



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

STARTERS

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

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

£4 UPGRADE FOR HALF BURRATA

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

DESSERTS

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

★ 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



THE BEAR TATTENHALL



THE CELLAR

DRAUGHT

★ The Bear Lager	£5.25
★ Stella Artois	£5.75
Mahou 5 Estrellas	£6.50
Neck Oil - Session IPA	£6.60
★ Camden Eazy IPA	£6.50
Guinness	£6.50
Modelo Especial	£6.75
Lefe Blonde	£7.00
Hawkstone Lager	COMING SOON

CASK

★ Weetwood Best Bitter	£5.25
★ Weetwood Cheshire Cat	£5.25
Timothy Taylor's Landlord	COMING SOON

SOFT DRINKS

Coca-Cola / Diet Coke / Coke Zero	£3.50
Fever-Tree 200ml	£3.50
Fresh Apple / Orange Juice	£3.00

BOTTLES & CANS

Budweiser 330ml	£5.00
Corona Extra 330ml	£5.50
Peroni Nastro Azzurro 330ml	£5.50
Schöfferhofer Grapefruit 500ml	£6.00
Stella Gluten Free 330ml	£5.50
Corona Cero 0% 330ml	£4.50
Estrella 0% 330ml	£4.50
Guinness 0.0 568ml	£6.50
Kopparberg Crisp Apple 500ml	£6.75
Kopparberg Mixed Fruit 500ml	£6.75
Kopparberg Strawberry & Lime 500ml	£6.50

WINE BY THE GLASS

125ml / 175ml / 250ml / Bottle

WHITE

★ **Sargaço Vinho Verde**
Portugal
£5.50 / £7 / £9.50 / £25

Te Aka Sauvignon Blanc
Marlborough
£7.50 / £9.50 / £13 / £36

Entreflores Albariño
Rías Baixas
£8.50 / £11 / £15 / £42

J. Moreau & Fils Chablis
Burgundy
£12 / £16 / £22 / £60

ROSÉ

★ **Masseria delle Stelle Zinfandel Rosé**
Italy
£6 / £7.75 / £10.50 / £29

Sargaço Vinho Verde Rosé
Portugal
£5.50 / £7 / £9.50 / £25

Marius Peyol Côtes de Provence
France
£8.50 / £11 / £15 / £42

Whispering Angel
Provence
£12 / £16 / £22 / £60

RED

★ **Luna Azul Merlot**
Chile
£5.50 / £7 / £9.50 / £25

Malasenda Roble
Ribera del Duero
£8 / £10.25 / £14 / £39

Camelia Beaujolais Villages
France
£8.50 / £11 / £15 / £42

Jaffelin Bourgogne Pinot Noir
Burgundy
£11 / £14.50 / £20 / £55

SPRITZES & COCKTAILS

★ Aperol Spritz	£12.00	★ Espresso Martini	£13.00
★ Limoncello Spritz	£12.00	★ Negroni	£13.00
Hugo Spritz	£12.50	★ Margarita	£13.00
Campari Spritz	£12.50	French 75	£14.00
★ Garden / Orchard Spritz	£12.50	Classic cocktails from	£13.00

GOLDEN HOUR

TUESDAY-FRIDAY • 4PM-6.30PM

★ Marked items are available at the prices below.

DRAUGHT

The Bear Lager	£4.50
Stella Artois	£5.00
Camden Eazy IPA	£5.75

CASK

Weetwood Best Bitter	£4.50
Weetwood Cheshire Cat	£4.50

WINE BY THE BOTTLE

Sargaço Vinho Verde	£18.50
Masseria delle Stelle Zinfandel Rosé	£18.00
Luna Azul Merlot	£18.00

SPRITZES & COCKTAILS

Aperol Spritz	£8.00
Limoncello Spritz	£8.00
Garden / Orchard Spritz	£9.00
Espresso Martini	£9.00
Negroni	£9.00
Margarita	£9.00

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

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