

Bears Paw

COUNTRY INN AND RESTAURANT

MENU

WHITE WINES

- | | 175ml | 250ml | bottle |
|---|--------------|--------------|---------------|
| 1. Nuevo Extremo Sauvignon Blanc | £4.25 | £5.50 | £15.95 |
| Chile • <i>Fantastic example of the crisp, citrus-led Sauvignon Blanc, with just the right juicy acidity.</i> | | | |
| 2. Condorito Chardonnay | £4.45 | £5.75 | £16.95 |
| Chile • <i>Rich, ripe melon & stone fruit flavours. Fresh and rounded with perfectly balanced crisp acidity.</i> | | | |
| 3. Shorn Sauvignon Blanc | £4.95 | £6.75 | £19.95 |
| New Zealand • <i>The classic green gooseberry and passion fruit aromas and flavours of this zippy wine are topped by a crisp, refreshing finish.</i> | | | |
| 4. Dry River Pinot Grigio | £4.45 | £5.75 | £16.95 |
| Australia • <i>Ripe, crisp and fruity with a characteristic hint of almonds. Well rounded with soft apple and pear flavours and a lingering finish.</i> | | | |
| 5. Niersteiner Gutes Domtal | £4.25 | £5.50 | £15.95 |
| Germany • <i>A medium bodied, fragrant wine with upfront fruit, a touch of spice and a mild soft finish.</i> | | | |
| 6. Laughing Giraffe Chenin Blanc | £4.75 | £6.25 | £17.95 |
| South Africa • <i>Aromas of citrus, tropical fruit, lychee and peach, beautifully rounded with a clean, off dry finish.</i> | | | |

ROSÉ WINES

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| 7. Matra Hill Pinot Grigio Rosé | £4.25 | £5.50 | £15.95 |
| Hungary • <i>This blush is made from Pinot Grigio grapes which turn to a light copper colour as they ripen towards the end of the growing season. A fruity rosé with notes of citrus and cherry.</i> | | | |
| 8. Painted Bird Zinfandel Rosé | £4.25 | £5.50 | £15.95 |
| USA • <i>A lively and fruity rosé with aromas and flavours of strawberries and fresh summer berries such as raspberries and cherries.</i> | | | |

RED WINES

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|---|--------------|--------------|---------------|
| 9. Nuevo Extremo Merlot | £4.25 | £5.50 | £15.95 |
| Chile • <i>A simple stunner. A full red, packed with inky plum fruit and well-toned tannins.</i> | | | |
| 10. Dry River Shiraz | £4.45 | £5.75 | £16.95 |
| Australia • <i>Characteristically smooth, smoky and spicy with gentle velvety fruit flavour, lovely concentration and a great finish.</i> | | | |
| 11. Cosmina Pinot Noir | £4.85 | £6.55 | £18.95 |
| Romania • <i>Soft and silky with red berry fruit flavours and aromas, flecked with oak spice.</i> | | | |
| 12. Vina Arroba Tempranillo | £4.45 | £5.75 | £16.95 |
| Spain • <i>An easy drinking red which is bursting with strawberry and summer fruit flavours.</i> | | | |
| 13. Encender Rioja | £4.85 | £6.55 | £18.95 |
| Spain • <i>Beautifully balanced with bright black cherry, chocolate, licorice and baking spices. Well integrated tannins with a long and persistent finish.</i> | | | |
| 14. Casa Solera Bonarda Malbec | £4.85 | £6.55 | £18.95 |
| Argentina • <i>A ripe and juicy red, bursting with blackberry fruit, hints of spice and a full, robust finish.</i> | | | |

SPARKLING WINES & CHAMPAGNES

- | | 125ml | bottle |
|--|--------------|---------------|
| 15. Prosecco Spumante Duca D'alba | £3.95 | £22.95 |
| Italy • <i>Fully sparkling, lightly nutty and fruity. Clean and fresh on the palate.</i> | | |
| 16. Marques de Sierra Cava Rosé | | £22.95 |
| Spain • <i>Crisp on the palate with ripe wild strawberry fruit flavours, a fine and creamy mousse and a delicate finish.</i> | | |
| 17. Champagne | | £40.00 |
| France • <i>Abundant bubbles, with notes of brioche and citrus, together with a clean, persistent mousse.</i> | | |

125ml available on all wines by the glass - please ask at the bar

WINES

SUNDAY LUNCH SET MENU

Served Sunday 12 till 5pm

One Course £9.95

Two Courses £11.95

Three Courses £14.95

“Soup of the Day”

Made with the Freshest Ingredients

Prawn Cocktail

Succulent Prawns on a Bed of Salad with Marie Rose Sauce

Duck Spring Rolls

Filo Pastry Filled Duck Parcels with Hoisin Dip

Rosemary Crusted Camembert Wedges

Creamy Camembert Pieces Crusted with Rosemary and Deep Fried

Roast Beef and Yorkshire Pudding

Sirloin of Beef Served with Seasonal Vegetables and Gravy, with New and Roast Potatoes

Roast Turkey with Stuffing

Sliced Turkey Breast Served with Seasonal Vegetables, Gravy and New and Roast Potatoes

Roast Leg of Lamb

Sliced Roasted Lamb Served with Seasonal Vegetables, Gravy and New and Roast Potatoes

Grilled Salmon Fillet

Plain Grilled Fresh Salmon Fillet

Vegetarian Option

(See Special Board for Today's Option)

Dutch Apple Pie

A Lattice Top Apple Tart with Cinnamon & Sultanas

Bread and Butter Pudding

A Dessert Made with White Bread, Cream & Vanilla

Chocolate Brownie with Ice Cream

A Warm Chocolate Brownie Served with Vanilla Ice Cream

If you have any **allergies or intolerances** please let your waiter / waitress know when ordering your food. Thank you.