

CHRISTMAS

FOOD WORTH GATHERING FOR

Begin with a glass of Perrier-Jouët Champagne or Silver Reign English Sparkling

Silver Reign Brut £12 | Silver Reign Rosé £14 | Perrier-Jouët Grand Brut £16 | Perrier-Jouët Blason Rosé £18 | Perrier-Jouët Belle Époque £85

SPECIAL OCCASIONS. SIMPLE PLEASURES.

SNACKS

Sourdough, cultured butter	£5
Gordal olives, rosemary & orange	£6
Cheese beignets, Weetwood mustard sauce	£7
Hash brown, smoked cod's roe & chives	£6
Oysters <i>(see specials board)</i>	—
Cranberry-glazed pigs in blankets	£7.50

STARTERS

Duck liver parfait	£12
<i>Port, fig, chicory & toasted brioche</i>	
Scallop in the shell	£15
<i>Guanciale, burnt lemon, apple & chive oil</i>	
Jerusalem artichoke	£11
<i>Smoked purée, Parmesan & crispy shallot</i>	
Venison tartare	£13
<i>Egg yolk, juniper & pickled mushroom</i>	
Lobster raviolo	£16
<i>Shellfish bisque, fennel & nasturtium</i>	

SIDES

Triple-cooked chips	£5.50
Smoked potatoes, cultured butter	£6.50
Sprouts, bacon & chestnuts	£6
Hispi cabbage, anchovy & Parmesan	£6
Winter greens	£5.50
Bitter leaves, Minus 8 dressing	£5

PIZZA

See board

MAIN COURSES

Welsh pork chop	£29
<i>Roast apple, hispi cabbage, cider & mustard sauce</i>	
Welsh bavette steak	£27
<i>Peppercorn sauce, watercress & fries</i>	
The Bear pie	£24
<i>Braised beef & ale, buttered mash, winter greens & gravy</i>	
Gin & Tonic haddock	£24
<i>Triple-cooked chips, tartare sauce & minted peas</i>	
Turkey ballotine	£27
<i>Crispy leg croquette, parsnip, chestnut, sprouts, cranberry & turkey gravy</i>	
Wagyu burger	£25
<i>Pickle, pig in blanket, oak smoked Cheshire cheese, cranberry-glazed bacon, iceberg lettuce and tomato</i>	
Roast goose	£32
<i>Savoy cabbage, apple, potato fondant & goose gravy</i>	
John Dory	£29
<i>Mussels, sautéed leeks, grapes, salty fingers & vermouth sauce</i>	
Crown Prince squash	£24
<i>Woodland mushrooms, toasted hazelnut & Madeira sauce</i>	

PUDDINGS

Sticky Christmas pudding	£10
<i>Mince-pie ice cream & brandy custard</i>	
Apple tarte tatin	£11
<i>Calvados caramel & dotted cream</i>	
Chocolate crèmeux	£10
<i>Candied orange & chocolate tuile</i>	
British cheese	£13
<i>Burts blue, Fed fox, Cheshire Brie</i>	
<i>Chef's Garden Pear chutney, celery & Damson crackers</i>	
Affogato	£6
<i>Add Baileys £3</i>	

CHRISTMAS
FOOD WORTH GATHERING FOR

A seasonal menu of exceptional ingredients, inspired by the best of the British larder, served with the warmth and hospitality The Bear is known for.

FESTIVE DINING

2 COURSES £40

3 COURSES £48

3 COURSES + SILVER REIGN £55

3 COURSES + PERRIER-JOUËT £60

*Available Tuesday from 4pm
Wednesday – Sunday from 12 noon*

À LA CARTE
CHRISTMAS MENU

SEASONAL STARTERS

SIGNATURE MAINS

FESTIVE PUDDINGS

WINTER SIDES

PIZZA & BAR SNACKS

*Something for every occasion and
appetite.*

PRIVATE DINING
& CELEBRATIONS

From festive get-togethers and family celebrations to corporate dining, we have a range of spaces and menus to suit every occasion.

GRAZING BOARDS

FESTIVE LUNCH & DINNER MENUS

A MORE ELEVATED EXPERIENCE

*Our team will be delighted to help you
create an unforgettable event.*

TO BEGIN

A glass of Champagne or English Sparkling sets the tone.

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Perrier-Jouët Grand Brut £16 | Perrier-Jouët Blason Rosé £18 | Perrier-Jouët Belle Époque £85

SPECIAL OCCASIONS. SIMPLE PLEASURES.

CHRISTMAS
COCKTAILS

Seasonal serves, classic favourites and something a little different.

THE CELLAR

A thoughtfully curated wine list for the festive season.

AFTER DINNER

French press coffee & mince pie with brandy butter £6

Digestifs and seasonal winter warmers.

MAKE A NIGHT
OF IT

Stylish rooms, a relaxed atmosphere and a hearty breakfast the next morning. The perfect end to a memorable day.