

BEARSLAKE INN

DINE STAY RELAX

Aperitif

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, Mustard & Sourdough (gf*) | 10
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 Squid - Curry Aioli, Caramelised Lime, Pickled Chilli Dressing & Coriander | 9

To Follow

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
Open Steak Sandwich - Focaccia, 6oz Rump Steak, Celeriac Remoulade, Truffle, Fries & Cornish Leaves | 19
Cornish Cauliflower Risotto - Crispy Shallots, Smoked Quickest Cheddar & Spring Herbs (v/gf*) | 19
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 - 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

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