

# THE BEAR INN

*Pub & Dining*

## Good Afternoon

### Snacks

- Hobbs House sourdough, Gordal olives **8.25**  
*Cold-pressed rapeseed oil, sherry vinegar (ve)*
- Fried whitebait and calamari, pickled samphire, aioli **7.25**

### Sandwiches

- Loaded bacon butty **8.95**  
*Smoked streaky bacon, seeded bun, Rubies ketchup*
- Brixham fish finger bun **12.75**  
*Butcombe Gold beer-battered haddock, tartare sauce, watercress, pickled fennel*

### Sides

- Thick-cut pub chips or skin-on fries (v) **4.75**
- Truffle fries, English Pecorino, aioli, chives (v) **5.75**
- Endive, pear and walnut salad (v) **4.95**

### Sweets

- Two scoops of Granny Gothards ice creams and/or sorbets (v) **6.25**
- Affogato; vanilla ice cream, illy espresso, little biscuits (v) **5.95**

### 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.

**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 a team member for gluten-free options. Please inform us of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

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

