

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 |
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| 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

SET PRICE MENU

*Served Mon to Sat Lunch 12-2:30pm
Mon to Fri Evening 6-7pm and Sunday 5-7pm*

Two Courses £11.95
Three Courses £14.95

Soup of the Day

Made with Fresh Ingredients

Duck Spring Rolls with Hoisin

Filo Pastry Duck Filled Rolls with Hoisin Dip

Breaded Goujons

Cod Loin Strips in Bread Crumbs, Deep Fried

Rosemary Breaded Camembert

Camembert Wedges with a Rosemary Crusted Coating

Prawn Cocktail

Succulent Prawns on Salad with Marie Rose Sauce

Breaded Whole Tail Scampi

Scampi Pieces in a Bread Crumb Coating

Chicken, Ham and Leek Pie

Chunks of Chicken & Ham in a Creamy Leek Sauce with a Puff Pastry Lid

Lasagne

Layers of Pasta Sheets with Prime Beef and Tomatoes in a Creamy Sauce

Gammon Steak with Egg or Pineapple Fritter

8oz Gammon Steak Served with a Fried Egg or Pineapple Fritter

Chicken Jalfrezi

A Medium, Tomato Based Curry, Served with Basmati Rice

Vegetarian Option Available (See Special Board)

Warm Chocolate Brownie

Chocolate Brownie Served with Ice Cream

Dutch Apple Pie

A Lattice Topped Apple Tart with Cinnamon and Sultanas

Bread and Butter Pudding

A Pudding Made with White Bread, Cream and Vanilla...Delicious

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