

THE BEAR INN

Pub & Dining

Lunch

Aperitifs

Hugo's Royal Spritz / Negroni / Spiced Berry Kir Royale

Snacks and Sharing

Truffle popcorn, Old Winchester (v)	2.95
Fried whitebait and calamari, pickled samphire, aioli	7.25
Loaded hummus, fried sprouts, sumac, crispy chickpeas, smoked chilli oil, za'atar flatbread (ve)	7.50
Hobbs House sourdough, Gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve)	8.25

Starters and Lighter Dishes

Honey glazed ham and parsley terrine, piccalilli, quails egg, potato crisps	8.50
Heritage beetroot and roasted pear, whipped feta, pickled celery, candied walnuts (v) (veo)	7.50
Prawn, potato and crayfish cakes, preserved lemon, watercress, cucumber, brown crab mayonnaise	8.95
Caramelised celeriac and coconut soup, cauliflower pakora, curried chickpeas (ve)	7.50

Brunch (served until 3pm)

Loaded hashbrowns, smashed avocado, slow-roasted tomato, harissa ketchup, pink onions, toasted seeds (ve)	10.50
Bubble and Squeak Benedict, Wiltshire ham, poached eggs, hollandaise, watercress	15.50
Ultimate brekky bap, double sausage patty, American cheese, maple and bacon relish, hash brown, sunny egg	12.25
Wild mushrooms on sourdough toast, truffled ricotta, fried St Ewe egg, gremolata, Old Winchester (v)	11.75
Golden beetroot salad, Cropwell Bishop stilton, roasted and raw pear, walnuts, watercress, pickled celery (v)	11.25
Buttermilk fried chicken burger, chipotle relish, lime mayo, pickled cucumber, skin-on fries	18.25
Brixham fish finger bun, Butcombe Gold beer-battered haddock, tartare sauce, watercress, pickled fennel	12.75

Mains

Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	18.50
Brixham Market fish stew, West Country mussels, prawns, saffron potatoes, herb aioli, garlic croûte	20.95
Butcombe Gold beer-battered haddock and thick-cut chips, tartare sauce, minted peas or curry sauce	18.95
Roast squash and sage ravioli, Crown Prince pumpkin, chard, pumpkin seeds, smoked chilli oil (ve)	17.75
8oz rump; 28 day dry-aged steak, garlic butter, thick-cut chips, roasted mushroom, watercress	25.95

Sides

Thick-cut pub chips or skin-on fries (v)	4.75	Butcombe beer-battered onion rings (v)	4.95
Endive, pear and walnut salad (v)	4.95	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

Puddings and Cheese

Autumnal fruit, almond and oat crumble, vanilla custard or ice cream (v) (veo)	8.75
Baked Valrhona chocolate rice pudding, vanilla mascarpone, amaretti crumb (v)	7.50
Mulled wine poached pear, blackberry sauce, whipped chestnut cream, honeycomb (ve)	7.50
Spiced sticky date pudding, clotted cream ice cream, rum butterscotch (v)	8.25
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

Nearly Full?

The 'After Eight' Ice Cream (v)	5.95
Three little Biscoff filled doughnuts (ve) <i>Perfect with a coffee!</i>	4.25
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 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. Here's some of our favourite cocktails...

Espresso Martini
Irish Coffee
Cotswolds Spiced Hot Toddy

We have a range of dessert wines available - please ask for details

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.

