



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
<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

Sunday Roast

Roasted topside of beef served with crispy roast potatoes, selection of vegetables, Yorkshire pudding and gravy - 15.25

Roasted Creedy Carver chicken breast served with sage & onion stuffing, crispy roast potatoes, selection of vegetables, Yorkshire pudding and gravy - 14.75

Slow cooked pork belly served with apple sauce, crispy roast potatoes, selection of vegetables, Yorkshire pudding, crackling and gravy - 15.00

Peanut, walnut & almond nut roast with mature Cheddar cheese served with crispy roast potatoes, selection of vegetables, Yorkshire pudding and vegetarian gravy - v 13.50

Add a little extra to your roast:

Pigs in blankets 4.25 | Yorkshire pudding v 1.50 | Cauliflower cheese v 4.45 | Homemade crackling 1.50

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

PLEASE TURN OVER FOR MORE MAINS

Classics 6X Gold beer battered haddock with Koffmann chips, mushy peas, tartare sauce 13.50 / 8.25
Add curry sauce 1.00

Chicken Milanese, prosciutto, mozzarella, tomato salsa, skinny fries, winter leaves 15.50

Pumpkin & sage tortellini, butternut squash & maple purée, rocket and crispy sage - vg 13.50

Grill 8oz / 5oz horseshoe gammon, free range eggs, pineapple & chilli chutney, Koffmann chips 12.95 / 7.75

Pies 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

Sides Skinny fries - v 4.00 Seasonal greens - v 4.25
Add cheese 50p Ask our team to make this vegan - vg

Koffmann chips - v 4.25 Garlic bread - v 3.75
Add cheese 50p Add mozzarella 50p

Sweet potato fries - v 4.00 6X Gold beer battered onion rings - v 4.25

Dressed winter salad - v 4.25

Desserts Our signature homemade sticky toffee pudding with rich toffee sauce & 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, 8.55

Dorset Blue Vinny with 6X ale chutney, biscuits and breads - v

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.

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.

