

THE BEAR

TATTENHALL

STARTERS / SMALL PLATES

SOURDOUGH MADE IN HOUSE DAILY, OLIVE OIL, AGED BALSAMIC	£4
STUFFED HERITAGE PEPPERS WITH WHIPPED FETA & BALSAMIC ONIONS GF	£8
BANG BANG CAULIFLOWER FLORETS IN CHILLI-PEANUT DRESSING WITH CORIANDER & LIME GF VE	£8
HAND DIVED SCALLOP CAULIFLOWER PUREE PANCETTA CRUMB CALVADIOS APPLE GF	£9
SRIRACHA SMOKED SALT & PEPPER RIBS GF	£9
BEEF BRISKET BURNT ENDS - SLOW SMOKED IN BOURBON BBQ SAUCE WITH CRISPY SHALLOTS GF	£9

MAIN COURSES

STEAK FRITES - BAVETTE STEAK WITH GRILL GARNISH, PEPPERCORN SAUCE & FRITES GFO	£24
WELSH WAGYU CHEESE BURGER WITH RANCH DRESSING, VIMTO ONIONS, CANDIED BACON, BURGER SAUCE COLESLAW & FRITES GFO VEO	£18
GIN & TONIC BATTERED HADDOCK, CHUNKY CHIPS, MINTED PEAS, TARTAR SAUCE	£18
SALT BAKED BEETROOT, BEETRROT GNOCCHI, CORIANDER & LIME	£16

ROASTS

SIRLOIN OF WELSH BEEF (GFO)	£24
PAN-ROASTED CHICKEN SUPREME (GFO)	£22
CAULIFLOWER STEAK MISO GLAZED VE GFO	£19
ALL SERVED WITH ROAST POTATOES, BRAISED RED CABBAGE, TENDERSTEM BROCCOLI, HONEY GLAZED CARROTS, CAULIFLOWER PUREÉ YORKSHIRE PUDDING & SUNDAY GRAVY (VEGAN OPTION AVAILABLE)	

SIDES

TRIPLE COOKED CHIPS, FRIES	£5
HOUSE SALAD	£5
CAULIFLOWER CHEESE	£5
ROASTERS AND GRAVY	£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 | v = Vegetarian | ve = Vegan | veo = Vegan Option