

Starters

Homemade soup *GF** 5.50
with a hot baguette

Bear beer and 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.

Crayfish and sweet chili salad *GF* 7.00
with an avocado pureé.

Artichoke and sun blushed tomato salad *GF* 6.00
with toasted pine nuts and avocado pureé.



BEAR FAVOURITES

Light Main * Main

Beer battered fish and chips with homemade tartare sauce, garden peas and fresh lemon. 7.50 * 14.50

Chef's Thai curry served with rice choose from prawns, chicken or vegetables. *GF* 7.50 * 14.50

Suffolk sausages and creamy mash served with seasonal vegetables and onion marmalade. 7.00 * 14.50

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 pureé and onion relish and served in a brioche bun with hand cut chips. *GF** 13.50

Lamb, apricot and squash tagine with cous cous. 13.50

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

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

FROM THE CHARGRILL



Sea trout steak 15.75

Chicken, pork and lamb kebab 16.50

Marinated jerk chicken thighs 14.50

10oz Sirloin steak 21.50

6oz Fillet steak 21.50

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 add a sauce to your chargrill dish for only £2

Why not have a look at our specials on the lobby blackboards

Baguettes/Ciabatta



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

Cheddar cheese *with homemade chutney*

Suffolk sausages *with red onion marmalade*

Grilled Portobello mushroom *with red pepper chilli jam*

Brie, bacon *with avocado pureé*

Roast beef *with homemade horseradish sauce*

Roast pork *with apple sauce*

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

SAUCES



Blue cheese sauce 2.00

Peppercorn sauce 2.00

Thai curry sauce 2.00



SIDES

Hand cut chips 3.50

Sweet potato fries 3.50

Baked baguette and butter *GF** 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 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. *GF*

Desserts

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

All 6.50

Strawberries and cream *with macerated strawberries with
Manor Farm strawberry ice cream, and fresh pouring cream.*

Classic sherry trifle *layers of fruit, jelly and homemade vanilla
custard topped with Chantilly cream.*

Bear chocolate brownies *with vanilla ice cream* *GF*

Cheesecake *with pouring cream ask about today's flavour*

Lemon tart *with vanilla ice cream*

Cheeseboard served with crackers and homemade chutney *GF**

Fruit and dairy ices



*Our award-winning 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. All GF*

1 scoop 2.50 2 scoops 4.50 3 scoops 5.95

Chocolate shot 6.50

Chocolate dairy ice with 25ml of Bailey's liqueur

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

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🐦 Twitter: @bearinnbeyton

📘 Facebook: thebearinnbeyton

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.

GF—gluten free; GF* - gluten free substitute available. 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. 180458

