

LUNCH AT THE BEAR

The season of mists and mellow fruitfulness is welcome after a dry, baked summer. Apples, squashes, hedgerow berries, sage and game partnered with rich red wine or a pint of good ale make a long walk leading to the pub well worthwhile.

APÉRITIFS

Nyetimber Classic Cuvée 10.50 | Champagne Piper-Heidsieck 10.00 | Negroni 9.50 | Aperol Spritz 8.75

STARTERS

Potted Pulled Pork, Golden Beetroot Piccalilli 8.75
Garlic & Paprika King Prawns, Roast Tomatoes, Toasted Sourdough 9.95
Today's Autumn Soup, Ciabatta - See Blackboard 6.50 v
Twice-baked Cheddar & Comté Soufflé, Apple, Rocket & Walnut Salad 9.25
Monkfish Tempura, Vietnamese Dipping Sauce, Mooli & Pickled Ginger 11.75
Mushroom & Baby Spinach Carnaroli Risotto, Almond Butter 8.50 / 14.50

A 25p contribution from this dish goes to Peach Foundation, which raises funds to support good causes in our local communities.

SMALL PLATES

Great for sharing over a drink while you decide.
Warm Ciabatta & Garlic Butter 5.25 v
Nocellara, Gaeta & Cerignola Olives 4.00
Halloumi Fries & Bloody Mary Ketchup 6.25 v
Shawarma-spiced Houmous, Crispy Chickpeas & Flatbread 5.75
Chilli & Soy Chicken Wings, Gochujang Sauce 6.25
Jimmy Butler's Honey Mustard Chipolatas & Crispy Shallots 5.75
Baked Camembert, Roast Garlic & Chive Crumb, Onion Marmalade & Ciabatta Croûtes 9.00 v

MAINS

Jimmy Butler's Pork Belly, Buttered Kale, Roast Pumpkin, Apple & Crackling 18.75
Daily Market Fish, Brown Butter, New Potatoes, Rocket - Market Price
Free-range Chicken Schnitzel, Garlic & Parsley Butter, Rocket, Parmesan & Fries 17.75
South Indian Cauliflower & Sweet Potato Curry, Crispy Chickpeas, Basmati Rice & Chapati 15.50
14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 16.00
Fish & Chips - Haddock Fillet, Crunchy Batter, Chips, Peas & Tartare Sauce 16.00
Today's Autumn Vegetarian Special - See Blackboard v
Partridge Saltimbocca, Spinach, Pearl Barley & Shaved Fennel 21.50

GRILL

We serve the best British beef. Grass-fed, naturally slow-grown on carbon-capturing pasture. 28 Day dry-aged by Aubrey Allen for incredible flavour. When only a steak will do, make it one of these beauties.
Steaks served with Chips & Rocket | Add Béarnaise or Peppercorn Sauce 2.50 | Add Onion Rings 4.75 v
8oz Rump Cap Steak 21.50
12oz Sirloin on the Bone 31.00
Steak Diane - Fillet Steak Medallions, Mushroom, Shallot & Cream Sauce 29.00
Add extra 3oz Fillet Medallion 6.00
Dirty Vegan Burger, Marmite Onions, Smoked Cheese, Tomato Relish & Fries 15.75
Aubrey's Double Cheeseburger, Burger Relish, Butter Leaf & Fries 16.00
Add Free-range Bacon 2.50 or Marmite Onions 1.50 v

SIDES

Roast Crown Prince Pumpkin, Confit Shallots & Sage 4.50 v
Thick-cut Chips or Skinny Fries 4.25
Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.25
Creamed Spinach, Nutmeg 4.25 v
Truffle Mac & Cheese 4.25 v

SANDWICHES

Fish Goujon Brioche, Tartare Sauce & Butter Leaf 9.50
Grilled Cheese on Sourdough, Marmite Onions 8.95 v
Smoked Salmon on Sourdough, Crème Fraîche & Pickled Cucumber 9.50
Add Chips or Soup 3.50

PUDS & BRITISH CHEESE

Warm Chocolate Fondant, Crème Fraîche, Cherry & Blackcurrant Compote 8.75 v
Warm Pear & Almond Tart, Chantilly Cream 7.75 v
Autumn Pavlova - English Blackberries & Apple 8.25 v
Banoffee Cheesecake, Rum-soaked Raisins, Bananas & Pecans 8.50 v
Apple Tarte Tatin, Vanilla Ice Cream 8.00
Jude's Ice Cream & Sorbet 6.75 v
(Choose Three: Vanilla, Strawberry, Salted Caramel, Chocolate, Lemon or Raspberry Sorbet)

Mini Pud & Tea or Coffee 6.75
Chocolate Brownie or Smidgen of Cheese with your choice of Tea or Coffee

Our British cheeses change with the season & are all served ripe & ready with Chutney, Apple & Peter's Yard Crackers

Choose from: Baron Bigod | Luna Goats v | Baby Baronet | Pitchfork Cheddar | Beauvale Blue

All Five Cheeses 13.00 | Any Three Cheeses 8.50 | Smidgen of Cheese 4.50

v Vegetarian Ingredients Vegan Ingredients Please note - some items may be cooked in multi-purpose fryers.

Allergens: *Before ordering, please speak to our team. Dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens. If you want to know more about how our dishes are cooked or prepared, please talk to us. Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team.*