

# Bearslake Inn

## Supper Club Menu - Friday 17 May

FIVE COURSE SET TASTING MENU | £50 per person

Wine Flight | £36 per person\*

Whipped Birds Liver Parfait, Rhubarb Chutney & Rye Cracker  
Ale Bread & Whipped Pork Butter

Wine Pairing - Cantina Negrar Corvina, Veneto, Italy, very light summery red with juicy red fruit which compliments the earthiness of the liver parfait | Glass £6.25

Heritage Tomato Gazpacho, Tuscan Olive Oil & Basil

Wine Pairing - Costeval Provence Rose, France, soft subtle red fruits and hints of pepperiness, made for Mediterranean cuisine | Glass £6.75

Brixham Plaice, Cured Pork Belly & Clam Chowder

Wine Pairing - Nostru Carricante, Sicily, Italy, Full bodied, unoaked, white with lots of body, stands up well to richer fish dishes | Glass £7.15

Pork Tenderloin, Smoked Potato, BBQ Gem Lettuce,  
Pea, Broad Bean & Cider Jus

Wine Pairing - Domaine Grandy Vacqueyras, Rhone, France, Delicious soft jammy red with lots of body. Unoaked so no spiciness from the wine interfering with the pork | Glass £7.50

Whipped Mascarpone, Strawberries & Clotted Cream

Wine Pairing - Santa Julia Tardio, Mendoza, Argentina, super light dessert wine | Glass £6

TO SHARE (optional)

Selection of 5 local Cheeses from Country Cheese Tavistock,  
Paired Accompaniments & Crackers | £15

Wine Pairing - Portal 10 year old Tawny Port, Portugal, Full bodied with some peppery notes & notes of young red fruits | Glass £7.75

Filter Coffee & Selection of Teas

Our wine pairings are selected to enhance your dining experience. Each pairing is optional, available by the glass to accompany each course or as a full flight for an additional £36 per person

DINE | STAY | RELAX

[www.bearslakeinn.com](http://www.bearslakeinn.com) | 01837 861334