

Starters — all £6.50



Homemade soup *GF* MF*
with a hot baguette.

Beer battered tiger prawns
with a sweet chilli dip.

Wild mushrooms with a creamy mustard sauce
served on toasted sourdough bread.

Cannon Bear sharing starter *Baked Camembert to share with a hot baked baguette and homemade chutney.* 13.00

Homemade Game terrine
with toasted sourdough and red onion marmalade.

Beer and black treacle bacon bon bons
with hoi sin sauce.

Walnut, apple, beetroot and rocket salad
with dry cranberry's and a balsamic glaze.



BEAR FAVOURITES

Light Main * Main

Beer battered cod and hand cut chips

with homemade tartare sauce, garden peas and fresh lemon. 7.50 * 14.50

Chef's Thai Massaman curry served with rice

choose from prawns, chicken or vegetables. *GF* 7.50 * 14.50

Locally sourced artisan pie served with seasonal vegetables and homemade gravy. Served with hand cut chips or mashed potato 15.50

The Bear Burger Homemade beef burger, seasoned with rosemary and mustard.
Served with melted cheese and streaky bacon in a brioche bun with hand cut chips. 14.50

Griddled halloumi burger with roasted red pepper, rocket and tahini mayonnaise.
Served in a brioche bun with salad and hand cut chips. *GF** 13.50

Venison, mushroom and ale stew served with creamy mash and braised red cabbage 16.50

FROM THE CHARGRILL



Chargrilled duck breast with celeriac mash and wilted kale.
Finished with crispy parsnip ribbons and a red wine sauce. *GF** 17.75

Chargrilled Portobello mushroom topped with red onion marmalade, goats cheese and served with a cranberry and walnut salad, dressed with virgin olive oil. *GF MF* 13.50

Choose from any two of the following

Salmon steak 16.00

Leg of lamb steak 17.75

Chicken, pork and lamb kebab 16.95

10oz Sirloin steak 21.50

6oz Fillet steak 21.50

Chicken breast 16.50

stuffed with mozzarella and spinach, wrapped in Parma ham.

Homemade coleslaw

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

Choose from: Blue cheese * Black pepper and wholegrain mustard * Béarnaise

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

Baguettes/Ciabatta



All £8.50 Served with hand cut chips and dresses salad leaves. *GF**

Cheddar cheese *with homemade chutney*

Ham hock and cheddar *with homemade chutney*

Mozzarella, rocket and tomato *with tahini mayonnaise*

Brie, bacon *with red onion marmalade*

Roast beef *with homemade horseradish sauce* as available*

Roast pork *with apple sauce* as available*

Chargrilled sirloin steak *with horseradish sauce*
(£2 supplement)

SAUCES



Blue cheese 2.00

Black Peppercorn and wholegrain mustard
2.00

Bearnaise 2.00



SIDES

Hand cut chips 3.50

Sweet potato fries 3.50

Garlic ciabatta 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 our team of chefs.

All 6.50

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

Sticky toffee pudding *with toffee sauce and hot custard.*

Lemon and lime Eton mess
layers of meringue, cream and lemon and lime curd.

Bear chocolate brownies *with vanilla ice cream. GF*

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

Apple and blackberry crumble *with hot custard.*

Three cheese cheeseboard served with celery, grapes, crackers,
butter and homemade chutney **8.50**

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

The Bear Inn
Tostock Road
Beyton IP30 9AG
Tel: 01359 270249

✉ contact@thebearinnbeyton.co.uk

📷 Instagram: @bearinnbeyton

🐦 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

