



THE BEAR

TATTENHALL



SNACKS

GORDAL OLIVES (gf, ve) £6 Marinated with citrus, rosemary & smoked paprika	BURTS CRISPS (v) £2.50 Ask your server for flavours	WASABI BITES £2.50	SALTED PEANUTS (gf, ve) £2.50	SMOKED ALMONDS (gf, ve) £2.50	STRACCIATELLA FLATBREAD (v) £9 Confit garlic, basil oil	PORK SCRATCHINGS £2.50
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STARTERS

★ ANTI PASTI BOARD Bresaola, prosciutto, salami, burrata, marinated artichokes, Gordal olives, piquillo peppers, fig chutney & focaccia	£18
★ PRESSED LAMB Sesame, chimichurri and red pepper	£9.50
★ CURED SALMON 'TACO' SQUID INK TORTILLA Pico de gallo, caper jam, lime	£10.50
★ IN-HOUSE ARTISAN SOURDOUGH & HERB BUTTER (v)	£5
★ SOUP OF THE DAY WITH CROQUE MADAME DIPPERS Ask your server for today's soup	£9.50
★ CHICORY SALAD (v) Celery, walnut, blue cheese, toasted walnuts, fennel	£8.50

MAINS

MARKET FISH Parsley sauce, squid sponge, purple cauliflower, parsley root puree, squid cracker	MARKET PRICE
BEEF FILLET & STICKY CHEEK Potato espuma, jus, Sherry Roscoff onion, black grape and onion oil	£27
★ MISO CABBAGE (v) White bean puree, red cabbage gazpacho, fresh broad beans, variegated kale	£18
★ WAGYU & SMOKED BONE MARROW CHEESEBURGER (gfo) Candied bacon, American cheese, Vimto onions, burger sauce, ranch	£18
★ LEMON BATTERED HADDOCK (gf, df) Triple cooked chips, minted peas, tartare sauce	£19
★ STEAK FRITES (gf) 8oz Welsh bavette, rocket & Parmesan salad & frites	£25
★ CHICKEN CAESAR SALAD Baby gem, anchovy dressing, Parmesan, sourdough crumb	£18
THE BEAR PIE Please ask your server for today's filling. Buttered mash, seasonal greens, accompanying sauce	£22

SIDES FRIES (gf, df, ve) £4 | TRIPLE COOKED CHIPS (gf, ve) £5 | SEASONAL VEG (gf, ve) £5 | MASH (gf) £5
TRUFFLE PARMESAN FRIES (gf) £8 | GARDEN SALAD (gf, ve) £5 | PEPPERCORN SAUCE (gf) £4 | BLUE CHEESE SAUCE (gf) £4

PIZZAS

In-house sourdough, hand-stretched & stone-baked

★ MARGHERITA (v, veo) Fior di Latte, San Marzano tomatoes, basil	£14
★ PEPPERONI Fior di Latte, artisan pepperoni, hot honey	£16
★ TARTUFO E FUNGHI (v) Mascarpone, wild mushrooms, rocket, truffle	£16
★ RICOTTA ROSSO (v) Ricotta, spinach, caramelised figs	£16
★ CAPRICIOSA Prosciutto, salami, artichokes, olives	£17

£4 UPGRADE FOR HALF BURRATA

DIPS GARLIC AIOLI £2 | SWEET BUFFALO £2 | BOURBON BBQ SAUCE £2

DESSERTS

MATCHA BASQUE CHEESECAKE (v) Hibiscus tuile, ice tea syrup glaze	£9
DARK CHOCOLATE CREMEUX (v) Chocolate tuile, namelaka, chocolate mint	£8
BURTON HONEY PARFAIT (v) Vanilla and milk foam tuile	£8
RUM SOAKED STICKY TOFFEE PUDDING (v) Miso caramel, honeycomb ice cream	£8
AFFOGATO (v) Vanilla ice cream, espresso	£6

★ GOLDEN HOUR

25% OFF SELECTED FOOD • TUESDAY-FRIDAY, 4PM-6.30PM

Please speak to a member of the team if you have any allergies or dietary requirements.
gf = Gluten Free | gfo = Gluten Free Option | df = Dairy Free | v = Vegetarian | ve = Vegan | veo = Vegan Option