

Sunday Lunch Menu



Starters

Homemade Soup <i>served with a hot baguette</i>	£5.50	Crayfish and avocado salad <i>with sundried tomato aioli</i>	£6.00
Suffolk game terrine <i>with homemade chutney and crusty bread</i>	£6.00	Yorkshire pudding and gravy (meat free)	£4.50

Mains

Our Sunday Roasts are sourced locally and butchered and prepared on site in our kitchen.

Roast sirloin of Suffolk beef with homemade horseradish £15

Roast loin of pork with homemade apple sauce £15

Vegetarian crumble with homemade chutney £13.50

Can't decide? Then why not have a **Roast trio – a slice of each roast** £15

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

Children's sized portion of roast £7.50

Thai red vegetable curry finished with coconut milk and served with rice. £12.00
Add prawns for an extra £3.50

The Bear Burger

Homemade beef burger, with rosemary and mustard. Finished with melted cheddar and streaky bacon in a brioche bun, served with hand cut chips. £14.00

Griddled Haloumi Burger

Served with avocado and onion relish, in a brioche bun, with hand cut chips. £12.50

We also have a selection of specials on the blackboard in the lobby

Cub's Menu –all £7.00 for under 8s

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

Tomato penne pasta with parmesan cheese.

Homemade fish goujons and chips.

Homemade mini Bear burger and chips.

Don't forget to leave room for dessert!

We have a great selection of homemade desserts on our menu, along with a few specials to tempt you – ask a member of the team for the dessert menu.

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

The Bear Inn, Tostock Road, Beyton, IP30 9AG

Tel: 01359 270249 Email: contact@thebearinnbeyton.co.uk • Website: www.thebearinnbeyton.co.uk
• Facebook: [thebearinnbeyton](https://www.facebook.com/thebearinnbeyton) • Twitter: [@bearinnbeyton](https://twitter.com/bearinnbeyton) • Instagram: [@bearinnbeyton](https://www.instagram.com/bearinnbeyton)