

BEARSLAKE INN

DINE STAY RELAX

STEAK NIGHT

Why not start your evening with one of our cocktails as an apéritif?
Blue Lagoon | 10 | Hedgerow Bramble | 10 | Devon & Stormy | 10

SNACKS

Sourdough & Whipped Salted Butter | 4 | Breaded Whitebait & Tartar Sauce | 6 |
Marinated Olives | 4 | Grilled Flatbread, Hummus & Rose Harissa | 7

STARTERS

Soup of the Day, Sourdough & Whipped Butter | 7
Brixham Scallops, Roast Cauliflower, Cauliflower Puree & Black Pudding | 13.5
Ham Hock & Pea Press, Triple Mustard Mayo, Beer Pickled Onion & Sourdough | 9
Chicken Liver Parfait, Bitter Orange & Toasted Brioche | 9
Roasted Beetroot, Cashew Cream, Burnt Apple & Toasted Cashews | 8
Salt & Pepper Squid, Kaffir Lime Leaf Mayo, Charred Lime & Sweet Chilli Dressing | 9
Whiskey Cured Salmon, Roasted Beetroot, Pickled Cucumber, Yoghurt & Sourdough | 11

THE MAIN EVENT

10oz Dry Aged Sirloin Steak, Herb Crusted Tomato, Mushroom,
Watercress Salad, Chunky Chips

SIDES

Garden Peas 3 | Chargrilled Tenderstem Broccoli & Hazelnuts 5 |
Autumn Salad 4.5 | Onion Rings 4 |
Blue Cheese Sauce 3.5 | Peppercorn Sauce 3.5 | Truffle Sauce 3.5

DESSERTS

Dark Chocolate Mousse, Salted Caramel & Rum Raisins | 8
Sticky Toffee Pudding, Vanilla Ice Cream & Butterscotch Sauce | 7.5
Bearslake Signature Chocolate Bar, Hazelnut Cremeux & Salted Caramel | 9
Almond Panna Cotta, Burnt Apple, Blackberries & Honey Pecan Granola | 7.5
Affogato - Milk & Vanilla Ice Cream, Hazelnuts & Wreckers Blend Espresso | 6.5
Selection of Sorbets and Ice Creams (2/3 scoops) | 4/6
Cornish Blue, Cornish Yarg, Cornish Brie, Selected Accompaniments & Crackers | 11
Why not add a 50ml glass of our extra special, 10 year aged, Portal Tawny Port? 6.75

Dessert Wines – 50ml

Casa Silva, Semillon Gewurztraminer, Chile | 5 | Spice, Ginger and Hints of Honeysuckle - Perfect With Sticky Toffee
Stanton & Killeen Rutherglen Muscat, Australia | 5.5 | Rich Raisin Fruit - Perfect With Chocolate
Pedro Ximenes sun Emilio Soleta Familiar, Spain | 5.5 | 12yr Aged, Long Lasting Raisin Notes - Perfect With Chocolate

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