



THE BEAR HOTEL

DINNER MENU

APERITIFS

Aperol Spritz – enjoy the bitter sweet aromas of orange in this classic aperitif £7.25

Virgin Cosmo – cranberry juice and ginger ale with a splash of lime £4.50

Horizon Chilled - served at 8° with crisp refreshing hops and zesty finish £4.15

Kir – crisp prosecco blended with juicy cassis £5.95

STARTERS

Soup of the day with rustic bread - v £5.95

Smoked salmon with spring onion and potato rösti topped with a caper and watercress dressing - £7.50

Smoked duck breast and orange salad served with roasted cashew nuts - £7.50

Avocado panzanella served on toasted sour dough - vg £7.25

Pork ballotine with a beetroot and horseradish dressing and sour dough croutons - £7.50

Beer battered black pudding with apple radish and tarragon salad tossed in a Dijon mustard dressing - £7.25

SALADS - All at £13.95

Slices of smoked salmon with rocket, beetroot, celery and apple bound in mayonnaise

Spinach, chickpea and roasted pepper salad with couscous, toasted pine nuts, basil oil and balsamic dressing - vg

Cajun spiced chicken served on crispy leaf salad with a mango and pineapple salsa

Chargrilled flat iron steak on a crispy leaf salad with horseradish dressing, crumbled Stilton and croutons

MAINS

Wild mushroom, pea and vegan mozzarella risotto rice cakes served with seasonal leaves and a sun-blushed tomato dressing - vg £13.95

Aubergine and chickpeas with penne pasta served in a light spiced tomato sauce with garlic bread - v £13.95

Pan-fried pork fillet in an apple and sage sauce served with creamy mash potato and charred leeks - £17.95

Pan-fried lamb rump with charred leeks and carrot purée served with dauphinoise potatoes and a mint red wine gravy - £18.95

Poached monkfish, king prawn and smoked mussel with pasta infused with garlic, lemongrass and chilli bouillabaisse - £18.95

Grilled salmon, pan-fried potatoes and wilted spinach served with a pea purée and wild mushrooms - £17.95

Medallions of Walter Rose beef fillet with horseradish mash, charred shallot and a green peppercorn sauce - £24.95

Chargrilled chicken breast served with a potato rösti, asparagus tips and a smokey spinach cream - £16.95

GRILL MENU

8oz Walter Rose fillet steak - £27.95 10oz Walter Rose rump steak - £18.95 8oz Walter Rose ribeye steak - £22.95

All our steaks are served with slow roasted tomato, mushroom, chips and dressed leaves
Add a sauce to your steak for an extra £1.95 - peppercorn, Stilton, mushroom or Dianne

Cajun chicken served on a slice of grilled pineapple with mango and pineapple salsa, coleslaw and chips - £13.00

10oz Gammon steak with free-range egg, slow roasted tomato, pineapple, dressed leaves and chips - £15.00

BURGERS - All at £13.95

Bacon and Cheddar cheese beef burger on a toasted buttermilk bun with red onion jam, baby gem lettuce and tomato, onion rings and chips

Grilled salmon burger with a beetroot and horseradish chutney served on a toasted buttermilk bun with onion rings and chips

Spiced chicken topped with avocado and chilli jam served on a toasted buttermilk bun with onion rings and chips

SIDES

Ciabatta garlic bread - v £3.50 Cheesy garlic bread - v £3.95

New potatoes - v £3.00 Crispy fries - v £3.00

Sweet potato fries - v £3.00 Battered onion rings - v £3.00

Garlic mushrooms - v £3.00 Coleslaw - v £2.50

Salad bowl - v £3.00 Bread roll and butter - v £1.50

Seasonal vegetables - v £3.00

DESSERTS - All at £6.95

Pear frangipane with honey and ginger ice-cream - v

Gin and rhubarb cheesecake with vanilla ice-cream - v

Toffee apple crumble with crème anglaise - v

Chocolate salted caramel torte with Chantilly cream - v

Mango passionfruit panna cotta with exotic fruit compote - v

HOT DRINKS

Ask us about our range of artisan coffee from Bristol based Brian Wogan and finest tea from Birchall's available all day

*Ask us about our Chef's Choices,
created by our Head Chef Adrian Bartels*



THE BEAR HOTEL

Welcome to the historic Bear Hotel, a 16th century coaching house in the heart of Devizes. The Bear is steeped in a rich history with previous prestigious guests including King George III; Queen Charlotte; Victoria, Princess Royal and King Edward V.

This magnificent building was previously owned by the father of Sir Thomas Lawrence, who is considered to be one of the greatest British portrait artists of all time. We are proud that a number of Lawrence's earliest childhood drawings can be found on display throughout the hotel.

Stay a while in one of our 25 individually appointed en-suite bedrooms including two executive grand four poster suites with front views overlooking the Market Square. We also offer the ideal venues to host any event. From a seamless bespoke wedding to flawless baby shower or hosting a business event we can help with various sized meeting rooms, original 14th century Cellar Bar or our picture-perfect Grand Ballroom that comes complete with your own entrance and fully appointed bar.



WADWORTH
BREWED IN WILTSHIRE SINCE 1875

The Bear Hotel is a proud member of the Wadworth Brewery Estate with the brewery itself situated less than 400m from the hotel. Founded in 1875 by Henry Alfred Wadworth, the brewery supplies the hotel with all its ales including the award winning 6X, IPA and Horizon, on set days you can see the Wadworth Shire horses making deliveries to some of our local pubs.



WALTER ROSE & SON
Purveyor of meat since 1847

Walter Rose & Son are a multi-award-winning butchers based in Devizes since 1847. The butchers are located just under 500m from the hotel and supply the hotel with a delicious selection of meats, including our fine selection of steaks on offer.