

Bears Paw Ala Carte Menu

Starters

Soup of the Day with bread and butter	£6.50
Breaded Cod Goujons with tartar sauce	£6.95
Chicken Liver Pate (gf) with toast or (gf crackers)	£7.25
Duck Spring Rolls with hoisin dip	£7.50
Creamy Garlic & Stilton Mushrooms on ciabatta	£6.95
Prawn Cocktail (gf) with marie rose sauce	£7.75
Black Pudding, Streaky Bacon, Fried Egg & Tomato Stack with brown sauce	£7.25

Mains

Fresh Fried Cod chips and mushy peas	£16.50
Duck Breast (gf) pan fried served with orange and cranberry sauce	£19.95
Marinated Sea Bass (gf) two fillets marinated in olive oil, coriander, lime with balsamic glaze	£19.95
Pork & Black Pudding two pork loins, black pudding with a coarse grain mustard sauce	£14.95
Fillet of Beef Stroganoff with rice	£19.95
8oz Rump Steak (gf) with grilled mushroom and tomato	£17.95
7oz Fillet Steak (gf) with grilled mushroom and tomato	£26.95

Sauces

Pepper Sauce	£2.95
Creamy Mustard Sauce	£2.95
Rosemary & Redcurrant Sauce	£2.95
Bearnaise/Hollandaise	£2.95

Extras

Chips	£3.95
Onion Rings	£3.25
Ciabatta Garlic Bread	£3.50
Cheesy Ciabatta Garlic Bread	£4.25
Bread Basket	£3.00

Small Meals

Fresh Fried Cod	£9.95
Breaded Cod Goujons	£9.95
Wholetail Scampi	£9.95
Marinated Sea Bass (gf) and balsamic glaze	£10.95
Chicken Jalfrezi with Rice (gf)	£9.95

Pub Classics

Chicken Jalfrezi with Rice (gf)	£14.50
Gammon with Eggs (gf) or with Pineapple Fritter (gf if plain pineapple)	£13.95
Pie of the Day	£14.95
Wholetail Scampi	£15.25
Bears Paw Burger 7oz homemade burger, brioche bun, cheese, streaky bacon, tomato, gherkin, coleslaw and chips	£14.95
Breaded Chicken Burger with mayo, lettuce, tomato, brioche bun, coleslaw and chips	£13.95
Sausages, Mash & Onion Gravy three cumberland sausages, creamy mash and a rich onion gravy	£13.50
Lasagne served in a dish with ciabatta garlic bread and salad	£13.95

Salads (served at lunchtime only)

Warm Duck Salad (gf) with a honey and soy sauce dressing	£16.95
Ploughmans with cheddar, brie, stilton, salad, pickles, apple, boiled egg, coleslaw and basket of bread	£12.95
Prawn & Marie Rose Sauce (gf)	£10.50
Turkey Salad (gf)	£9.50

Sandwiches (served at lunchtime only)

on white or brown bread (or gf) all served with salad and coleslaw	
Hot Roast Beef onion relish and wholegrain mustard served with gravy and onion rings	£11.95
Brie, Bacon, Cranberry Sauce	£8.95
Fish Finger & Tartar Sauce	£8.95
Prawn & Marie Rose Sauce open sandwich	£9.95
Turkey, Cranberry & Stuffing	£8.50
Cheddar Cheese, Spring Onion & Mayo	£7.95

Add a mug of soup or chips for £3.95

White Wines

	175ml	250ml	bottle
1. Tierra De Estrella Sauvignon Blanc, Chile Combines aromas of fresh grapefruit and lime followed by flavours of juicy ripe melon on the palate, balanced by a subtle minerality and a crisp, refreshing.	£5.00	£6.70	£19.45
2. Coldridge Estate Chardonnay, Australia A fabulous example of a classic Australian Chardonnay. Soft, fat, rich and buttery, this has aromas of citrus and ripe peaches on the nose and more fresh stone-fruit and tropical fruit flavours on the palate. Well-balanced, round and supple on the finish.	£5.50	£7.00	£20.45
3. La Deliziosa Pinot Grigio Lazio IGT, Italy Fresh notes of citrus fruits and pear with light hints of white blossom.	£5.50	£7.00	£20.45
4. Dr. Zenzen 1636 Mosel Riesling, Germany This Riesling is made in the classic Mosel style, a lovely balance between ripe fruit sweetness and zingy, racy, fresh acidity.	£6.50	£8.70	£25.45
5. Goose Beret Sauvignon Blanc, New Zealand This wine is bursting with ripe tropical aromas of passionfruit and guava. The palate is full and rich with intense gooseberry and citrus flavours, leading to a crisp finish.	£7.00	£9.30	£27.45
6. Darriaud Cotes du Rhone Blanc, France A beautiful and elegant white Côtes du Rhône. The nose is herbaceous and floral, with fresh fennel and honeysuckle. The palate is a delicate balance of ripe stone fruits and subtle vanilla oak flavours.			£31.45
7. Alasia Gavi, Italy Appealing aromas of citrus fruit and white flower with a touch of white spice. The palate has more citrus characters with hints of orchard and stone fruits. Crisp, refreshing acidity balances underlying minerality.			£31.45
8. Langlois Chateau Sancerre, France Extremely expressive with typical citrusy and exotic fruit notes on the nose. The palate shows a lovely balance combining elegance and freshness.			£39.95

Rosé Wines

	175ml	250ml	bottle
9. Bear and Star Zinfandel, USA Fresh and ripe with delicious strawberry, cherry and watermelon flavours.	£5.20	£7.00	£20.45
10. Alpino Pinot Grigio Rose, Italy Delicate pale rose wine with a bouquet of fruited elegance. Light and easy drinking with continual pleasant notes.	£5.60	£6.70	£20.95
11. Diamarine Coteaux Varois Provence Rose, France Bright, shiny pale pink hue. Great finesse on the nose, with notes of citrus, and pink grapefruit flesh. Silky and smooth on the palate with a lovely balance between the wine's freshness and its silky body.			£28.95

Red Wines

	175ml	250ml	bottle
12. Tierra De Estrella Merlot, Chile This superb Chilean Merlot combines aromas of rich black cherry and plum with hints of dark chocolate, well balanced tannins and a lingering finish.	£5.00	£6.70	£19.45
13. Coldridge Estate Shiraz, Australia Rich and rounded fruity wine with good depth and intensity of flavour. The Shiraz grapes were harvested at optimum ripeness to maximise flavour intensity. Fermentation took around seven days using the cap irrigation method to extract maximum colour and tannins.	£5.20	£7.00	£20.45
14. Deer Point Cabernet Sauvignon, Bulgaria Subtle blackberries on the nose, rich palate with red fruit characters. Integrated tannins with smooth vanilla flavours.	£5.60	£7.30	£21.45
15. Camarada Malbec, Argentina Rich and vibrant with notes of blueberry and blackberry, well-balanced with lush fruit flavours of boysenberry and brambles with a long, spicy finish. This is a blueprint Argentinean Malbec; full bodied but balanced by the discreet grip of some well integrated tannins.	£6.50	£8.70	£25.45
16. Antano Reserva Rioja, Spain Antaño Reserva is a Rioja wine with a cherry red ruby color with iridescent terracotta hues presenting an intense aroma of vanilla, leather and ripe fruit. The palate is soft upon entry, flavorful and easy to drink. It has a complex and persistent retronasal sensation.	£6.75	£9.00	£26.95
17. Les Legende Bordeaux Rouge, France Deep crimson colour. Aromas of red berries (blackberry and morello cherry) with toasty and vanilla notes. Full and well intergrated tannins, fruit and liquorice finish.			£38.95
18. Borgo del Mandorlo Riserva Primitivo, Italy Intense purple colour, tending towards amber with ageing. Notes of varietal fruits. This wine has a very solid structure due to the elevated alcohol and the balance between the soft tannins and acidity.			£41.95

Prosecco & Champagne

	single serve	bottle
19. Il Caggio Prosecco Brut, Italy Small and lively bubbles burst onto the tongue. A smooth mousse and subtle wild apples and pear fruits exude from the palate with a refreshing lift on the finish. Fit for a celebration, though ideal for a toast on any occasion.	£8.20	£25.95
20. Il Caggio Prosecco Rose, Italy Fresh and fruity, with notes of strawberry and red apple and a delicate fizz.		£27.95
21. Di Maria Prosecco Rose, Italy Light rose colour. Elegant and intense bouquet. Dry, soft and well-balanced on the palate; round and full bodied structure. Enjoy this wine when still young to fully appreciate the sparkle (perlage), fragrance and flavour.	£8.65	
22. Henriot Brut Souverain Champagne NV, France A chardonnay-predominant classic blend that has had three years' ageing on lees. A charming Champagne with honeysuckle and brioche notes, and a surprisingly long finish.		£58.95