

# BEAVERS PAW

COUNTRY INN AND RESTAURANT

# MENU

## WHITE WINES

- |   | 175ml        | 250ml        | bottle        |
|---|--------------|--------------|---------------|
| <b>1. Nuevo Extremo Sauvignon Blanc</b>   | <b>£4.25</b> | <b>£5.50</b> | <b>£15.95</b> |
| Chile • <i>Fantastic example of the crisp, citrus-led Sauvignon Blanc, with just the right juicy acidity.</i>   |              |              |               |
| <b>2. Condorito Chardonnay</b>  | <b>£4.45</b> | <b>£5.75</b> | <b>£16.95</b> |
| Chile • <i>Rich, ripe melon &amp; stone fruit flavours. Fresh and rounded with perfectly balanced crisp acidity.</i>                                    |              |              |               |
| <b>3. Shorn Sauvignon Blanc</b>   | <b>£4.95</b> | <b>£6.75</b> | <b>£19.95</b> |
| 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>    |              |              |               |
| <b>4. Dry River Pinot Grigio</b>  | <b>£4.45</b> | <b>£5.75</b> | <b>£16.95</b> |
| 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> |              |              |               |
| <b>5. Niersteiner Gutes Domtal</b>  | <b>£4.25</b> | <b>£5.50</b> | <b>£15.95</b> |
| Germany • <i>A medium bodied, fragrant wine with upfront fruit, a touch of spice and a mild soft finish.</i>  |              |              |               |
| <b>6. Laughing Giraffe Chenin Blanc</b>   | <b>£4.75</b> | <b>£6.25</b> | <b>£17.95</b> |
| South Africa • <i>Aromas of citrus, tropical fruit, lychee and peach, beautifully rounded with a clean, off dry finish.</i>                             |              |              |               |

## ROSÉ WINES

- |  | 175ml        | 250ml        | bottle        |
|--|--------------|--------------|---------------|
| <b>7. Matra Hill Pinot Grigio Rosé</b>   | <b>£4.25</b> | <b>£5.50</b> | <b>£15.95</b> |
| 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> |              |              |               |
| <b>8. Painted Bird Zinfandel Rosé</b>  | <b>£4.25</b> | <b>£5.50</b> | <b>£15.95</b> |
| 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

- |   | 175ml        | 250ml        | bottle        |
|---|--------------|--------------|---------------|
| <b>9. Nuevo Extremo Merlot</b>  | <b>£4.25</b> | <b>£5.50</b> | <b>£15.95</b> |
| Chile • <i>A simple stunner. A full red, packed with inky plum fruit and well-toned tannins.</i>  |              |              |               |
| <b>10. Dry River Shiraz</b>   | <b>£4.45</b> | <b>£5.75</b> | <b>£16.95</b> |
| Australia • <i>Characteristically smooth, smoky and spicy with gentle velvety fruit flavour, lovely concentration and a great finish.</i>                       |              |              |               |
| <b>11. Cosmina Pinot Noir</b>   | <b>£4.85</b> | <b>£6.55</b> | <b>£18.95</b> |
| Romania • <i>Soft and silky with red berry fruit flavours and aromas, flecked with oak spice.</i>   |              |              |               |
| <b>12. Vina Arroba Tempranillo</b>  | <b>£4.45</b> | <b>£5.75</b> | <b>£16.95</b> |
| Spain • <i>An easy drinking red which is bursting with strawberry and summer fruit flavours.</i>  |              |              |               |
| <b>13. Encender Rioja</b>   | <b>£4.85</b> | <b>£6.55</b> | <b>£18.95</b> |
| Spain • <i>Beautifully balanced with bright black cherry, chocolate, licorice and baking spices. Well integrated tannins with a long and persistent finish.</i> |              |              |               |
| <b>14. Casa Solera Bonarda Malbec</b>   | <b>£4.85</b> | <b>£6.55</b> | <b>£18.95</b> |
| 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        |
|--|--------------|---------------|
| <b>15. Prosecco Spumante Duca D'alba</b>   | <b>£3.95</b> | <b>£22.95</b> |
| Italy • <i>Fully sparkling, lightly nutty and fruity. Clean and fresh on the palate.</i>                                     |              |               |
| <b>16. Marques de Sierra Cava Rosé</b>   |              | <b>£22.95</b> |
| Spain • <i>Crisp on the palate with ripe wild strawberry fruit flavours, a fine and creamy mousse and a delicate finish.</i> |              |               |
| <b>17. Champagne</b>   |              | <b>£40.00</b> |
| 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

## STARTERS

Soup of the Day	£4.25
Breaded Cod Goujons	£4.95
Homemade Chicken Liver Pate	£5.50
Duck Spring Rolls	£5.75
Breaded Brie Wedges	£4.95
Prawn Cocktail	£5.95
Black Pudding, with Fried Egg and Crispy Bacon	£5.95

## MAINS

Fresh Fried Cod	£11.95
Poached Salmon with King Prawns & Hollandaise	£12.95
Duck Breast	£12.95
Steak & Ale Pie	£9.95
Marinated Sea Bass	£13.95
Grilled Lamb Cutlets	£16.95
8oz Rump Steak	£11.95
7oz Fillet Steak	£19.95

## SAUCES

Pink Peppercorn Sauce	£1.95	Creamy Mustard Sauce	£1.95
Rosemary & Redcurrant Sauce	£1.95	Béarnaise/Hollandaise	£1.75

## PUB CLASSICS

Chicken Jalfrezi	£9.95
Gammon with Egg or Pineapple Fritter	£9.95
Lasagne	£9.95
Chicken, Ham and Leek Pie - Served in a Pastry Lid	£9.95
Breadcrumbs Whole Tail Scampi	£9.95

## SMALL PLATES

Grilled Lamb Cutlets (two)	£8.95
Fresh Fried Cod	£6.50
Breaded Cod Goujons	£5.95
Breaded Wholetail Scampi	£6.75
Seabass	£6.95
Ham and Egg	£6.50
Chicken Jalfrezi	£6.75

## EXTRAS

A bowl of Chips	£2.50
Chilli Cheese Chips	£3.50
Sweet Potato Fries	£3.50
Bloomer Bread and Butter	£1.25
Garlic Bread	£2.75
Cheesy Garlic Bread	£3.50
Pot of Coleslaw	£1.95
Onion Rings	£1.95
Marinated Olives	£1.95
Bread with Oil & Balsamic	£2.75

## HOT BEVERAGES

Filter Coffee	£1.75	Pot of Tea	£1.50
Espresso	£1.75	Americano	£1.95
Mocha	£2.25	Cappuccino	£2.65
Latte	£2.50	Floater Coffee (Exc. Liqueur)	£1.95
Flavoured Teas & Infusions	£1.75	Hot Chocolate	£2.50
<i>(with whipped cream &amp; marshmallows)</i>			

## SUNDAY LUNCH SET MENU

Served Sunday 12 till 5pm  
One Course £9.95 Two Courses £11.95 Three Courses £14.95

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

## LUNCH TIME MENU

Served Mon to Sat 12 till 2:30 and Sun 12 till 5pm

## SALADS

Smoked Salmon and King Prawn Salad	£10.95
Warm Duck Salad with Honey and Soy Dressing	£12.95
Warm Rump Salad	£11.95
Cheese Ploughmans (Brie, Cheddar & Stilton)	£7.95
Prawn and Marie Rose Salad	£8.95
Ham Salad	£7.95
Roast Turkey Salad	£7.95

## SANDWICHES Served with mixed salad & coleslaw

Hot Roast Beef	£6.25
Brie, Bacon and Cranberry	£5.25
Fish Fingers with Tartare Sauce	£5.25
Prawn and Marie Rose (Open Sandwich)	£6.50
Cheddar, Spring Onion and Mayonnaise	£4.95
Roast Turkey with Sage & Onion Stuffing	£5.25
.....add a mug of soup £1.95.....	

## JACKET POTATOES

Tuna with Mayonnaise	£4.95
Cheese & Beans	£4.95
Bacon & Cheese	£4.95
Prawn & Marie Rose	£5.95

## HOMEMADE DESSERTS

Sticky Toffee Pudding	£4.95
Bread & Butter Pudding	£4.95
Crème Brulee	£4.95
Eton Mess	£4.75
Baileys Cheesecake	£4.95

## DESSERTS

Ice Cream	Small £2.95	Large £3.95
Mixed Sorbet	£4.95	
Cheese Board	£6.95	
Dutch Apple Pie	£4.25	
Hot Waffles	£4.75	

## BEARS PAW SET MENU

Served Mon to Sat Lunch 12-2:30pm and Mon to Fri 6pm till 7pm and Sunday 5pm till 7pm  
Two Courses £11.95 Three Courses £14.95

## HOMEMADE ELVIS BURGER NIGHT

Tuesdays £7.95

## BEARS PAW MONDAY STEAK AND WINE NIGHT

Served Monday 6pm till 9pm

Two Steaks and a Bottle of House Wine £27.95

Choose Between  
8oz Rump Steak, Gammon Steak and Eggs,  
Pork Steaks in Parma Ham with Peppercorn Sauce  
or Salmon Steak

Now choose your Bottle of House Wine

Condorito Sauvignon Blanc or Condorito Merlot

If a particular wine or shipper is unavailable, a suitable alternative will be offered.