

## Nibbles — all 4.00

Why not have a bowl of nibbles while you decide on your meal?

Nachos with a salsa dip

Prawn crackers and sweet chilli dip

Root vegetable crisps with an aioli dip



## Starters — all 6.50

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

Beer battered tiger prawns  
with a sweet chilli dip.

Garlic mushrooms  
served on toasted sourdough  
bread.

Pork & black pudding Scotch egg  
with homemade chutney.

Home smoked salmon  
with brown bread.

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

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

## FROM THE CHARGRILL



**Chargrilled duck breast** with celeriac mash and wilted kale.  
Finished with crispy parsnip ribbons and a red wine sauce. *GF\** 18.75

**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

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

Choose from any two of the following

**Rose Veal rump steak** cut thin and cooked medium 19.00

**Chicken, pork and lamb kebab** 16.95

**10oz Sirloin steak** 21.50

**6oz Fillet steak** 21.50

**Salmon steak** 17.00

Homemade coleslaw

Dressed leaves

Seasonal vegetables

BBO beans

Hand cut chips

Sweet potato fries

Baby potatoes

Frites

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



## 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 green 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

**Pork Schnitzel** served with green vegetables and sauté potatoes 16.50

*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 salad and 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 2.50

Black Peppercorn and wholegrain mustard 2.50

Bearnaise 2.50

## 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 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 raspberry pie** *with hot custard.*

**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, 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](http://www.thebearinnbeyton.co.uk)

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### 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

