



# The Bear Inn Winter Lunch and Evening Menu

## Starters

Homemade Soup <i>served with a hot baguette</i>	£5.50	Crispy Brie Fritters <i>with cranberry sauce</i>	£5.75
Suffolk game terrine <i>with homemade chutney and crusty bread</i>	£6.00	Beer battered tiger prawns <i>with a sweet chili dip</i>	£6.50
BLT <i>skewered chargrilled bacon and tomato, served with baby gem lettuce</i>	£6.50	Crayfish and avocado salad <i>with sundried tomato aioli</i>	£6.00
Bear Beer & Cheese hot dipping skillet <i>Melted cheese with garlic, chives and beer served with a hot baguette</i>			£5.75

## Sharing Platters

<b>Bear Beer &amp; Cheese hot dipping skillet</b> <i>Melted cheese with garlic, chives and beer served with a hot baguette</i>	£10.50	<b>Vegetable Platter</b> <i>Fried onion rings, Baked zucchini fries, grilled red pepper stripes and hand cut chips</i>	£11.00
---	--------	---	--------

## Lite Bites

Beer battered fish and chips with homemade tartar sauce, garden peas and fresh lemon. £7.50

Suffolk Sausages & Creamy Mash served with seasonal vegetables and red onion marmalade. £7.00

4oz Minute Steak and Frites (*served medium*) £10.50

Thai red vegetable curry finished with coconut milk and served with rice. £7.00

Add prawns for an extra £2.50

## Bear Favourites

Beer battered fish and chips with homemade tartar sauce, garden peas and fresh lemon. £14.00

Locally sourced hand-crafted pie of the day, served with seasonal vegetables, homemade gravy and your choice of hand cut chips or mashed potatoes. £14.00

Thai red vegetable curry finished with coconut milk and served with rice. £12.00

Add prawns for an extra £3.50

Suffolk Sausages & Creamy Mash served with seasonal vegetables and red onion marmalade. £12.50

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 with avocado, onion relish served in a brioche bun, with hand cut chips £12.50

Grilled Portobello Mushroom served with sundried tomato aioli and baked zucchini (Meat free) £12.50

Jerk Chicken - boneless chicken thighs marinated in lime juice, soy sauce, olive oil, garlic, ginger cinnamon and nutmeg served with sweet potato fries and Jamaican coleslaw £14.50

## From the Chargrill

Choose from

Choose from

Salmon £15.00

Pork 'T' Bone £14.50

10oz Sirloin £19.50

6oz Fillet £19.50

20oz Tomahawk £39.00

*Ideal for sharing*

Homemade Coleslaw

Bear BBQ Beans

Dressed salad leaves

Seasonal Vegetables

Hand cut chips

Sweet potato fries

Baked zucchini frites

## Ciabatta/Baguettes - 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 avocado

Grilled Portobello mushroom, red pepper & chili jam  
*(meat free)*

Roast beef and homemade horseradish

Roast pork and apple sauce

## Sunday Roasts £15.00

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

Roast sirloin of Suffolk beef with homemade horseradish

Roast loin of pork with apple sauce

Vegetarian crumble £13.50

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

Can't decide? Then why not have a roast trio – a slice of each roast £15.00

Children's sized portion of roast 7.50

## 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 3.00

## 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 fish goujons with chips

Homemade mini Bear Burger with chips

## Desserts

*All of our desserts are created and made in our kitchen by Rob and Jack, our chefs.*

Mixed berry crumble with homemade fruit compote and a shortbread topping *(gluten free)* £6.00

Homemade cheesecake - *ask about today's flavour* £6.00

Bear brownies - *ask about today's flavour* £6.00

Homemade sticky toffee pudding £6.00

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

Cheeseboard 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, strawberry, roasted pistachio, sorbet

1 scoop	£2.50	2 scoops	£4.50	3 scoops	£6.00
---------	-------	----------	-------	----------	-------

Chocolate shot – Chocolate dairy ice with 25ml Bailey's Irish cream liqueur £4.50

*Food allergies and intolerances: Before you order your food and drinks, please speak to a member of the team if you want to know about our ingredients.*

The Bear Inn, Tostock Road, Beyton, IP30 9AG Tel: 01359 270249 email: [contact@thebearinnbeyton.co.uk](mailto:contact@thebearinnbeyton.co.uk)

Website: [www.thebearinnbeyton.co.uk](http://www.thebearinnbeyton.co.uk) • Facebook: [thebearinnbeyton](https://www.facebook.com/thebearinnbeyton)

• Twitter: [@bearinnbeyton](https://twitter.com/bearinnbeyton) • Instagram: [@bearinnbeyton](https://www.instagram.com/bearinnbeyton)