

THE BEAR INN

Pub & Dining

Aperitifs

Hugo's Gin Spritz / Strawberry Bellini / Kraken Cherry Sour

Snacks & Sharing

Nocellara and Greek Mammoth olives, lemon verbena (ve)	4.75
Hobbs House focaccia, cold-pressed rapeseed oil, sherry vinegar (ve)	4.50
Roasted garlic and apricot Scotch egg, harissa ketchup	8.75
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	9.50
Mezze; mixed olives, focaccia, beetroot hummus and falafel, za'atar yoghurt, grilled flatbread (ve)	17.25

Starters & Lighter Dishes

Za'atar crusted halloumi, beetroot hummus, summer crudities, pomegranate molasses (v)	8.95
Buttermilk fried chicken, wedge salad, Caesar dressing, marinated anchovies, English Pecorino	9.50
Smoked mackerel bruschetta, crème fraiche, horseradish, capers, cucumber, dill	8.95
Heritage tomato 'panzanella', torn focaccia, vegan burrata, basil, caper and sherry vinaigrette (ve)	9.75/14.75

Burgers & Buns

The beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	18.50
Symlicity plant burger, chipotle mayo, vegan cheddar, crispy and pink pickled onions, skin-on fries (ve)	17.95
Brixham fish finger bun, Butcombe Gold beer-battered haddock, tartare, pickled fennel, watercress, skin-on fries	14.75
BBQ pulled pork bun, spiced pork shoulder, chipotle BBQ sauce, house slaw, dill pickle, skin-on fries	15.75

Mains

Castlemead Farm chicken Milanese, Old Winchester, rocket salad, aioli, caramelised lemon	19.25
Hot-smoked Chalk Stream trout Niçoise salad, golden-yolk egg, lemon dressing	17.25
Sweet pea and mint mezzaluna, vegan burrata, salsa verde, pangritata (ve)	16.75
English lamb kofta, Greek flatbread, cucumber yoghurt, sumac onions, pickled chilli, herb salad	15.75
Wiltshire cured gammon steak and chips, fried golden yolk eggs, grilled pineapple, piccalilli	19.50
Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce	18.95
8oz rump; 28 day dry-aged steak, garlic butter, thick-cut chips, roasted mushroom, watercress	25.95
Sauces: Béarnaise / Peppercorn	2.95

Sides

Thick-cut pub chips or skin-on fries (v)	4.75	Truffle fries, English Pecorino, aioli, chives (v)	5.75
Seasonal green vegetables, garlic butter (v)	5.50	Garlic buttered ciabatta / with cheese (v)	4.95/6.95
Butcombe beer-battered onion rings (v)	5.25	Caesar salad, Pecorino, anchovy dressing	5.95

Pudding

Coconut milk pannacotta, roasted pineapple, coconut sorbet, passion fruit and lime	8.25
Sticky date pudding, butterscotch sauce, clotted cream ice cream (v)	8.25
Triple Valrhona chocolate brownie, banana praline, chocolate sauce, salted caramel ice cream (v)	8.75
Yorkshire rhubarb and apple crumble, vanilla custard or ice cream (v) (veo)	8.75

Cheese

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

Three little Biscoff filled doughnuts (ve) <i>Perfect with a coffee!</i>	4.25
The 'After Eight', mint chocolate ice cream, sugar wafer, mint sprinkles (v) (veo)	3.95
Two scoops of Granny Gothards ice creams and/or sorbets (v)	6.25
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>	5.95

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

We have a full range of hot drinks - please ask to see the full listing

Dairy-free milks available.

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

A few of our favourites:

Espresso Martini
Bourbon Old Fashioned
Classic 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



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.

