

#### SIDES

Garden Peas (gf/vg) 3 | Chargrilled Tenderstem & Hazelnuts (gf/vg) 5 | Summer Salad (gf/vg) 4.5 Chunky Chips (vg) 5 | Salted Skinny Fries (vg) 4 | Aged Cheddar & Truffle Fries (v) | 5.5

# DESSERT

Bearslake Signature Chocolate Bar, Hazelnut Praline Mousse & Double Chocolate Ice Cream | 9
Sticky Toffee Pudding, Vanilla Ice Cream & Butterscotch Sauce (v) | 7.5
Milk Chocolate Mousse, Salt Caramel, Honeycomb & Caramel 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