



THE BEAR

TATTENHALL



SUNDAY

SAMPLE MENU

Our Sunday menu changes week to week. This is a guide to what to expect — please ask your server for today's menu.

NIBBLES

Freshly Made Sour Dough, Basil Butter	£5
Gordal Olives Marinated In Rosemary And Paprika	£6

STARTERS

Soup Of The Day, Croque Monsieur Dippers	£9.50
Cured Scottish Salmon 'Taco', Squid Ink Corn Tortilla, Pico De Gallo, Caper Jam (gf)	£10.50
Chicory, Fennel, Celery, Blue Cheese And Walnut Salad (v)	£8.50
Lamb Breast Compression, Miso Glaze, Asian Chimichurri, Sesame, Red Pepper (gf)	£9.50

MAIN COURSES

Lemon Battered Haddock, Chunky Chips, Minted Peas, Tartare Sauce (gf, df)	£19
Smoked Bone Marrow And Wagyu Cheese Burger With Ranch Dressing, Vimto Onions, Candied Bacon, Burger Sauce, Coleslaw & Frites (gfo, veo)	£18
Chicken Caesar Salad, Baby Gem, Croutons, Guanciale, Parmesan, Caesar Dressing	£18
Steak Frites - 8oz Welsh Bavette With Rocket And Parmesan Salad & Frites (gf)	£25
Market Fish, Parsley Sauce And Root Puree, Squid Ink Sponge And Cracker	MARKET PRICE

ROASTS

All served with roast potatoes, braised red cabbage, carrot puree, braised carrot, tenderstem broccoli, Yorkshire pudding & Sunday gravy. Vegan option available.

Sirloin Of Welsh Beef (gfo)	£24
Pan-Roasted Chicken Supreme (gfo)	£22
Roasted Hispy Cabbage (ve)	£17

SIDES

Frites / Chips (gf, ve)	£5
Side Of Mixed Veg	£5
House Salad	£5
Side Of Roast Potatoes	£6
Cauliflower Cheese	£8

SAUCES

Pepper Sauce	£4
Blue Cheese Sauce	£4

Dishes and roasts vary week to week depending on the market and the season.

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