

## STARTERS

|  |              |
|--|--------------|
| <b>Soup of the Day</b>   | <b>£4.75</b> |
| Made using the freshest ingredients                                    |              |
| <b>Breaded Cod Goujons</b>   | <b>£5.25</b> |
| Lightly Breaded strips of Cod with Tartar Sauce                        |              |
| <b>Chicken Liver Pate</b>  | <b>£5.50</b> |
| Served with Toasted Breads and Caramelised Onion Chutney               |              |
| <b>Duck Spring Rolls</b>   | <b>£5.95</b> |
| Filo Pastry Duck with Hoisin Dip                                       |              |
| <b>Breaded Brie Wedges</b>   | <b>£5.25</b> |
| Crumbed Brie Deep Fried with Orange and Cranberry Sauce                |              |
| <b>Prawn Cocktail</b>  | <b>£5.95</b> |
| Mixed Salad Leaves, Juicy Prawns and Marie Rose Sauce                  |              |
| <b>Bears Paw Black Pudding Stack</b>                                   | <b>£5.95</b> |
| Bury Black Pudding, Fried Egg, Crispy Bacon, Drizzled with Brown Sauce |              |

## MAINS

|   |               |
|---|---------------|
| <b>Fresh Fried Cod</b>  | <b>£12.95</b> |
| Deep Fried in our Light Batter  |               |
| <b>Duck Breast</b>  | <b>£13.95</b> |
| Pan Fried with Orange and Cranberry Sauce                                     |               |
| <b>Marinated Sea Bass</b>   | <b>£13.95</b> |
| In Lime and Coriander with a Balsamic Glaze                                   |               |
| <b>Grilled Lamb Cutlets</b>   | <b>£17.95</b> |
| Four Lightly Seasoned Lamb Cutlets  |               |
| <b>10oz Rump Steak</b>  | <b>£13.95</b> |
| Lightly Seasoned & served to your liking. Garnished with Mushrooms & Tomatoes |               |
| <b>7oz Fillet Steak</b>   | <b>£22.95</b> |
| Lightly Seasoned & served to your liking. Garnished with Mushrooms & Tomatoes |               |
| <b>Pork and Black Pudding</b>   | <b>£10.50</b> |
| Two Pork Loins with Sliced Black Pudding, & a Course Grain Mustard Sauce      |               |
| <b>Sausages and Mash</b>  | <b>£10.50</b> |
| Three Cumberland Sausages on a Bed of Mashed Potato with a Rich Onion Gravy   |               |

## SAUCES

|  |              |
|--|--------------|
| <b>Pink Peppercorn Sauce</b>           | <b>£1.95</b> |
| <b>Creamy Mustard Sauce</b>            | <b>£1.95</b> |
| <b>Rosemary &amp; Redcurrant Sauce</b> | <b>£1.95</b> |
| <b>Bearnaise / Hollandaise</b>         | <b>£1.75</b> |

## PUB CLASSICS

|   |              |
|---|--------------|
| <b>Chicken Jalfrezi</b>   | <b>£9.95</b> |
| Chicken in a Tomato and Coriander Sauce with Basmati Rice.                      |              |
| <b>Gammon with Egg or Pineapple</b>   | <b>£9.95</b> |
| 8oz Gammon Steak, served with Egg or Pineapple Fritter                          |              |
| <b>Pie of the Day</b>   | <b>£9.95</b> |
| Please ask your Server for todays Pie   |              |
| <b>Wholetail Scampi</b>   | <b>£9.95</b> |
| Breadcrumbed Scampi Pieces and Tartar Sauce                                     |              |
| <b>Elvis Burger</b>   | <b>£9.95</b> |
| 6oz Burger on Brioche Bun, with Cheese, Streaky Bacon, Rocket, Tomato & Gherkin |              |

## EXTRAS

|                            |              |
|----------------------------|--------------|
| <b>Chips</b>               | <b>£2.50</b> |
| <b>Sweet Potato Fries</b>  | <b>£3.50</b> |
| <b>Garlic Bread</b>        | <b>£2.75</b> |
| <b>Cheesy Garlic Bread</b> | <b>£3.50</b> |
| <b>Onion Rings</b>         | <b>£2.50</b> |

## SMALL PLATES

|                                 |              |
|---------------------------------|--------------|
| <b>Grilled Lamb Cutlets (2)</b> | <b>£9.50</b> |
| <b>Fresh Fried Cod</b>          | <b>£6.95</b> |
| <b>Breaded Cod Goujons</b>      | <b>£6.75</b> |
| <b>Wholetail Scampi</b>         | <b>£6.75</b> |
| <b>Marinated Sea Bass</b>       | <b>£6.95</b> |
| <b>Chicken Jalfrezi</b>         | <b>£6.95</b> |
| <b>Ham and Egg</b>              | <b>£6.50</b> |

## LUNCH TIME MENU

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

### SALADS

|                                     |               |
|-------------------------------------|---------------|
| <b>Warm Duck Salad</b>              | <b>£13.95</b> |
| With a Honey and Soy Sauce Dressing |               |
| <b>Ploughmans</b>                   | <b>£7.95</b>  |
| Brie, Cheddar & Stilton             |               |
| <b>Prawn and Marie Rose Salad</b>   | <b>£8.95</b>  |
| <b>Ham or Turkey Salad</b>          | <b>£7.95</b>  |

### SANDWICHES

|   |              |
|---|--------------|
| <b>Hot Roast Beef</b>                                   | <b>£6.95</b> |
| Served with Caramelised Onions and Course Grain Mustard |              |
| <b>Brie, Bacon and Cranberry</b>                        | <b>£5.95</b> |
| <b>Fish Finger and Tartar Sauce</b>                     | <b>£5.95</b> |
| <b>Prawn and Marie Rose (Open Sandwich)</b>             | <b>£6.95</b> |
| <b>Cheddar Cheese, Spring Onion and Mayonnaise</b>      | <b>£5.75</b> |
| <b>Roast Turkey with Sage Onion Stuffing</b>            | <b>£5.95</b> |

**....Add a Mug of Soup for £1.95 Extra....**

### DESSERTS

|   |                                |
|---|--------------------------------|
| <b>Ticky Tacky Pudding</b>  | <b>£4.95</b>                   |
| Date Sponge with Butterscotch Sauce   |                                |
| <b>Bread and Butter Pudding</b>   | <b>£4.95</b>                   |
| Bread Pudding with Cinnamon and Sultanas  |                                |
| <b>Creme Brulee</b>   | <b>£4.95</b>                   |
| Made with Vanilla Pods, Cream, with a Crisp Caramelised Sugar Top and Shortbread Biscuits |                                |
| <b>Eton Mess</b>  | <b>£4.95</b>                   |
| A Mix of Meringue, Cream and Berries  |                                |
| <b>Baileys Cheesecake</b>   | <b>£4.95</b>                   |
| Irish Cream Infused Cheesecake  |                                |
| <b>Ice Cream</b>  | <b>Small £2.95 Large £3.95</b> |
| Vanilla, Mint Choc Chip, Strawberries and Cream and Honeycomb.                            |                                |
| <b>Sorbet: Mango, Lemon and Raspberry</b>   | <b>£4.95</b>                   |
| <b>Cheese and Biscuits</b>  | <b>£6.95</b>                   |
| Brie, Cheddar and Stilton, Grapes, Crackers and Chutney                                   |                                |
| <b>Dutch Apple Pie</b>  | <b>£4.95</b>                   |
| Lattice Top Apple Tart, with Cinnamon and Sultanas  |                                |
| <b>Chocolate Brownie and Vanilla Ice Cream</b>  | <b>£4.95</b>                   |

### HOT BEVERAGES

|  |              |
|--|--------------|
| <b>Americano</b>                                 | <b>£2.25</b> |
| <b>Espresso</b>                                  | <b>£1.95</b> |
| <b>Latte</b>                                     | <b>£2.65</b> |
| <b>Cappuccino</b>                                | <b>£2.65</b> |
| <b>Tea</b>                                       | <b>£1.75</b> |
| <b>Infused Teas</b>                              | <b>£2.25</b> |
| <b>Hot Chocolate</b> with Cream and Marshmallows | <b>£2.95</b> |

### BEARS PAW SET MENU

*Served Mon - Fri 12-2:30pm 6-7pm*

*Sat Lunch 12 - 5pm*

*Sun 5 - 8:30pm*

**Two Courses £12.50 Three Courses £14.95**

### SUNDAY LUNCH SET MENU

*Served Sunday 12-5pm*

**One Course £9.95 Two Course £12.50 Three Course £14.95**

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

# BEARS PAW

COUNTRY INN AND RESTAURANT

# MENU

## WHITE WINES

- |   | 125ml        | 175ml        | 250ml        | bottle        |
|---|--------------|--------------|--------------|---------------|
| <b>1. Nuevo Extremo Sauvignon Blanc</b>   | <b>£3.25</b> | <b>£4.25</b> | <b>£5.50</b> | <b>£15.95</b> |
| <i>Chile - Fantastic example of the crisp, citrus-led Sauvignon Blanc, with just the right juicy acidity.</i>   |              |              |              |               |
| <b>2. Vina Arroba Pardina Chardonnay</b>  | <b>£3.75</b> | <b>£4.50</b> | <b>£5.85</b> | <b>£16.95</b> |
| <i>Spain - Fresh, clean and dry. Light and floral with crisp citrus notes.</i>  |              |              |              |               |
| <b>3. Shorn Sauvignon Blanc</b>   | <b>£4.25</b> | <b>£5.50</b> | <b>£7.15</b> | <b>£20.95</b> |
| <i>New Zealand - The classic green gooseberry and passionfruit aromas and flavours of this zippy wine are topped by a crisp, refreshing finish.</i>     |              |              |              |               |
| <b>4. Dry River Pinot Grigio</b>  | <b>£3.75</b> | <b>£4.50</b> | <b>£5.85</b> | <b>£16.95</b> |
| <i>Australia - 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>£3.75</b> | <b>£4.50</b> | <b>£5.85</b> | <b>£16.95</b> |
| <i>Germany - 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>£3.95</b> | <b>£4.85</b> | <b>£6.25</b> | <b>£17.95</b> |
| <i>South Africa - Aromas of citrus, tropical fruit, lychee and peach, beautifully rounded with a clean, off-dry finish.</i>                             |              |              |              |               |

## ROSÉ WINES

- |   | 125ml        | 175ml        | 250ml        | bottle        |
|---|--------------|--------------|--------------|---------------|
| <b>7. Matra Hill Pinot Grigio Rosé</b>  | <b>£3.75</b> | <b>£4.50</b> | <b>£5.85</b> | <b>£16.95</b> |
| <i>Hungary - A fruity rosé with delightful notes of citrus and light cherry.</i>  |              |              |              |               |
| <b>8. Painted Bird Zinfandel Rosé</b>   | <b>£3.25</b> | <b>£4.25</b> | <b>£5.50</b> | <b>£15.95</b> |
| <i>USA - A lively and fruity rosé with aromas and flavours of strawberries and fresh summer berries such as raspberries and cherries.</i> |              |              |              |               |

## RED WINES

- |   | 125ml        | 175ml        | 250ml        | bottle        |
|---|--------------|--------------|--------------|---------------|
| <b>9. Nuevo Extremo Merlot</b>  | <b>£3.25</b> | <b>£4.25</b> | <b>£5.50</b> | <b>£15.95</b> |
| <i>Chile - A simple stunner. A full red, packed with inky plum fruit and well-toned tannins.</i>  |              |              |              |               |
| <b>10. Dry River Shiraz</b>   | <b>£3.75</b> | <b>£4.50</b> | <b>£5.85</b> | <b>£16.95</b> |
| <i>Australia - Characteristically smooth, smoky and spicy with gentle velvety flavour, lovely concentration and a great finish.</i>                             |              |              |              |               |
| <b>11. Cosmina Pinot Noir</b>   | <b>£3.95</b> | <b>£5.10</b> | <b>£6.55</b> | <b>£18.95</b> |
| <i>Romania - Soft and silky with red berry fruit flavours and aromas, flecked with oak spice.</i>   |              |              |              |               |
| <b>12. Vina Arroba Tempranillo</b>  | <b>£3.75</b> | <b>£4.50</b> | <b>£5.85</b> | <b>£16.95</b> |
| <i>Spain - An easy drinking red which is bursting with strawberry and summer fruit flavours.</i>  |              |              |              |               |
| <b>13. Encender Rioja</b>   | <b>£4.15</b> | <b>£5.30</b> | <b>£6.85</b> | <b>£19.95</b> |
| <i>Spain - 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>£3.95</b> | <b>£5.10</b> | <b>£6.55</b> | <b>£18.95</b> |
| <i>Argentina - A ripe and juicy red, bursting with blackberry fruit, hints of spice and a full, robust finish.</i>  |              |              |              |               |

## SPARKLING WINES & CHAMPAGNES

- |  |  |  |       |                              |
|--|--|--|-------|------------------------------|
| <b>15. Prosecco Riondo Spumante</b>  |  |  |       | 75cl bottle<br><b>£22.95</b> |
| <i>Italy - Fully sparkling, lightly nutty and fruity. Clean and fresh on the palate.</i>   |  |  |       |                              |
| <b>16. Prosecco Canella</b>  |  |  | 200ml | <b>£6.50</b>                 |
| <i>Italy - Italian flair in a bottle, with a lovely balance of fruit and acidity.</i>  |  |  |       |                              |
| <b>17. Champagne</b>   |  |  |       | <b>£40.00</b>                |
| <i>France - A fresh crisp palate reveals white-fleshed fruits, citrus, floral notes and elegant hints of brioche and fresh nuts.</i> |  |  |       |                              |

# WINES