

The Bear Hotel

WOODSTOCK

Starter

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| Citrus Cured Trout Grapefruit – ponzu gel – radishes | £14 |
| Smoked Pancetta & White Asparagus Pea puree – crispy quail eggs | £14 |
| Chicken & Leek Terrine Spiced apricot chutney – spring onions | £14 |
| Roast Salsify Toasted walnut – watercress – tahini dressing | £12 |
| Smoked Haddock Souffle Celery – apple – cheese veloute | £14 |
| Soup of the Day Sourdough bread & butter | £10 |

Main

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| Wagyu Beef Burger Tomato & chilli jam – battered pickle – fries | £20 |
| Fish & Chips Haddock fillet – triple cooked chips – buttered peas – tartar sauce | £20 |
| Rack of Lamb Asparagus – pistachio – mint chutney – pea puree – jus | £28 |
| Teriyaki Glazed Pork Belly Pak choi – cashew nut puree – coriander pesto – chicken broth | £26 |
| Lemon Sole Saffron potato – monk's beard – lemon & caper beurre noisette | £28 |
| Rib Eye Steak Shallot crisps – Fries Add any sauce for £3.50 Peppercorn sauce, red wine jus, or béarnaise | £32 |
| Risotto Ricotta cheese – crispy sage – rocket leaves | £18 |

Dessert

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| Milk Chocolate Mousse Chocolate caramac – blood orange gel – chocolate soil | £9 |
| Champagne Poached Apricot Chantilly cream – pomegranate molasses | £9 |
| Apple & Berries Crumble Cinnamon custard sauce or clotted cream ice cream | £9 |
| Oxfordshire Cheeseboard for Two Quince jelly – grapes – crackers | £20 |

Sides

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| Tomato Salad | £5 | Seasonal veg & confit onion | £5 |
| Truffle & parmesan fries | £6 | Garden Salad | £5 |
| Fries | £5 | | |

All our food and drinks have been freshly prepared in our premises where we handle all allergens.

If you have a food allergy or intolerance, please speak to your server before you order your meal or drinks.

Please note there will be a 12.5% discretionary charge added to the bill.