

# SET MENU AT THE BEAR

Choose Two or Three Courses for 27.50 / 32.75

## STARTERS

Watercress, Broad Bean & Pea Soup, Crème Fraîche & Ciabatta 

Garlic & Paprika King Prawns, Isle of Wight Tomatoes, Toasted Sourdough

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

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 

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 

Buttered New Potatoes 4.50 

Halloumi Fries, Bloody Mary Ketchup 6.50 

 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.