



# The Bear Inn

## December Lunch and Evening Menu

### Starters and snacks

- Roasted squash volute with amoretto and sage oil. 5.50
- Beetroot and juniper salmon gravadlax with gin and tonic granita, dill and horseradish crème fraiche and rye crackers 7.00
- Confit rabbit rilette with roasted garlic and thyme homemade chutney and crusty bread. 6.50
- Grilled tiger prawns with an avocado puree mango chilli and lime salsa. 6.50
- Black pudding and venison bonbons with apple compote and parsnip crisps. 6.00
- Crispy Brie fritters with sticky cranberry chutney. 5.50

### Sharing Platters

#### Suffolk meat Platter

Rabbit rilette, black pudding and venison bonbons, Suffolk pigs in blankets and homemade Scotch egg served with homemade chutneys and crusty bread. 16.00

#### Cannon Bear

Whole baked Camembert to share, with baked baguette and homemade chutneys.  
*(meat free) (gluten-free option available)* 8.50

#### The Festive One

Crispy Brie fritters, beer battered tiger prawns, black pudding bonbons, beetroot and juniper salmon gravadlax, served with crusty bread and dipping sauces. 16.00

#### Sharing Suffolk Cheese platter

Suffolk Gold, Suffolk Blue and Suffolk Brie served with crackers and homemade chutneys. 11.00

### Bear Favourites

- Orange, pomegranate, mango and chilli salad with balsamic reduction and house dressing.  
Served with Chicken or Prawns 12.50 *(meat free option available)*
- Leek, potato and chestnut crumble with cheddar and ale sauce, served with Brussel Sprouts. 12.50
- Thai red curry finished with coconut milk. Served with rice and your choice of chicken, prawns or vegetables. 13.50
- Confit duck leg with vanilla mash, red cabbage braised with orange and mixed spices and a port reduction. 14.00
- Wild mushroom risotto with parmesan truffle oil and chives. 12.50
- Homemade fish pie topped with parmesan and colcannon, served with seasonal vegetables. 13.50
- Turkey Ballentine, stuffed with apricots & thyme, fondant potato, butternut squash and Brussel sprouts. 14.00

### From the Bear Grill

*We source our meat locally from a Suffolk-based meat supplier and then butcher and prepare it on-site in our kitchen.  
Our meats are cooked to perfection on a Lava Rock chargrill.*

- The Bear Burger - Homemade beef burger, with rosemary and mustard. Served with melted cheddar and streaky bacon in a brioche bun. 14.00
- Chargrilled St George chicken breast 16.00
- 8oz sirloin steak 19.00

*Served with hand-cut chips, mixed leaf salad and your choice of Peppercorn or Blue Cheese sauce.*

### Winter Baguettes/Ciabatta - all 8.00

*Served with hand-cut chips and dressed salad leaves*

- Chargrilled sirloin steak with caramelised onions  
*(£2 supplement)*
- Cheddar cheese and homemade chutney *(meat free)*
- Brie, bacon and cranberry
  - Roast beef and horseradish
  - Roast pork and apple sauce

### Sides

- Hand-cut chips 3.50
- Seasonal vegetables 2.50
- Onion rings 3.50
- Dressed salad leaves 2.50
- Baked baguette and butter 2.00
- Creamed mashed potato 2.50

## Sunday Roasts

*Just like our chargrilled meats, our Sunday Roasts are sourced locally and butchered and prepared on site in our kitchen.*

Roast sirloin of beef with homemade horseradish 15.00

Roast pork with homemade apple sauce 14.00

Vegetarian Roast of the Day 14.00

*Served with roast potatoes, homemade Yorkshire pudding, seasonal vegetables and gravy.*

Children's sized portion of roast 6.50

## Cub's Menu *-all 6.25 for under 10s*

*Served with peas or beans and followed with a scoop of ice-cream for dessert.*

Tomato penne pasta with parmesan cheese.

Homemade chicken goujons with chips.

Mini fish and chips.

*Food Allergies and Intolerances:*

*Before you order your food and drinks, please speak to a team member if you want to know about our ingredients*

### Small print

**Bar opening:** Mondays to Wednesdays 12-9pm; Thursdays to Saturdays 12-11pm; Sunday 12-6pm

**Food service:** Monday 12-6pm, Tuesdays to Saturdays 12-9pm - full menu; Sunday 12-6pm - full menu and traditional roasts

## Desserts

*All of our desserts are created and made in our kitchen by Rob and Jack, our chefs. Why not team them with a glass of dessert wine, or a glass of port to accompany your cheeseboard?*

Dark chocolate fondant with Morello cherries and pistachio ice cream 7.00

Dolche de leche, dark chocolate ganache, roast hazelnut brittle and crème fraiche 6.50

Warm Christmas Pudding 5.50

Fig and almond tart 6.00

Coffee & Bailey's cheesecake 3.50 • 6.00

*Served with a choice of brandy custard, cream or ice-cream*

Suffolk Cheeseboard – *a selection of cheeses from Suffolk Farmhouse Cheeses, based just down the road in Coddtenham.*

Suffolk Brie, Blue and Gold served with crackers and homemade chutney 7.50

## Fruit and Dairy Ices

*The award-winning local producers of our fruit and dairy ices are made on Manor Farm in Thurston. A family-run business, they use the finest of natural ingredients to create a truly delicious dessert!*

Choose from: vanilla, chocolate and hazelnut, roasted pistachio, raspberry sorbet

1 scoop 2.50      2 scoops 4.50      3 scoops 6.00

### Chocolate shot

Chocolate and hazelnut dairy ice with 25ml Bailey's Irish cream liqueur 4.50

## Hot Drinks

Pot of tea – breakfast; Earl Grey; green tea; peppermint 2.25

Cafetiere of freshly-ground Blue Mountain blend coffee 2.25

Milky hot chocolate 2.50

All items subject to availability. Our menu descriptions do not contain all ingredients, so please ask a member of the staff if you have any specific requirements, or queries about allergens. We accept Visa, Maestro, Mastercard and cash payments. All prices include VAT at the current rate.

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