

Bears Paw

COUNTRY INN AND RESTAURANT

MENU

WHITE WINES

125ml 175ml 250ml bottle

- 1. Nuevo Extremo Sauvignon Blanc** £3.25 £4.25 £5.50 £16.95
Chile - *Fantastic example of the crisp, citrus-led Sauvignon Blanc, with just the right juicy acidity.*
- 2. Vina Arroba Pardina Chardonnay** £3.75 £4.50 £5.85 £16.95
Spain - *Fresh, clean and dry. Light and floral with crisp citrus notes.*
- 3. Shorn Sauvignon Blanc** £4.25 £5.50 £7.15 £20.95
New Zealand - *The classic green gooseberry and passionfruit aromas and flavours of this zippy wine are topped by a crisp, refreshing finish.*
- 4. Dry River Pinot Grigio** £3.75 £4.50 £5.85 £16.95
Australia - *Ripe, crisp and fruity with a characteristic hint of almonds. Well rounded with soft apple and pear flavours and a lingering finish.*
- 5. Niersteiner Gutes Domtal** £3.75 £4.50 £5.85 £16.95
Germany - *A medium bodied, fragrant wine with upfront fruit, a touch of spice and a mild soft finish.*
- 6. Laughing Giraffe Chenin Blanc** £3.95 £4.85 £6.25 £17.95
South Africa - *Aromas of citrus, tropical fruit, lychee and peach, beautifully rounded with a clean, off-dry finish.*

ROSÉ WINES

- 7. Matra Hill Pinot Grigio Rosé** £3.75 £4.50 £5.85 £16.95
Hungary - *A fruitful rosé with delightful notes of citrus and light cherry.*
- 8. Painted Bird Zinfandel Rosé** £3.25 £4.25 £5.50 £15.95
USA - *A lively and fruity rosé with aromas and flavours of strawberries and fresh summer berries such as raspberries and cherries.*

RED WINES

- 9. Nuevo Extremo Merlot** £3.25 £4.25 £5.50 £15.95
Chile - *A simple stunner. A full red, packed with inky plum fruit and well-toned tannins.*
- 10. Dry River Shiraz** £3.75 £4.50 £5.85 £16.95
Australia - *Characteristically smooth, smoky and spicy with gentle velvety flavour, lovely concentration and a great finish.*
- 11. Cosmina Pinot Noir** £3.95 £5.10 £6.55 £18.95
Romania - *Soft and silky with red berry fruit flavours and aromas, flecked with oak spice.*
- 12. Vina Arroba Tempranillo** £3.75 £4.50 £5.85 £16.95
Spain - *An easy drinking red which is bursting with strawberry and summer fruit flavours.*
- 13. Encender Rioja** £4.15 £5.30 £6.85 £19.95
Spain - *Beautifully balanced with bright black cherry, chocolate, licorice and baking spices. Well integrated tannins with a long and persistent finish.*
- 14. Casa Solera Bonarda Malbec** £3.95 £5.10 £6.55 £18.95
Argentina - *A ripe and juicy red, bursting with blackberry fruit, hints of spice and a full, robust finish.*

SPARKLING WINES & CHAMPAGNES

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

WINES

SUNDAY LUNCH SET MENU

One Course £9.95

Two Courses £12.50

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

Cod Goujons

Breaded Strips of Cod, Deep Fried

Rosemary Crusted Camembert Wedges

Creamy Camembert Pieces with Rosemary and Breadcrumbs, and Deep Fried

Chicken Liver Paté

Served with Toasted Breads and Caramelised Onion Chutney

Roast Rib of Beef

Served with Seasonal Vegetables, New and Roast Potatoes

Roast Leg of Lamb

Served with Seasonal Vegetables, New and Roast Potatoes

Roast Turkey

Served with Seasonal Vegetables, New and Roast Potatoes

Grilled Salmon Fillet

Plain Grilled Salmon Fillet with Hollandaise Sauce

Vegetarian Sausages and Mash

With Vegetarian Gravy

Dutch Apple Pie

Lattice Top, Apple Tart with Cinnamon and Sultanas

Bread and Butter Pudding

A Pudding Made with White Bread, Cream and Vanilla

Chocolate Brownie and Ice Cream

Warm Chocolate Brownie with Vanilla Ice Cream

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