

THE BEAR INN

Pub & Dining

SUNDAY

Mimosa 6.75 / Ketel One Vodka Bloody Mary 9.50 / Virgin Mary 4.25

Nocellara and Greek Mammoth olives, lemon verbenia (pb) (143 kcal) 4.25

Crown Prince squash hummus, smoked chilli oil, 6.95
toasted seeds, grilled pitta (pb) (586 kcal)

SNACKS & STARTERS

Roasted heritage beetroots, whipped feta, candied walnuts, 7.25
blackberry vinaigrette (pb) (454 kcal)

Wild mushroom soup, miso-roasted chestnuts, tarragon, 6.50
grilled sourdough (pb) (320 kcal)

River Fowey mussels, coconut, chilli and lemongrass sauce, 8.50
grilled sourdough (384/670 kcal)

Smoked bacon, sage and onion Scotch egg, 7.50
spiced plum ketchup (680 kcal)

SIDES

Ultimate cauliflower cheese, thyme crumb (v) (456 kcal) 4.25

Roast potatoes, aioli, crispy onions (v) (904 kcal) 4.25

Thick-cut pub chips or skin-on fries (v) (644 kcal) 4.25

Butcombe beer-battered onion rings (603 kcal) 4.25

Shredded kale, apple and walnut salad (pb) (287 kcal) 4.25

Roast heritage beetroots, gremolata (pb) (165 kcal) 4.25

THE GREAT BRITISH ROAST

All our roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, crushed carrot and swede, maple-roast parsnips, and red wine gravy.

Rump of Hereford and Angus beef (served medium-rare), 18.95
horseradish sauce (1375 kcal)

Leg of West End Farm pork, crackling, 17.95
baked apple sauce (1380 kcal)

Castlemead Farm chicken, sage and onion sausage stuffing, 17.50
bread sauce (1470 kcal)

Our roasted mushroom, five bean and kale 15.95
Wellington, vegan gravy (pb) (1512 kcal)

MAINS

Brixham Market fish of the day – ask a member of our 11.95
team for more details

Pumpkin and sage tortelloni, Crown Prince squash, kale, 15.95
pumpkin seeds, smoked chilli oil (pb) (614 kcal)

Butcombe Gold beer-battered haddock and thick-cut chips, 17.95
minted peas, tartare sauce (1336 kcal)

The Bear Inn beef burger; streaky bacon, Lye Cross Farm 15.50
smoked Cheddar; BBQ relish, fries, slaw (1272 kcal)

Symlicity plant burger; Cheddar; chipotle mayo, crispy 15.95
and pink pickled onions, fries, slaw (pb) (1102 kcal)



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puddings and more



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PUDDINGS & CHEESE

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| 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 |

THE BEAR INN CHEESE PLATE

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| Lye Cross Farm vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton Served with caramelised onion and apple chutney, cornichons, crackers (v) (609 kcal) <i>Try a glass of Cockburn's port to go with your cheese</i> | 10.95 |
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NEARLY FULL?

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| 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) | 4.95 |

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

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

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

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| 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

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| <i>Perhaps try something chilled?</i> | | <i>Dairy-free milks available</i> | |
| Iced coffee; Illy espresso, milk, maple syrup | 3.25 | Iced tea; Canton red berry and hibiscus, fresh mint | 2.75 |

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.