

THE  
BEAR INN  
*Pub & Dining*



**Sunday**

**Aperitifs**

Buck's Fizz / Ketel One Bloody Mary / Virgin Mary

**Snacks & Sharing**

Nocellara and Greek Mammoth olives, lemon verbena (ve)	<b>4.50</b>
Hobbs House focaccia, cold-pressed rapeseed oil, sherry vinegar (ve)	<b>4.25</b>
Roasted garlic and apricot Scotch egg, harissa ketchup	<b>8.50</b>
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	<b>9.25</b>
Mezze; mixed olives, focaccia, beetroot hummus and falafel, za'atar yoghurt, grilled flatbread (ve)	<b>16.95</b>

**Starters**

Za'atar crusted halloumi, beetroot hummus, summer crudities, pomegranate molasses (v)	<b>8.75</b>
Buttermilk fried chicken, wedge salad, Caesar dressing, marinated anchovies, English Pecorino	<b>9.25</b>
Smoked mackerel bruschetta, crème fraiche, horseradish, capers, cucumber, dill	<b>8.75</b>
Heritage tomato 'panzanella', torn focaccia, vegan burrata, basil, caper and sherry vinaigrette (ve)	<b>9.50/14.50</b>

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**The Great Sunday Roast**

*All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy*

Rump of Hereford and Angus beef (served medium-rare), horseradish sauce	<b>21.75</b>
Leg of West End Farm pork, crackling and apple sauce	<b>18.50</b>
Castlemead Farm chicken, sage and onion sausage stuffing, bread sauce	<b>19.50</b>
Our seasonal vegetable Wellington, mushroom gravy (v) (veo)	<b>16.50</b>

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**Mains**

Hot-smoked Chalk Stream trout Niçoise salad, golden-yolk egg, lemon dressing	<b>16.95</b>
Sweet pea and mint mezzaluna, vegan burrata, salsa verde, pangritata (ve)	<b>16.50</b>
Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce	<b>18.95</b>
The beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	<b>18.25</b>

**Sides**

Cauliflower cheese, thyme crumb (v)	<b>5.25</b>	Roast potatoes, aioli, crispy onions (v)	<b>4.75</b>
Thick-cut pub chips or skin-on fries (v)	<b>4.50</b>	Truffle fries, English Pecorino, chives (v)	<b>5.50</b>
Seasonal green vegetables, garlic butter (v)	<b>5.25</b>	Caesar salad, Pecorino, anchovy dressing	<b>5.95</b>

## Pudding

Coconut milk pannacotta, roasted pineapple, coconut sorbet, passion fruit and lime	<b>7.95</b>
Sticky date pudding, butterscotch sauce, clotted cream ice cream (v)	<b>7.95</b>
Triple Valrhona chocolate brownie, banana praline, chocolate sauce, salted caramel ice cream (v)	<b>8.50</b>
Yorkshire rhubarb and apple crumble, vanilla custard or ice cream (v) (veo)	<b>8.50</b>

## Cheese

West Country vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton Served with caramelised onion and apple chutney, cornichons, crackers (v)	<b>12.95</b>
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## Nearly Full?

Three little Biscoff filled doughnuts (ve) <i>Perfect with a coffee!</i>	<b>3.95</b>
The 'After Eight', mint chocolate ice cream, sugar wafer, mint sprinkles (v) (veo)	<b>3.75</b>
Two scoops of Granny Gothards ice creams and/or sorbets (v)	<b>5.95</b>
Affogato; vanilla ice cream, illy espresso, little biscuits (v) <i>Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat</i>	<b>5.75</b>

**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.

**Coffee & Tea** - A full range of hot drinks are available. Please ask to see the full listing

Perhaps try one of our seasonal hot chocolates?

*Dairy-free milks available.*

**After Drinks** - Ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini  
Bulleit Bourbon Old Fashioned  
Sapling Negroni

## Our food ethos

The ethos is simple; source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation.

We cook everything fresh on the day, only ever using the best possible ingredients.

## Plant-based

Working with Symplicity Foods we've created a range of amazing plant-based dishes.

The brainchild of chef Neil Rankin, Symplicity uses vegetable fermentation rather than industrial processing, offering ingredients that are full of flavour, healthy, sustainable, and zero waste. They are for everyone not just for vegans!

[butcombe.com/suppliers-producers](https://butcombe.com/suppliers-producers)



**Team Rewards** - Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

**Allergen Info** - (v) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask for gluten-free options. Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens.

**Scan the QR code for allergy and calorie information.**

