THE BEAR

TATTENHALL

SUNDAY MENU

NIBBLES

Freshly Made Sourdough, Butter v veo £5
Gordal Olives Marinated in Rosemary and Paprika gf df v ve £6
Charcuterie Board gfo £12

STARTERS

Prawn Cocktail gfo df £9
Soup of the Day with Cheese Toastie gfo £9
Chicken Liver Parfait with Brioche Toast gfo £9
Blue Cheese Soufflé £9
Ox Cheek Croquettes £9

MAIN COURSES

Roast Beef, Yorkshire Pudding and Horseradish Cream gfo £24
Rare Breed Roast Pork, Crackling, Stuffing, Applesauce gfo dfo £22
Roast Chicken Breast, Pigs in Blankets gfo df £22
Butternut Squash Tart, Rocket and Tomato Salad v £17
Whole Roast Chicken (serves 2-4), Pigs in Blankets gfo df £38
Sea Trout with Creamed Leeks, Roast Artichoke gf £20

All served with seasonal accompaniments

Pie of the Day with Buttered Mash, Tenderstem Broccoli and Gravy £22
Beer Battered Haddock, Chunky Chips, Peas and Tartare Sauce gfo dfo £19
Chicken Caesar Salad, Parma Ham, Parmesan, Croutons £18

SIDES

Roasted Winter Vegetables gf df v ve £6
Braised Spiced Red Cabbage gf df v £6
Honey Roast Parsnips gf df v £6
Creamed Leeks gf £6
Cauliflower Cheese £8

Roast Potatoes gf df £6
Buttered Mash gf £6
Fries or Chips gf df v £5
Yorkshire Puddings v £1.25

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 | df = Dairy Free | dfo = Dairy Free Option | v = Vegetarian | ve = Vegan | veo = Vegan Option

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DESSERTS

Chocolate Brownie

Local Vanilla Ice Cream v

£9

Dark Chocolate Crémeux

Chocolate Tuile, Namelaka, Chocolate Mint gf v

£8

Blackberry, Apple and Cinnamon Crumble

Custard v

£8

Rum Soaked Sticky Toffee Pudding

Miso Caramel, Local Vanilla Ice Cream v

£8

Affogato

Vanilla Ice Cream, Espresso v

£6

Cheese Board

A Selection of British Cheeses, Crackers, Celery, Walnuts and Grapes v

£12