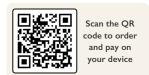
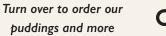
# BEAR INN

Pub & Dining

# **SUNDAY**

Mimosa 6.75 / Ketel One Vodka Bloody Mary 9.50 / Virgin Mary 4.25		THE GREAT BRITISH ROAST	
Nocellara and Greek Mammoth olives, lemon verbena (pb) (143 kcal)	4.25	All our roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, crushed carrot and swede, maple-roast parsnips,	
Crown Prince squash hummus, smoked chilli oil,	6.95	and red wine gravy.	
toasted seeds, grilled pitta (pb) (586 kcal)		Rump of Hereford and Angus beef (served medium-rare), horseradish sauce (1375 kcal)	18.95
SNACKS & STARTERS	725	Leg of West End Farm pork, crackling,	17.95
Roasted heritage beetroots, whipped feta, candied walnuts, blackberry vinaigrette (pb) (454 kcal)	7.25	baked apple sauce (1380 kcal)  Castlemead Farm chicken, sage and onion sausage stuffing,	17.50
Wild mushroom soup, miso-roasted chestnuts, tarragon, grilled sourdough (pb) (320 kcal)	6.50	bread sauce (1470 kcal)	15.05
River Fowey mussels, coconut, chilli and lemongrass sauce, grilled sourdough (384/670 kcal)	8.50	Our roasted mushroom, five bean and kale Wellington, vegan gravy (pb) (1512 kcal)	15.95
Smoked bacon, sage and onion Scotch egg, spiced plum ketchup (680 kcal)	7.50	MAINS	
SIDES		Brixham Market fish of the day – ask a member of our team for more details	MP
Ultimate cauliflower cheese, thyme crumb (v) (456 kcal)	4.25	Pumpkin and sage tortelloni, Crown Prince squash, kale,	15.95
Roast potatoes, aioli, crispy onions (v) (904 kcal)	4.25	pumpkin seeds, smoked chilli oil (pb) (614 Kcal)  Butcombe Gold beer-battered haddock and thick-cut chips,	17.95
Thick-cut pub chips or skin-on fries (v) (644 kcal)	4.25	minted peas, tartare sauce (1336 kcal)	
Butcombe beer-battered onion rings (603 kcal)	4.25	The Bear Inn beef burger, streaky bacon, Lye Cross Farm	15.50
Shredded kale, apple and walnut salad (pb) (287 kcal)	4.25	smoked Cheddar, BBQ relish, fries, slaw (1272 kcal)	15.05
Roast heritage beetroots, gremolata (pb) (165 kcal)	4.25	Symplicity plant burger, Cheddar, chipotle mayo, crispy and pink pickled onions, fries, slaw (pb) (1102 Kcal)	15.95









## PUDDINGS & CHEESE

Dark chocolate and espresso brownie, cherry compote, Baileys ice cream (v) (895 kcal)	7.50
Spiced sticky date pudding, gingerbread ice cream, rum butterscotch (v) (963 kcal)	6.50
Autumnal fruit and almond crumble, apples, plums and blackberries, vanilla custard (v) (pbo) (575 kcal)	6.50
Little Biscoff doughnuts, caramel sauce, vegan vanilla ice cream, caramelised biscuit crumbs (pb) (444 kcal)	6.50

#### **NEARLY FULL?**

Order any hot drink and treat yourself to two little Biscoff doughnuts (pb) (120 kcal)	1.95
Two scoops of Granny Gothards ice creams and sorbets, with Rossini wafer curls (v) (343 kcal)	4.95

Affogato; Gingerbread ice cream, Illy espresso, salted caramel and pecan biscotti (v) (293 kcal)

Add a shot of Amaretto liqueur for the perfect after dinner treat

Food for thought; £1 from every sale of this dish will be donated to The Burnt Chef Project



The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide

4.95

2.75

#### THE BEAR INN CHEESE PLATE

Try a glass of Cockburn's port to go with your cheese

Lye Cross Farm vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton Served with caramelised onion and apple chutney, cornichons, crackers (v) (609 kcal)

### AFTER DRINKS - Ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini Limoncello

Bulleit Bourbon Old Fashioned Grenat Maury Lafage - red dessert wine

Classic Negroni Valdivieso Eclat Botrytis Semillon -

white dessert wine

## PLEASE REFER TO THE DRINKS MENU FOR FULL PRICE LIST

#### COFFEE & TEA - A full range of hot drinks are available. Please ask to see the full listing

Perhaps try something chilled?

Dairy-free milks available

lced coffee; Illy espresso, milk, maple syrup

3.25

Leed tea; Canton red berry and hibiscus, fresh mint

#### **OUR SUPPLIERS & PRODUCERS**

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week...

Allergen Info - (v) Veggie friendly, (pb) Plant-based, (pbo) Plant-based option available on request. Ask a team member for gluten friendly options.

Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

Calorie Info - All of our portions are calculated for one person to consume, except the snacks to share which are encouraged for 2 to 4 people to consume. Adults need around 2000 kcal a day.