

SET MENU AT THE BEAR

Choose Two or Three Courses for 27.50 / 32.75

STARTERS

Potted Pulled Pork, Golden Beetroot Piccalilli

Baked Camembert, Roast Garlic & Chive Crumb, Onion Marmalade & Ciabatta Croûtes ▽

Today's Autumn Soup, Ciabatta ▽

Mushroom & Baby Spinach Carnaroli Risotto, Almond Butter 🍴

MAINS

Jimmy Butler's Pork Belly, Buttered Kale, Roast Pumpkin, Apple & Crackling

Pan-fried Sea Bass, Soy & Sake Bok Choy, Edamame & Mooli

South Indian Cauliflower & Sweet Potato Curry, Crispy Chickpeas, Basmati Rice & Chapati 🍴

Steak Diane - Fillet Steak Medallions, Mushroom, Shallot & Cream Sauce (+ 5.75)

PUDDINGS

Warm Chocolate Fondant, Crème Fraîche, Cherry & Blackcurrant Compote ▽

Apple Tarte Tatin, Vanilla Ice Cream 🍴

Banoffee Cheesecake, Rum-soaked Raisins, Bananas & Pecans ▽

British Cheese Plate - Pitchfork Cheddar & Beauvale Blue, Chutney,

Apple & Peter's Yard Crackers

ADD A SIDE

Roast Crown Prince Pumpkin, Confit Shallots & Sage 4.50 ▽

Thick-cut Chips or Skinny Fries 4.25 🍴

Onion Rings 4.75 ▽

Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.25 🍴

Creamed Spinach, Nutmeg 4.25 ▽

Halloumi Fries & Bloody Mary Ketchup 6.25 ▽

Truffle Mac & Cheese 4.25 ▽

▽ 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. An optional 10% service is added to parties of six or more, all tips go to the team.*