

LUNCH AT THE BEAR

Spring is here at last! As the days lengthen and sunshine returns, we can once again look forward to sitting outside with a glass of rosé. Enjoy Cornish lamb, spring greens, and look out for English asparagus gracing our specials board.

APÉRITIFS

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

STARTERS

Watercress, Broad Bean & Pea Soup, Crème Fraîche & Ciabatta 6.95 v
British Coppa, Celeriac Remoulade, Watercress 8.75
Hand-picked Devonshire Crab, Cured Salmon, Apple & Cucumber 12.50
Twice-baked Cheddar & Comté Soufflé, Rocket & Walnut Salad 9.25
Beetroot Tartare, Butternut Yolk, Pea Salad 8.75
Garlic & Paprika King Prawns, Isle of Wight Tomatoes, Toasted Sourdough 10.50

SMALL PLATES

Warm Artisan Ciabatta - Garlic Butter & Marmite Butter 5.50 v
Padron Peppers, Sea Salt 5.75
Halloumi Fries, Bloody Mary Ketchup 6.50 v
Sun-dried Tomato & Salsa Verde Houmous, Crispy Chickpeas & Flatbread 5.75
Chilli & Soy Chicken Wings, Gochujang Sauce 6.75
Jimmy Butler's Honey Mustard Chipolatas & Crispy Shallots 5.75
Baked Camembert, Garlic Crumb, Onion Marmalade & Croûtes 9.50 v

MAINS

Free-range Chicken Schnitzel, Garlic & Parsley Butter, Rocket, Parmesan & Fries 18.50
Jimmy Butler's Glazed Pork Belly, Samjang Potatoes, Miso & Sesame Cabbage 19.50
Goats' Cheese & Courgette Orzo, Lemon & Herb Crumb 15.00 v
Daily Market Fish, Brown Butter, New Potatoes, Rocket - Market Price
14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 16.50
Fish & Chips - Haddock Fillet, Crunchy Batter, Chips, Peas & Tartare Sauce 17.50
South Indian Squash & Chickpea Curry, Toasted Cashews, Basmati Rice & Chapati 15.75
Cornish Lamb Cannon, Spring Greens, Pea Purée & Rosemary Jus 28.00
Fish Pie - King Prawn, Hake, Loch Trout & Smoked Haddock, Butter Leaf Salad 21.50
Roast Heritage Carrot & Bulgar Wheat Salad, Preserved Lemon, Pomegranate Molasses & Hazelnuts 13.75
Add Crispy Pork or Halloumi Croutons v 3.50

GRILL

Enjoy British grass-fed beef from Aubrey Allen, 28 day dry-aged for incredible flavour. We only serve the best!
Steaks served with Chips & Rocket | Add Béarnaise or Peppercorn Sauce 2.50 | Add Onion Rings 4.75
8oz Rump Cap Steak 22.50
12oz Sirloin on the Bone 32.00
Steak Diane - Fillet Steak Medallions, Mushroom, Shallot & Cream Sauce 29.50 | Add extra 3oz Fillet Medallion 7.50
Aubrey's Double Cheeseburger, Burger Relish, Butter Leaf & Fries 16.00
Dirty Vegan Burger, Marmite Onions, Smoked Cheese, Tomato Relish & Fries 16.00
Add Free-range Bacon 2.50 or Marmite Onions 1.50 v

SIDES

Isle of Wight Tomato Salad 4.75
Thick-cut Chips or Skinny Fries 4.50
Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.25
Purple Sprouting Broccoli, Miso Hollandaise 4.75 v
Buttered New Potatoes 4.50 v

SANDWICHES

Fish Goujon Brioche, Tartare Sauce & Butter Leaf 9.50
Grilled Cheese on Sourdough, Marmite Onions 8.95 v
Smoked Mackerel Pâté on Sourdough, Soft Boiled Egg, Baby Gem & Chardonnay Vinaigrette 9.50
Add Chips or Soup 3.50

PUDS & BRITISH CHEESE

Treacle Tart, Clotted Cream 7.75 v
Warm Chocolate Fondant, Crème Fraîche, Cherry & Blackcurrant Compote 8.95 v
Buttermilk Pannacotta, Poached English Rhubarb & Amaretti 8.25
Lemon Mascarpone Cheesecake, Raspberries & White Chocolate 8.50 v
Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream 7.75
Jude's Ice Cream & Sorbet 6.95 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 v | 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. A 25p contribution from the superfood salad goes to The Bigger Peach, which raises funds to support good causes in our local communities. 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.