

THE PARLOUR



Welcome to The Bear, sitting serenely at the heart of Woodstock. Formerly a 13th century coaching inn, you will experience period features, oak beams, rich interiors and, importantly, superb food and friendly service. Truly a hidden gem, the combination of history, culture and the expertise of the kitchen team will combine to make this a memorable experience.



We are incredibly fortunate to have some of the world's best produce in Britain. What sets Macdonald Hotels & Resorts apart is our passion and dedication to serving only the highest quality food, using the finest seasonal ingredients and sourcing the best produce available.

Where our food comes from and who it comes from is crucial to us and we know it's important to you. From fantastic seafood to fine smoked fish from **John Ross & Son** to the highest quality Scotch beef from **Scotbeef** and our incredible **Scotch Lamb**, our menu is designed to champion this produce and celebrate their flavours.

Please enjoy and do not hesitate to ask any questions of your server.



THE BEAR

THE PARLOUR



NIBBLES

MARINATED OLIVES / 4

Pitted green and black olives
marinated in herbs (102kcal/VE/GF/DF)

SOURDOUGH MINI LOAF / 6

With whipped anchovy butter
(453kcal)

SALT AND PEPPER SQUID / 11

Jalapeño and coriander mayonnaise,
almond and lime (196kcal)

STARTERS

LOBSTER AND CRAYFISH COCKTAIL / 19

Flying fish caviar, pickled lemon,
melba toast (208kcal)

WHIPPED TRUFFLED GOAT CHEESE / 13

Heirloom beetroot, pickled onion,
pea shoots, balsamic, parsley oil,
pine nuts (297 kcal/V/GF)

JOHN ROSS JUNIOR SMOKED SALMON / 16

Egg, shallot, capers,
seasonal leaves (192kcal/GF/DF)

CORNFED CHICKEN RILLETTE / 14

Apple and celeriac
remoulade, lamb lettuce,
truffle dressing (641kcal/GF/DF)

PULLED HAM HOCK TERRINE / 14

Pickled shimeji, fig chutney,
rocket, balsamic,
sourdough (547kcal/DF)

SOUP OF THE DAY / 9

Crispy sourdough (42kcal/V)

GRILL

CHARRED MONKFISH / 20

Tomato and tamarind chutney,
mixed salad leaves (277kcal/GF/DF)

SCOTTISH BEEF BURGER / 20

Caramelised red onion, aged
cheddar, truffle mayonnaise
and French fries (1237kcal)

HALLOUMI BURGER / 19

Grilled halloumi cheese, basil pesto,
tomatoes, rocket, spiced mayonnaise
and French fries (773 kcal/V)

RACK OF LAMB 300G / 38

Served with olive oil mashed
potato and seasonal greens
(366kcal/GF/DF)

COTE DE BOEUF 800G (FOR 2) / 80

Served with choice of 2
sides and sauce (3018kcal/GF/DF)

AGED SIRLOIN STEAK 220G / 38

Served with duck-fat chips,
rocket salad and choice
of sauce (1082kcal/DF)

SAUCES / 4

Bearnaise sauce (62kcal/V/GF), peppercorn sauce (158kcal/V/GF)

MAINS

CATCH OF THE DAY / Ask your server

Herb-crushed potato,
tenderstem broccoli,
hollandaise sauce (570kcal/GF)

SHEPHERD'S PIE / 18

Slow-cooked Scottish lamb with
peas, topped with parsley and
Cheddar mash (510kcal)

KING PRAWN LINGUINI / 20

White wine, garlic, chilli, cherry
tomato, parsley (562kcal/DF)

CHICKEN MILANESE / 21

Breaded and butterflied
chicken breast dusted with
Parmesan cheese on a bed of
greens, fried egg, and creamy
truffle sauce (469kcal)

TRADITIONAL HADDOCK AND CHIPS / 19

Served with thin cut chips,
mushy peas, tartare sauce
and lemon (765kcal)

TAGLIATELLE PASTA ALLA NORMA / 23

Aubergine caviar, pecorino
(506 kcal/V)

SIDES

SEASONAL GREENS (117kcal/VE/GF/DF) / 5

OLIVE OIL MASHED POTATO (134kcal/V/GF) / 5

DUCK FAT CHIPS WITH ROSEMARY (453kcal/DF) / 5

GREEN SALAD (70kcal/VE/GF/DF) / 5

SALADS

GREEK SALAD / 18

Feta cheese, mixed peppers,
cherry tomato, cucumber,
olives (341kcal/V/GF)

QUINOA AND BUTTERNUT SQUASH SALAD / 18

Pomegranate, seasonal
vegetables (650kcal/VE)

CAESAR SALAD / 18

Baby gem lettuce, croutons, anchovies, parmesan (310kcal)
Add chicken + 5 or smoked salmon + 6

SANDWICHES

PRAWN MARIE ROSE AND ROCKET ROLL / 14.5

Served with French fries (561 kcal)

CLUB SANDWICH / 18

Chicken breast, bacon, lettuce,
tomato, mayonnaise
and fries (679kcal)

SMOKED SALMON AND CRÈME FRAÎCHE (359kcal) / 12

HUMMUS, SUNDRIED TOMATO AND OLIVE (527kcal/VE) / 10

CHEESE, TOMATO AND PICKLE (327kcal/V) / 10

HAM, CHEDDAR AND MUSTARD MAYONNAISE (358kcal) / 10

DESSERT

VEGAN CHOCOLATE AND ORANGE TART / 10

Orange gel, raspberry
sorbet (436kcal/VE/DF)

ISLE OF ARRAN ICE CREAM / 8.5

3 boules, selection of flavours
available (207kcal/V/GF)

OPERA GATEAUX / 11

Caramel sauce, strawberry
ice cream (241kcal/V)

VANILLA CRÈME BRULEE / 10

Scottish shortbread
(612kcal/V)

SELECTION OF ENGLISH CHEESES / 15

Smoked Applewood, Somerset
Brie, Clawson Blue Stilton,
fig compote, grapes,
oat crackers (676kcal/V)

(V) Vegetarian (VE) Vegan (GF) Gluten-Free (DF) Dairy-Free | Adults need around 2000 kcal a day

We are now cash-free, so to make it easy for our team to receive tips, if you want to, we've added an optional 10% service charge. Every penny of all tips received is shared between the members of the team. This service charge is entirely optional and if you would like it removed, please let us know.

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. Check with the server for Vegetarian and Gluten free options. All prices include VAT at 20%. Steaks are uncooked weights.