

## STARTERS

|  |       |
|--|-------|
| <b>Soup of the Day</b>   | £4.75 |
| Made using the freshest ingredients                                  |       |
| <b>Breaded Cod Goujons</b>   | £5.50 |
| Lightly Breaded strips of Cod with Tartar Sauce                      |       |
| <b>Chicken Liver Pate (GF) (please ask for Gluten Free Crackers)</b> | £5.50 |
| Served with Toasted Breads and Caramelised Onion Chutney             |       |
| <b>Duck Spring Rolls</b>   | £5.95 |
| Filo Pastry Duck with Hoisin Dip                                     |       |
| <b>Breaded Brie Wedges</b>   | £5.45 |
| Crumbed Brie Deep Fried with Orange and Cranberry Sauce              |       |
| <b>Prawn Cocktail (GF)</b>   | £5.95 |
| Mixed Salad Leaves, Juicy Prawns and Marie Rose Sauce                |       |
| <b>Bears Paw Black Pudding Stack</b>                                 | £5.95 |
| Black Pudding, Fried Egg, Crispy Bacon, Drizzled with Brown Sauce    |       |

## MAINS

|   |        |
|---|--------|
| <b>Fresh Fried Cod (GF if Grilled)</b>  | £12.95 |
| Deep Fried in our Light Batter, served with Chips, Mushy Peas, Tartar Sauce   |        |
| <b>Duck Breast (GF)</b>   | £13.95 |
| Pan Fried with Orange and Cranberry Sauce                                     |        |
| <b>Marinated Sea Bass (GF)</b>  | £13.95 |
| In Lime and Coriander with a Balsamic Glaze                                   |        |
| <b>Grilled Lamb Cutlets (GF)</b>  | £17.95 |
| Four Lightly Seasoned Lamb Cutlets  |        |
| <b>8oz Rump Steak (GF)</b>  | £12.95 |
| Lightly Seasoned & served to your liking. Garnished with Mushrooms & Tomatoes |        |
| <b>7oz Fillet Steak (GF)</b>  | £22.95 |
| Lightly Seasoned & served to your liking. Garnished with Mushrooms & Tomatoes |        |
| <b>Pork and Black Pudding</b>   | £10.50 |
| Two Pork Loins with Sliced Black Pudding, & a Course Grain Mustard Sauce      |        |

## SAUCES

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

## PUB CLASSICS

|   |       |
|---|-------|
| <b>Chicken Jalfrezi (GF)</b>  | £9.95 |
| Chicken in a Tomato and Coriander Sauce with Basmati Rice.  |       |
| <b>Gammon with Egg or Pineapple (GF)</b>  | £9.95 |
| 8oz Gammon Steak, served with Egg or Pineapple Fritter  |       |
| <b>Pie of the Day</b>   | £9.95 |
| Please ask your Server for todays Pie   |       |
| <b>Wholetail Scampi</b>   | £9.95 |
| Breadcrumbed Scampi Pieces and Tartar Sauce   |       |
| <b>Elvis Burger</b>   | £9.95 |
| 6oz Burger on Brioche Bun, with Cheese, Streaky Bacon, Rocket, Tomato & Gherkin                               |       |
| <b>Sausages and Mash</b>  | £9.95 |
| Three Cumberland Sausages on a Bed of Mashed Potato with a Rich Onion Gravy                                   |       |
| <b>Lasagne</b>  | £9.95 |
| Layers of pasta sheets, prime beef mince, tomatoes and béchamel sauce.<br>Served with garlic bread and salad. |       |

## EXTRAS

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

## SMALL PLATES

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

## SALADS

|  |        |
|--|--------|
| <b>Warm Duck Salad (GF)</b>                                  | £13.95 |
| With a Honey and Soy Sauce Dressing                          |        |
| <b>Ploughmans (GF) (please ask for Gluten Free Crackers)</b> | £7.95  |
| Brie, Cheddar & Stilton                                      |        |
| <b>Prawn and Marie Rose Salad (GF)</b>                       | £8.95  |
| <b>Ham or Turkey Salad (GF)</b>                              | £7.95  |

## SANDWICHES (ONLY AVAILABLE LUNCHTIMES)

|  |       |
|--|-------|
| <b>Hot Roast Beef on Brioche Bun</b>                       | £7.50 |
| Served with Caramelised Onions and Course Grain Mustard    |       |
| <b>Brie, Bacon and Cranberry</b>                           | £5.95 |
| <b>Fish Finger and Tartar Sauce on Brioche Bun</b>         | £5.95 |
| <b>Prawn and Marie Rose (Open Sandwich)</b>                | £7.95 |
| <b>Cheddar Cheese, Spring Onion and Mayonnaise</b>         | £5.75 |
| <b>Roast Turkey with Sage Onion Stuffing and Cranberry</b> | £5.95 |

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

## DESSERTS

|   |                         |
|---|-------------------------|
| <b>Ticky Tacky Pudding</b>  | £5.25                   |
| Date Sponge with Butterscotch Sauce   |                         |
| <b>Bread and Butter Pudding</b>   | £5.25                   |
| Bread Pudding with Cinnamon and Sultanas  |                         |
| <b>Creme Brulee (GF)</b>  | £5.25                   |
| Made with Vanilla Pods, Cream, with a Crisp Caramelised Sugar Top and (Shortbread Biscuit gluten) |                         |
| <b>Eton Mess (GF)</b>   | £4.95                   |
| A Mix of Meringue, Cream and Berries  |                         |
| <b>Ice Cream (GF)</b>   | Small £2.95 Large £4.25 |
| Vanilla, Mint Choc Chip, Strawberries and Cream, Honeycomb & Chocolate.                           |                         |
| <b>Sorbet: Mango, Lemon and Raspberry (GF)</b>  | £5.75                   |
| <b>Cheese and Biscuits (GF) (please ask for Gluten Free Crackers)</b>                             | £7.95                   |
| Brie, Cheddar and Stilton, Grapes, Crackers and Chutney   |                         |
| <b>Dutch Apple Pie</b>  | £4.95                   |
| Lattice Top Apple Tart, with Cinnamon and Sultanas  |                         |
| <b>Chocolate Brownie and Vanilla Ice Cream</b>  | £4.95                   |
| <b>Belgian Sugar Waffle</b>   | £4.95                   |
| Vanilla Ice Cream, Chocolate and Caramel Sauce  |                         |
| <b>HOT BEVERAGES</b>  |                         |
| <b>Americano</b>  | £2.25                   |
| <b>Espresso</b>   | £1.95                   |
| <b>Latte</b>  | £2.65                   |
| <b>Cappuccino</b>   | £2.65                   |
| <b>Tea</b>  | £1.75                   |
| <b>Infused Teas</b>   | £2.25                   |
| <b>Hot Chocolate</b> with Cream and Marshmallows, served in a large cup.                          | £3.95                   |

## BEARS PAW SET MENU

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

Sat Lunch 12 - 5pm

Sun 5 - 8:30pm

**Two Courses £13.50 Three Courses £15.95**

## SUNDAY LUNCH SET MENU

Served Sunday 12-5pm

**One Course £10.95 Two Course £13.50 Three Course £15.95**

*If you have any allergies or intolerances please let your server know when ordering food. Thank you. (GF) = Gluten Free*

# BEARS PAW

COUNTRY INN AND RESTAURANT

# MENU

## WHITE WINES

- |   | 125ml        | 175ml        | 250ml        | bottle        |
|---|--------------|--------------|--------------|---------------|
| <b>1. Tierra de Estrellas Sauvignon Blanc</b>   | <b>£3.25</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. Vina Arroba Pardina Chardonnay</b>  | <b>£3.75</b> | <b>£4.50</b> | <b>£5.85</b> | <b>£16.95</b> |
| Spain - <i>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> |
| New Zealand - <i>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> |
| 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>£3.75</b> | <b>£4.50</b> | <b>£5.85</b> | <b>£16.95</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>£3.95</b> | <b>£4.85</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

- |   | 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> |
| Hungary - <i>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> |
| 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

- |   | 125ml        | 175ml        | 250ml        | bottle        |
|---|--------------|--------------|--------------|---------------|
| <b>9. Tierra de Estrellas Merlot</b>  | <b>£3.25</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>£3.75</b> | <b>£4.50</b> | <b>£5.85</b> | <b>£16.95</b> |
| Australia - <i>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> |
| Romania - <i>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> |
| Spain - <i>An easy drinking red which is bursting with strawberry and summer fruit flavours.</i>                                    |              |              |              |               |
| <b>13. Senorio de Arizaga Tinto Rioja</b>   | <b>£4.15</b> | <b>£5.30</b> | <b>£6.85</b> | <b>£19.95</b> |
| Spain - <i>A youthful style Rioja. Not too heavy with upfront blackcurrant fruit with hints of spice and mellow oak.</i>            |              |              |              |               |
| <b>14. Casa Solera Bonarda Malbec</b>   | <b>£3.95</b> | <b>£5.10</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

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

# WINES