

BEARSLAKE INN

DINE | STAY | RELAX

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

Sourdough bread, sea salt butter & hummus £5
Salt & pepper squid, paprika mayo £6 | Whitebait & tartar sauce £6

Soup of the day, sourdough bread £7
Chicken liver & wild mushroom parfait, Red onion chutney & toasted brioche £9
Ham hock terrine, celeriac remoulade, Sourdough bread & butter £9
Whiskey cured salmon, beetroot, pickled cucumber, yoghurt, walnut bread £10.95
Goat's cheese & beetroot salad, walnut & caper dressing £8

Roast sirloin of West Country beef, beer braised brisket £20.50
Roast loin of Elston Farm pork & crackling £18.50
Duo of roast meats with all the trimmings £21.50
Lentil, mushroom & mixed nut loaf (v, vg) £16.50

All of our roasts are accompanied by a Yorkshire pudding, roast potatoes, seasonal vegetables and rich red wine gravy

Ale battered North Sea cod, chip shop treats & house chips £16.95
Wild mushroom & tarragon risotto, walnuts, crispy onions, vintage cheddar £15.95

Tender stem broccoli, hazelnut relish £4 | Garden peas £3 | Spring salad £3 | Buttered carrots £3
House chips £5 | Salted skinny fries, vintage cheddar & truffle mayo £5

Bearslake's signature chocolate bar - three layers of Valrhona chocolate & praline £9
Sticky toffee pudding, Vanilla ice cream & butterscotch sauce £7.50
Spiced apple & raisin crumble, pecan & oat topping, rum & raisin ice cream £7
Warmed hazelnut cake, coffee mousse & nutty tella ice cream £7.50
Selection of sorbet and ice cream (2 or 3 scoops) (please ask server for today's selection) £4 / £6
Devon blue, Cornish yarg, warm Eccles cake & 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 £4.70 | *Spice, ginger and hints of honeysuckle, great with Apple crumble*
Stanton & Killeen Rutherglen Muscat, Australia £5.25 | *Rich raisin fruit - the perfect pairing to Sticky Toffee Pudding*
Pedro Ximenez sun Emilio Soleta Familiar, Spain £5.25 | *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 convey these to your server as soon as possible.
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