



Starters

Homemade soup *with a hot baguette.* GF* MF 6.00

Beer battered tiger prawns *with a sweet chilli dip.* 7.00

Garlic mushrooms *on toasted sourdough bread.* 6.50

Pork & black pudding Scotch egg *with chutney.* 7.50

Home smoked salmon *with brown bread.* GF* 7.50

Authentic Greek salad *Eclectic selection of feta, olives, tomatoes, cucumber, and leaves dressed with olive oil.* 6.50

Sharing boards



Feeling social? They why not try one of our sharing platters.

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

Chip shop *cod goujons, scampi, whitebait, hand cut chips, gherkin, curry sauce and bread & butter.* 19.00

Ploughman's *cheese, sausage roll, chutney, silverskin onions, baked baguette, and pork scratchings.* 16.00

FROM THE CHARGRILL



Chargrilled duck breast *Asian style salad with a sweet and sour drizzle.* GF* 17.00

Chargrilled vegetable and smoked tofu kebab *served with curry sauce & spiced Cajun rice.* GF 14.00

Chargrilled chicken breast *stuffed with mozzarella and spinach, wrapped in Parma ham.*
Served with baby potatoes and dressed leaves. GF 17.50

Choose from any two of the following

Chicken, pork and lamb kebab 17.50

10oz Sirloin steak 21.50

6oz Fillet steak 21.50

Salmon steak 17.50

Homemade coleslaw

Dressed leaves

Seasonal vegetables

Hand cut chips

Sweet potato fries

Baby potatoes

all garnished with mushrooms & tomato

Why not add a sauce to your chargrill dish for only 2.50

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



PUB CLASSICS

*Light Main * Main*

Beer battered cod and hand cut chips *with garden peas and fresh lemon.* 7.50 * 15.00

Chef's Thai green curry served with rice *choose from prawns, chicken or vegetables.* GF 7.50 * 15.00

Pan fried lambs liver *with black beer bacon, served with mash, seasonal vegetables and a red wine gravy.* 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. 15.00

Griddled halloumi burger *with sweet chilli mayonnaise, tomato, lettuce and gherkin.*
Served in a brioche bun with salad and hand cut chips. GF* 13.50

Pork, garlic and rosemary sausages *served with mash potato, onion gravy and roast summer vegetables.* 7.50 * 15.00

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 and tomato *with sweet chili 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)

SIDES



Hand cut chips 3.50

Sweet potato fries 3.50

Garlic ciabatta 3.50

Creamed mash potato 2.50

Frites 3.50

Baby 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 pasta *with cheddar 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.

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.*

Bailey's and honeycomb sundae
with vanilla & chocolate dairy ice, chocolate and caramel sauce.

Bear chocolate brownies *with vanilla ice cream. GF*

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

Treacle tart *with vanilla ice cream.*

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

Smoked 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, honeycomb, roast coffee, passion fruit 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

Coffee shot 6.50

Roast coffee dairy ice with 25ml of Tia Maria liqueur

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

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small print

Bar opening: Mondays 4pm to 8pm; Tuesday to Saturday 12pm to 10.30pm; Sunday 12pm to 9pm.

Food service: Monday closed; Tuesday to Saturday 12pm to 9pm – full menu and bar snacks; Sunday 12pm to 4pm – 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

