

THE BEAR TATTENHALL

Sunday 16th November

BITES	Gordal Olives <i>gf</i>	£6
	Celeriac Arancini, Truffle Marscapone	£7
	Homemade Sourdough, Flavoured Butters	£5.50
STARTERS	Soup Of The Day, Homemade Sourdough <i>gfo</i>	£7
	Buttermilk Chicken Tenders, Hot Honey Butter, Ranch <i>gf</i>	£8.50
	Hand Dived Scallop, Bacon Crumb, Celeriac Puree <i>gf</i>	£12
	Calamari, Lemon Aioli <i>gf</i>	£8.50
CLASSICS	Welsh Wagyu Cheese Burger, Maple Bacon, Pickles, Frites <i>gfo</i>	£18
	IPA Battered Haddock, Chips, Pea Puree, Tartar Sauce <i>gf</i>	£18
	Vegetable Balti, Saffron Rice, Shallot & Samphire Bhaji <i>gf</i>	£15.50
	8oz Ribeye, Frites, Grill Garnish <i>gf</i>	£30
	<i>Stilton Or Peppercorn Sauce gfo</i>	£4
ROASTS	Sirloin Of Beef <i>gf</i>	£22
	Herb-Stuffed Porchetta <i>gfo</i>	£22
	Salt Baked Beetroot	£19
	<i>Served With Roast Potatoes, Braised Red Cabbage, Tender Stem Broccoli, Honey Glazed Carrots, Yorkshire Pudding & Sunday Gravy (Vegan Option Available)</i>	
SIDES	Frites, Chips or Mash <i>gf</i>	£5
	Cauliflower Cheese	£5
	Roasties & Gravy <i>gfo</i>	£5
	Roasted Winter Veg	£5
	House Salad <i>gf</i>	£5

Please speak to a member of the team about any food intolerances or allergies.

A discretionary 10% service charge will be added to your bill.

gf = Gluten Free | gfo = Gluten Free Option