

BEARSLAKE INN

DINE | STAY | RELAX

Hedgerow Bramble | 10 | Devon & Stormy | 10 | Rumtini | 10

SNACKS

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

START

Soup of the Day, Sourdough & Whipped Butter (gf*/vg*) | 7
Pressed Ham Hock, Stout Pickled Onion, Celeriac Remoulade & Sourdough (gf*) | 9
Whipped Chicken Liver Parfait, Burnt Apple, Red Wine Shallots & Brioche | 9
Whipped Cashew Cream, Roasted Beetroot, Burnt Apple & Roasted Cashews (gf/vg) | 9
Salt & Pepper Squid, Curry Mayo, Charred Lime & Pickled Chilli Dressing | 9
Gin, Pepper & Lime Cured Salmon, Roasted Beetroot, Pickled Cucumber & Yoghurt | 11

ROASTS

All Roasts Served With Yorkshire Pudding, Roast Potatoes, Cauliflower Cheese & Seasonal Vegetables

Roast Red Ruby Beef Sirloin, Beer Braised Brisket & Stuffing (gf*) | 20

Roast Elston Farm Pork Loin Stuffing & Crackling (gf*) | 19

Mega Roast - Red Ruby Sirloin, Braised Brisket, Elston Farm Pork Loin, Stuffing & Crackling (gf*) | 22

Lentil, Wild Mushroom & Nut Roast (v, vg) | 17

NON - ROASTS

Cold Cut Ham, Fried Hen's Egg, Pineapple Chutney, Watercress Salad & Chunky Chips (gf*) | 16.5

Whole Tail Scampi, Beer Pickled Onion, Cockles, Mushy Peas, Tartare Sauce & Chunky Chips | 16.5

Estrella Battered Cod, Beer Pickled Onion, Cockles, Mushy Peas, Tartare Sauce & Chunky Chips | 19

Roasted Cauliflower 'Cheese' Risotto, Crispy Onions & Cave Aged Cheddar (gf*/v) | 17

SIDES

Roast Potatoes (gf) 4 | Seasonal Vegetables (gf/vg) 4 | Cauliflower Cheese 5.5 | Garden Peas (gf/vg) 3 |

Chunky Chips (vg) 5 | Salted Skinny Fries (vg) | 4 | Cheddar & Truffle Fries | 5.5

DESSERTS

Bearslake Signature Chocolate Bar, Hazelnut Cremeux & Double Chocolate Ice Cream | 9

Sticky Toffee Pudding, Vanilla Ice Cream & Butterscotch Sauce | 7.5

Milk Chocolate Mousse, Salt Caramel, Honeycomb & Salted Caramel Ice Cream (gf*) | 9

Roast Apple Crumble - Roast Apple Compote, Oat & Nut Granola, Clotted Cream (gf*/vg*) | 7.5

Vanilla Panna Cotta, Poached Rhubarb, Ginger Bread & 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