

Starters

Homemade soup 5.50
with a hot baguette

Bear beer & cheese hot dipping skillet 5.75
melted garlic and beer cheese, with a hot baguette

Beer battered tiger prawns 6.50
with a sweet chilli dip

Pork belly croquettes 5.75
with hoi sin sauce

Lamb kofta 6.50
with mint yoghurt and cucumber

Crab and spring onion salad 6.50
with dill pickle

Artichoke and sun blushed tomato salad 6.00
with toasted pine nuts and avocado puree



TO SHARE

Feeling social? They why not try one of our sharing platters.
Ideal as a sharing starter, or a grazing nibbles board.

Meat platter 16.00

Pork belly croquettes, sausage roll, mini kofta,
garlic bread and red onion marmalade.

Vegetable platter 12.00

Olives, artichoke, hummus,
sun blushed tomatoes, pita bread.

Bear beer & cheese hot dipping skillet 11.50
melted garlic and beer cheese, with a hot baguette

Not quite what you want? Ask a member of the team for any changes
you might want to swap in or out and we'll see what we can do.



BEAR FAVOURITES

Light Main * Main

Beer battered fish and chips with homemade tartare sauce, garden peas and fresh lemon. 7.50 * 14.00

Chef's curry served with rice choose from prawns, chicken or vegetables. 7.50 * 13.50

Suffolk sausages and creamy mash served with seasonal vegetables and onion marmalade. 7.00 * 13.50

The Bear Burger Homemade beef burger, with rosemary and mustard. With melted cheese and streaky
bacon in a brioche bun with hand cut chips. 14.00

Griddled halloumi burger with avocado puree and onion relish and served in a brioche bun
with hand cut chips. 13.50

4oz minute steak and frites served medium 11.50

Caesar salad with parmesan shavings choose from prawns, chicken or vegetables. 7.50 * 13.50

Grilled Portobello mushroom topped with red onion marmalade, goats cheese and served with
a sun blushed tomato salad. 13.50

FROM THE CHARGRILL



Salmon fillet steak 15.75

Chicken, pork and lamb kebab 16.50

Marinated Jerk chicken thighs 14.00

10oz Sirloin steak 19.50

6oz Fillet steak 19.50

20oz Tomahawk steak (ideal for sharing) 39.00

Choose from any two of the following

Homemade coleslaw
Homemade potato salad
Dressed leaves
Seasonal vegetables
BBQ Beans

Hand cut chips
Sweet potato fries
New potatoes
Frites

Why not have a look at our specials on the lobby black boards

Baguettes/Ciabatta



All £8.00 Served with hand cut chips and dresses salad leaves

Cheddar cheese *with homemade chutney*

Grilled Portobello mushroom *with red pepper chilli jam*

Brie, bacon *with avocado puree*

Roast beef *with homemade horseradish sauce*

Roast pork *with apple sauce*

Chargrilled sirloin steak *with caramelised onions*
(£2 supplement)

SIDES



Blue Cheese sauce 2.00

Peppercorn sauce 2.00

Hand cut chips 3.50

Sweet potato fries 3.50

Baked baguette and butter 2.50

Garlic bread 3.00

Creamed mash potato 2.50

Frites 3.50

New potatoes 3.00

Seasonal vegetables 3.00

Dressed salad leaves 3.00

Homemade onion rings 3.50



Cubs menu

£7.50 for under 8's

Each dish served with peas or beans
and followed with a scoop of ice-cream

Tomato penne pasta *with parmesan cheese*

Homemade fish goujons *with hand cut chips*

Homemade bear burger *with hand cut chips*

SUNDAY LUNCH

Ask a member of the team to book your
Sunday lunch table

Our Sunday lunch menu offers our renowned Roast
Sirloin of beef or Roast Pork as well a choice of starters,
Bear favourite mains and full range of desserts.

Desserts

Our desserts are created and made in our
kitchen by Rob and his team.

All 6.00

Apple crumble *with a mixed berry fruit compote (gf)*

Cheesecake *ask about today's flavour*

Bear brownies *ask about today's flavour*

Sticky toffee pudding *with hot toffee sauce*

All served with a choice of custard, cream or ice cream

Cheeseboard 7.50

served with crackers and homemade chutney

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, strawberry,
roasted pistachio, sorbet.

1 scoop 2.50 2 scoops 4.50 3 scoops 5.95

Chocolate shot 6.00

Chocolate dairy ice with 25ml of Bailey's liqueur

Book your table online at www.thebearinnbeyton.co.uk

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small print

Bar opening: Mondays to Wednesday 12pm to 9pm; Tuesday to
Saturday 12pm to 11pm; Sunday 12pm to 9pm.

Food service: Monday 12pm to 6pm; Tuesday to Saturday 12pm to
9pm – full menu and bar snacks; Sunday 12pm to 6pm – Sunday
lunch menu with traditional roasts.

All items subject to availability. Our menu descriptions do not contain all
ingredients, so please ask a member of the team 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. 180408

