



THE BEAR

Father's Day LUNCH MENU

Sunday 15th June

2 courses £30 / 3 Courses £40

STARTERS

MOZZARELLA BOCCONCINI,

Heritage Tomato, Crunchy Rocket, Milky Almonds, Aged Balsamic Vinegar Reduction (D/N/G/S)

CHICKEN LIVER PARFAIT,

Chocolate Brioche, Apricot Chutney, Roasted Hazelnuts (D/S/G)

HAND-DIVED CITRUS & GOLDEN SCALLOPS,

Grilled Asparagus, Parsley & Chilli Butter (SH/D/G)

SUMMER MINESTRONE SOUP, Ricotta Cheese, Basil Infusion Oil (G/D)

MAINS

CRISPY PORCHETTA, ROAST HONEY GLAZED RED APPLE, PURPLE KALE, WINE MUSTARD CREAMY SAUCE, Served with Panache of Vegetables, Roast Carrots, Cauliflower Cheese, Braised Red Cabbage, Yorkshire Pudding, Gravy (D/G/S/M/E)

ROAST STRIPLOIN OR CHICKEN, Served with Panache of Vegetables, Roast Carrots, Cauliflower Cheese, Braised Red Cabbage, Yorkshire Pudding, Gravy (D/G/S/M/E)

CATCH OF THE DAY, Black Rice, Gremolata Butter Sauce (F/D/S/E)

POTATO GNOCCHI PUTANESCA SAUCE, Rocket & Parmesan Cheese (G/E/D)

DESSERTS

DUO OF CHOCOLATE SOUFFLE, Raspberry Sorbet (G/D/E)

SUMMER BERRY PUDDING, Berry Compote Coulis, Clotted Cream Ice Cream
(Or Lemon Sorbet For Vegan Option) (G/D/E)

MATCHA WHITE CHOCOLATE BROWNIE, Orange Sorbet (G/D/E)

CRÈME CARAMEL, With Chocolate Cookies (G/D/E)

(D) DAIRY (E) EGGS (F) FISH (G) GLUTEN (M) MUSTARD
(N) NUTS (S) SULPHITES (SH) SHELLFISH

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. Steaks are uncooked weights