

STARTERS

Soup of the Day Made using the freshest ingredients	£5.25
Breaded Cod Goujons Lightly Breaded strips of Cod with Tartar Sauce	£5.75
Chicken Liver Pate (GF) (please ask for Gluten Free Crackers) Served with Toasted Breads and Caramelised Onion Chutney	£5.75
Duck Spring Rolls Filo Pastry Duck with Hoisin Dip	£5.95
Thai Sweetcorn Fritters Deep Fried, with Sweet Chilli Dip	£5.65
Prawn Cocktail (GF) Mixed Salad Leaves, Juicy Prawns and Marie Rose Sauce	£6.25
Bears Paw Black Pudding Stack Black Pudding, Fried Egg, Crispy Bacon, Drizzled with Brown Sauce	£5.95

MAINS

Fresh Fried Cod (GF if Grilled) Deep Fried in our Light Batter, served with Chips, Mushy Peas, Tartar Sauce	£12.95
Duck Breast (GF) Pan Fried with Orange and Cranberry Sauce	£13.95
Marinated Sea Bass (GF) In Lime and Coriander with a Balsamic Glaze	£13.95
Grilled Lamb Cutlets (GF) Four Lightly Seasoned Lamb Cutlets	£17.95
8oz Rump Steak (GF) Lightly Seasoned & served to your liking. Garnished with Mushrooms & Tomatoes	£12.95
7oz Fillet Steak (GF) Lightly Seasoned & served to your liking. Garnished with Mushrooms & Tomatoes	£22.95
Pork and Black Pudding Two Pork Loins with Sliced Black Pudding, & a Course Grain Mustard Sauce	£11.95

SAUCES

Pink Peppercorn Sauce	£1.95
Creamy Mustard Sauce	£1.95
Rosemary & Redcurrant Sauce	£1.95
Bearnaise / Hollandaise (GF)	£1.75

EXTRAS

Chips (GF)	£3.00
Sweet Potato Fries	£3.95
Garlic Bread	£2.75
Cheesy Garlic Bread	£3.50
Onion Rings	£2.50

SMALL PLATES

Grilled Lamb Cutlets (2)	£9.50
Fresh Fried Cod	£6.95
Breaded Cod Goujons	£6.95
Wholetail Scampi	£6.95
Marinated Sea Bass	£6.95
Chicken Jalfrezi	£6.95
Ham and Egg	£6.50

BEARS PAW SET MENU

*Served Mon - Fri 12 - 2:30pm 6 - 7pm
Sat Lunch 12 - 5pm
Sun 5 - 8:30pm*

Two Courses £14.50 Three Courses £16.95

SUNDAY LUNCH SET MENU

Served Sunday 12-5pm

One Course £11.95 Two Course £14.50 Three Course £16.95

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

SALADS

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

SANDWICHES (ONLY AVAILABLE LUNCHTIMES)

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

....Add a Mug of Soup for £2.50 Extra....

PUB CLASSICS

Chicken Jalfrezi (GF) Chicken in a Tomato and Coriander Sauce with Basmati Rice.	£10.95
Gammon with Egg or Pineapple (GF) 8oz Gammon Steak, served with Egg or Pineapple Fritter	£10.95
Pie of the Day Please ask your Server for todays Pie	£10.95
Wholetail Scampi Breadcrumbed Scampi Pieces and Tartar Sauce	£10.95
Elvis Burger 6oz Burger on Brioche Bun, with Cheese, Streaky Bacon, Rocket, Tomato & Gherkin	£11.95
Sausages and Mash Three Cumberland Sausages on a Bed of Mashed Potato with a Rich Onion Gravy	£9.95
Lasagne Layers of pasta sheets, prime beef mince, tomatoes and béchamel sauce. Served with garlic bread and salad.	£10.95

DESSERTS

Ticky Tacky Pudding Date Sponge with Butterscotch Sauce	£5.75
Bread and Butter Pudding Bread Pudding with Cinnamon and Sultanas	£5.75
Creme Brulee (GF) Made with Vanilla Pods, Cream, with a Crisp Caramelised Sugar Top and (Shortbread Biscuit gluten)	£5.75
Eton Mess (GF) A Mix of Meringue, Cream and Berries	£5.25
Ice Cream (GF) Vanilla, Mint Choc Chip, Strawberry, Honeycomb, Chocolate	Small £2.95 Large £4.25
Sorbet: Mango, Lemon and Raspberry (GF)	£5.75
Cheese and Biscuits (GF) (please ask for Gluten Free Crackers) Brie, Cheddar and Stilton, Grapes, Crackers and Chutney	£7.95
Dutch Apple Pie Lattice Top Apple Tart, with Cinnamon and Sultanas	£5.25
Chocolate Brownie and Vanilla Ice Cream	£5.25
Belgian Sugar Waffle Vanilla Ice Cream, Chocolate and Caramel Sauce	£5.25

HOT BEVERAGES

Americano	£2.25
Espresso	£1.95
Latte	£2.65
Cappuccino	£2.65
Tea	£1.75
Infused Teas	£2.25
Hot Chocolate with Cream and Marshmallows, served in a large cup.	£3.95

BEARS PAW

COUNTRY INN AND RESTAURANT

MENU

WHITE WINES

- | | 125ml | 175ml | 250ml | bottle |
|---|--------------|--------------|--------------|---------------|
| 1. Tierra de Estrellas Sauvignon Blanc | £3.25 | £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. Vina Arroba Pardina Chardonnay | £3.75 | £4.50 | £5.85 | £16.95 |
| Spain - <i>Fresh, clean and dry. Light and floral with crisp citrus notes.</i> | | | | |
| 3. Southern Lights Sauvignon Blanc | £4.30 | £5.60 | £7.30 | £20.95 |
| New Zealand - <i>A fresh and vibrant wine with passionfruit gooseberries and some melon characters.</i> | | | | |
| 4. Dry River Pinot Grigio | £3.75 | £4.50 | £5.85 | £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 | £3.75 | £4.50 | £5.85 | £16.95 |
| Germany - <i>A medium bodied, fragrant wine with upfront fruit, a touch of spice and a mild soft finish.</i> | | | | |
| 6. Diamond Bay Chenin Blanc | £4.00 | £4.95 | £6.40 | £17.95 |
| 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 |
|---|--------------|--------------|--------------|---------------|
| 7. Matra Hill Pinot Grigio Rosé | £3.75 | £4.50 | £5.85 | £16.95 |
| Hungary - <i>A fruity rosé with delightful notes of citrus and light cherry.</i> | | | | |
| 8. Painted Bird Zinfandel Rosé | £3.25 | £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

- | | 125ml | 175ml | 250ml | bottle |
|--|--------------|--------------|--------------|---------------|
| 9. Tierra de Estrellas Merlot | £3.25 | £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. The Landings Shiraz Cabernet | £3.80 | £4.60 | £6.00 | £16.95 |
| Australia - <i>Soft bramble fruit character with a lightly spiced finish makes this a smooth easy-drinking red.</i> | | | | |
| 11. Cosmina Pinot Noir | £3.95 | £5.10 | £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 | £3.75 | £4.50 | £5.85 | £16.95 |
| Spain - <i>An easy drinking red which is bursting with strawberry and summer fruit flavours.</i> | | | | |
| 13. Senorio de Arizaga Tinto Rioja | £4.15 | £5.30 | £6.85 | £19.95 |
| Spain - <i>A youthful style Rioja. Not too heavy with upfront blackcurrant fruit with hints of spice and mellow oak.</i> | | | | |
| 14. Casa Solera Bonarda Malbec | £3.95 | £5.10 | £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

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

WINES