



## THE BEAR HOTEL

<i>Bar Bites</i>	Selection of breads - focaccia and sourdough, olive oil & balsamic, English butter - v	4.75	Frickles with 6X mustard mayo - v <i>6X mustard vegan mayo available - vg</i>	5.50
	Provençal olives - vg	4.50	Feta stuffed peppers - v	5.00
			Glazed mini chorizos in thyme honey	5.50
<i>Starters</i>	Soup of the day, warm sourdough - v <i>We can serve this without butter if you are vegan - vg</i>			5.75
	Wookey Hole rarebit, celeriac & apple salad - v			7.00
	Tempura prawns, Asian slaw with cashew nuts, sweet green chilli & basil dip			8.50
	Wild game & prune terrine, Cumberland sauce, toasted brioche			8.25
	Roasted Jerusalem artichokes, Dijon & maple dressing, hazelnuts, crispy sage - vg			7.75
	Halloumi fries, tomato salsa - v			6.50
	Crispy calamari, aioli			6.00
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<i>Sharers</i>	Grazing board - Glazed mini chorizos in thyme honey, tempura prawns, Asian slaw, sweet green chilli & basil dip, halloumi fries with tomato salsa	14.95	Baked Camembert, Henry's IPA onion relish, toasted sourdough - v	12.75
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<i>Classics</i>	6X Gold beer battered haddock with Koffmann chips, mushy peas, tartare sauce <i>Add curry sauce 1.00</i>			13.50 / 8.25
	Our fish pie - a selection of fish & king prawns in lobster bechamel, Cheddar cheese mash, crispy capers, winter greens			16.50
	Chicken Milanese, prosciutto, mozzarella, tomato salsa, skinny fries, winter leaves			15.50
	Honey glazed confit duck leg, roasted chicory, candied walnuts, rosemary hasselback potato			18.50
	Slow cooked blade of beef in 6X ale, mustard mash, honey roasted carrot, cavolo nero			17.50
	Pumpkin & sage tortellini, butternut squash & maple purée, rocket and crispy sage - vg			13.50
<i>grill</i>	The Henry - Our signature beef burger, Cheddar cheese, baby gem, tomato, gherkins, Henry's IPA onion relish, our burger sauce, skinny fries, coleslaw and dill pickle <i>Add smoked streaky bacon 1.00</i>			14.00
	Meatless Farm burger, vegan cheese, guacamole, onion relish, baby gem, tomato, vegan burger sauce, skinny fries and mojo slaw - vg			12.50
	8oz / 5oz horseshoe gammon, free range eggs, pineapple & chilli chutney, Koffmann chips			12.95 / 7.75
	<i>Our steaks are served with slow cooked plum tomato, flat mushroom, 6X Gold beer battered onion rings, Koffmann chips and your choice of; Peppercorn, Béarnaise, Blue Cheese sauce</i>			
	Stokes Marsh Farm 8oz rump steak	20.50	Stokes Marsh Farm 8oz sirloin steak	21.50
<i>Pies</i>	All served with seasonal greens, gravy, creamy mash or Koffmann chips			
	Beef & 6X Gold ale	14.50	Lamb & mint	15.50
	Chicken, ham & leek	14.75	Goat's cheese, spinach & sweet potato - v	14.95

We often have specials, ask our friendly team for more information

<i>Sides</i>	Skinny fries - v Add cheese 50p	4.00	Seasonal greens - v Ask our team to make this vegan - vg	4.25
	Koffmann chips - v Add cheese 50p	4.25	Garlic bread - v Add mozzarella 50p	3.75
	Sweet potato fries - v	4.00	6X Gold beer battered onion rings - v	4.25
	Dressed winter salad - v	4.25		

### *Sandwiches*

Available during lunchtime service hours Monday - Saturday.  
Served on your choice of farmhouse white, granary bread or sourdough.  
With skinny fries and dressed house salad.

Homemade 6X Gold beer battered fish goujons, baby gem and tartare sauce	8.50
Falafel, houmous and gem lettuce - vg	7.75
Wookey Hole Cheddar cheese and Henry's IPA onion relish - v	7.75
Honey glazed ham, tomato, 6X mustard	8.00
Panko breaded chicken Caesar with shredded baby gem and parmesan	8.25

### *Desserts*

Our signature homemade sticky toffee pudding with rich toffee sauce and vanilla ice cream - v	6.55
Warm fruit pie of the day with custard or vanilla ice cream - v	6.55
Homemade chocolate brownie, chocolate sauce, white chocolate ice cream - v	6.55
New York style vegan cheesecake, blueberry compote and lime sorbet - vg	6.55
Homemade white chocolate & cranberry bread & butter pudding, gingerbread ice cream - v	6.55
Toffee pecan roulade, quince sorbet - v	6.55
Choose from our selection of Purbeck ice cream and sorbet - v 1 scoop 2.25   2 scoops 3.75   3 scoops 5.25	
Artisan British cheese board - Wookey Hole Cheddar, Sharpham Elmhirst, Dorset Blue Vinny with 6X ale chutney, biscuits and breads - v	8.55

### *Hot Drinks*

Our range includes Americano, Espresso, Double Espresso, Flat White, Cappuccino, Latte, Mocha, Speciality Tea, Pot of Tea and Hot Chocolate. Please ask us for prices.

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### *Sunday*

We are proud to offer Sunday roasts every week, book now to reserve your table.

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As a proud independent family regional brewer and pub company,  
we work with partners who share and support our values. We are committed to reducing food waste and  
are signed up to the government initiative 'Step up to the plate'.  
Please have a look on our website for more information.

GLUTEN FREE MENU AVAILABLE.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE LET US KNOW BEFORE ORDERING AND ASK FOR OUR ALLERGY MATRIX.

Although we take all reasonable precautions to prevent cross contamination of allergens, this is not always possible as we handle and prepare a variety of open foods that contain allergens. Our menu descriptions do not include all ingredients. (v) = vegetarian option. (vg) = vegan option.

All weights are approximate before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. Prices are in pounds sterling and include VAT, at the current rate. All menu items are subject to availability. We reserve the right to withdraw/change offers (without notice), at any time.

