

SET MENU AT THE BEAR

Choose Two or Three Courses for 27.50 / 32.75

STARTERS

- Watercress, Broad Bean & Pea Soup, Crème Fraîche & Ciabatta v
Garlic & Paprika King Prawns, Isle of Wight Tomatoes, Toasted Sourdough
Baked Camembert, Roast Garlic & Chive Crumb, Onion Marmalade & Ciabatta Croûtes v
Beetroot Tartare, Butternut Yolk, Pea Salad

MAINS

- Free-range Chicken Schnitzel, Garlic & Parsley Butter, Rocket, Parmesan & Fries
Pan-fried Seabass, Butter Beans & Sun-dried Tomato, Romaine & Salsa Verde
South Indian Squash & Chickpea Curry, Toasted Cashews, Basmati Rice & Chapati
Steak Diane - Fillet Steak Medallions, Mushroom, Shallot & Cream Sauce (+ 5.95)

PUDDINGS

- Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream
Buttermilk Pannacotta, Poached English Rhubarb & Amaretti
Lemon Mascarpone Cheesecake, Raspberries & White Chocolate v
British Cheese Plate - Clara Goats, Cornish Gouda & Solstice,
Chutney, Apple & Peter's Yard Crackers

ADD A SIDE

- Isle of Wight Tomato Salad 4.75
Thick-cut Chips or Skinny Fries 4.50
Onion Rings 4.75
Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.25
Purple Sprouting Broccoli, Miso Hollandaise 4.75 v
Buttered New Potatoes 4.50 v
Halloumi Fries, Bloody Mary Ketchup 6.50 v

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