

WINTER AT THE BEAR

The pub's the best place to hide from winter's short days and long nights, with good friends, good cheer and good food. Our fresh native fish, free-range pork belly from Jimmy Butler's, a warming risotto, or a board of British cheese will all make winter recede for a while. Find a comfortable spot by the fire or near the bar and let us bring you the good stuff.

APÉRITIFS

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

STARTERS

King Prawn & Haddock Croquette, Sauce Gribiche 9.50

Today's Winter Soup, Ciabatta - See Blackboard 6.75 v

British Coppa, Celeriac Remoulade, Watercress 8.75

Twice-baked Cheddar & Comté Soufflé,

Apple, Rocket & Walnut Salad 9.25

Monkfish Tempura, Vietnamese Dipping Sauce,

Mooli & Pickled Ginger 11.75

Baked Beetroot & Butternut Squash Salad, Hazelnuts,

Buckwheat, Maple & Molasses 7.50 / 13.50

Add Crispy Lamb 3.50 or Feta 3.00 v

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 6.50

Jimmy Butler's Honey Mustard Chipolatas & Crispy Shallots 5.75

Baked Camembert, Roast Garlic & Chive Crumb,

Onion Marmalade & Ciabatta Croûtes 9.00 v

MAINS

Free-range Chicken Schnitzel, Garlic & Parsley Butter, Rocket, Parmesan & Fries 17.95

Jimmy Butler's Pork Belly, Ssamjang Potatoes, Miso & Sesame Cabbage 18.75

Jerusalem Artichoke & Oyster Mushroom Risotto, Crispy Shallots & Pesto 14.75

Daily Market Fish, Brown Butter, New Potatoes, Rocket - Market Price

14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 16.00

Pan-seared Hake, Café de Paris Cauliflower, Spinach, Pine Nuts & Sherry-soaked Sultanas 21.50

South Indian Sweet Potato & Chickpea Curry, Toasted Cashews, Basmati Rice & Chapati 15.75

Slow-cooked Cornish Lamb, Cavolo Nero, Butter Beans & 'Nduja 22.50

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 | Café de Paris Butter 2.50 | Add Onion Rings 4.75

8oz Rump Cap Steak 22.00

12oz Sirloin on the Bone 31.50

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 16.00

Aubrey's Double Cheeseburger, Burger Relish, Butter Leaf & Fries 16.00

Add Free-range Bacon 2.50 or Marmite Onions 1.50 v

SIDES

Baked Beetroot & Feta 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

PUDS & BRITISH CHEESE

Warm Chocolate Fondant, Crème Fraîche,

Cherry & Blackcurrant Compote 8.95 v

Buttermilk Pannacotta, Poached English Rhubarb & Amaretti 8.25

Warm Pear & Almond Tart, Chantilly Cream 7.75 v

Banoffee Cheesecake, Rum-soaked Raisins, Bananas & Pecans 8.50 v

Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream 7.75

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 cheese changes with the season & are all served ripe & ready with Chutney, Apple & Peter's Yard Crackers

Finn v | Clara Goats v | Solstice | Cornish Gouda | Isle of Wight Blue v

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.