

THE BEAR INN

Pub & Dining

Supper

Aperitifs

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

Snacks and Sharing

Fried whitebait and calamari, pickled samphire, aioli	7.50
Loaded hummus, fried sprouts, sumac, crispy chickpeas, smoked chilli oil, za'atar flatbread (ve)	7.75
Hobbs House sourdough, Gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve)	8.25

Starters and Lighter Dishes

Keralan cauliflower soup, pakora, coriander chutney, crispy chickpeas (ve)	7.75
Heritage beetroot and roasted pear, whipped feta, pickled celery, candied walnuts (v) (veo)	7.75
Prawn, potato and crayfish cakes, preserved lemon, watercress, cucumber, brown crab mayonnaise	8.95
Potted free-range chicken rillettes, crispy skin, sweet-pickled cucumbers, toasted sourdough	8.50

Burgers

Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on fries	18.50
Buttermilk fried chicken burger, chipotle relish, lime mayo, pickled cucumber, skin-on fries	18.25
Symplicity plant burger, chipotle mayo, vegan cheddar, crispy and pink pickled onions, skin-on fries (ve)	17.95

Mains

Wiltshire cured gammon steak and chips, fried St Ewe rich-yolk eggs, grilled pineapple, piccalilli	19.50
Brixham Market fish stew, West Country mussels, prawns, saffron potatoes, herb aioli, garlic croûte	21.50
Walter Rose faggots, smoked parsnip mash, black kale, onion marmalade, proper gravy	15.50
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips	MP
Symplicity 'chorizo' and butterbean pie, smoked celeriac mash, winter greens and mushroom gravy (ve)	18.00
8oz rump; 28 day dry-aged steak, garlic butter, thick-cut chips, roasted mushroom, watercress	26.95
Butcombe Gold beer-battered haddock and thick-cut chips, tartare sauce, minted peas or curry sauce	18.95
Aubergine and chickpea curry, yoghurt, cauliflower pakora, coriander chutney, coconut rice, poppadoms (ve)	17.00
Add grilled chicken thigh	4.00

Sides

Thick-cut pub chips or skin-on fries (v)	5.00	Endive, pear and walnut salad (v)	5.00
Butcombe beer-battered onion rings (v)	4.95	Truffle fries, English Pecorino, aioli, chives (v)	6.00
Seasonal green vegetables, garlic butter (v)	5.50	Garlic buttered ciabatta / with cheese (v)	4.95/6.95

Puddings and Cheese

Baked Valrhona chocolate rice pudding, vanilla mascarpone, amaretti crumb (v)	7.75
Mulled wine poached pear, blackberry sauce, whipped chestnut cream, honeycomb (ve)	7.75
Toffee apple, fig and chestnut crumble, mince pie ice cream or custard (v) (veo)	8.75
Spiced sticky date pudding, clotted cream ice cream, rum butterscotch (v)	8.25
British artisan cheese, caramelised onion chutney, cornichons, crackers (v)	12.95

Nearly Full?

The 'After Eight' Ice Cream (v)	5.95
Three little Biscoff filled doughnuts (ve) <i>Perfect with a coffee!</i>	4.50
Toffee apple, fig and chestnut crumble, mince pie ice cream or custard (v) (veo)	8.75
Two scoops of Granny Gothards ice creams and sorbets (v) (veo)	6.25
Affogato; vanilla ice cream, illy espresso, little biscuits (v)	5.95
<i>Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat</i>	

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.

