



THE BEAR

— STRATFORD-UPON-AVON —

BOXING DAY

1 COURSE **15.95** 2 COURSES **17.95** 3 COURSES **19.95**

APPETISERS

CHORIZOS ^{GF} 3.50

Mini chorizos
roasted in honey

FOUGASSE ^V 5.25

French-style
garlic bread

OLIVES ^V ^{Ve} ^{GF} 3.50

Mixed marinated
olives

HOUMOUS ^V ^{Ve} ^{*} 3.50

Toasted pitta bread

STARTERS

All served with complimentary freshly baked French bread and butter

SMOKED MACKEREL PÂTÉ ^{*}

Crème fraîche, lemon and
paprika and sourdough toast

CHICKEN LIVER PARFAIT ^{*}

Sourdough toast and
cranberry chutney

TOASTED SOURDOUGH & FRICASSEE OF MUSHROOMS ^{*}

With (or without ^V)
smoked bacon

Vegan option also available ^{Ve}

DEEP-FRIED BRIE ^V

In a crisp crumb
with plum chutney

BAKED GOAT'S CHEESE ^V ^{GF} ^N

Marinated beetroot, chicory,
watercress, toasted walnuts
and grain mustard dressing

SOUP OF THE DAY ^{*}

See your server or a blackboard
for today's choice

CRISPY SQUID ^{GF}

Garlic aioli

MAINS

Served with today's selection of complimentary potatoes and seasonal vegetables.

Steak is served with pommes frites and classic gem lettuce wedge salad and shallot dressing.

SLOW BRAISED BEEF ^{GF}

Green peppercorn and brandy
sauce, seasonal vegetables
and potatoes

RUMP STEAK ^{*}

Pan-fried Scottish pasture-fed
21 day-aged rump steak with
a choice of roasted garlic
and parsley butter **or** green
peppercorn and brandy sauce

FILLET STEAK ^{*}

Pan-fried fillet steak with
a choice of roasted garlic
and parsley butter **or** green
peppercorn and brandy sauces
5.95 supplement

FISHCAKE ^{GF}

Sautéed spinach, soft poached
egg, Dijon and herb beurre
blanc and seasonal vegetables

ROASTS ^{*}

All roasts are served with
roast potatoes, seasonal
vegetables, Yorkshire pudding
and red wine gravy.

Choose from:

ROAST RUMP OF BEEF

ROAST PORK LOIN

Crackling

ROAST TURKEY

Pork chestnut and apricot
stuffing, pigs in blanket

CHICKEN FORESTIÈRE ^{GF}

Pan-fried chicken breast in a
rich bacon, shallot, mushroom
and red wine sauce

ROASTED VEGETABLE TAGINE ^V ^{*} ^N

Roasted root vegetables,
chickpea and apricot tagine
with pitta bread, couscous
tabbouleh and mint
yogurt dressing

Vegan option also available ^{Ve}

SEA BASS ^{GF}

Pan-fried sea bass fillet
with green beans, sun-blushed
tomatoes and sauce vierge

BEETROOT, SPINACH & WILD MUSHROOM WELLINGTON ^V ^{Ve}

CHEESEBURGER

Beef burger, cheese, burger
sauce, gherkins, lettuce,
tomatoes and mayo served
with skinny fries

SIDES, DESSERTS & CHEESE AND DIETARY INFORMATION OVERLEAF »————>



THE BEAR

— STRATFORD-UPON-AVON —

SIDES

| | | | |
|---|-------------------------------------|---|--|
| Cauliflower gratin 3.25 (V) (GF) | House Salad 2.95 (V) (Ve) (GF) | Dauphinoise potatoes 3.50 (V) (GF) | Brussels sprouts with smoked bacon 3.25 (GF) |
| French beans with toasted almond flakes 3.50 (V) (GF) (N) | Pommes frites 2.95 (V) (Ve) (GF) | Braised red cabbage 3.25 (V) (Ve) (GF) | Roasted field mushrooms 3.25 (V) (GF) |

DESSERTS & CHEESE

The perfect finish to your meal

LEMON TART (V) (GF)

Crème Chantilly

CHOCOLATE BROWNIE (V) (N)

Warm chocolate sauce and
salted caramel ice cream

CRÈME BRÛLÉE (V) (GF)

Classic vanilla crème brûlée

STICKY TOFFEE PUDDING (V)

Vanilla ice cream

DOME MAGNIFIQUE (V) (N)

Our homemade Valrhona
chocolate dome is filled with
chocolate mousse and chocolate
brownie with caramel sauce
and pistachio praline

RUSTIC FRENCH CHEESE BOARD *

Biscuits, celery and red
onion confiture

ICE CREAMS & SORBETS (V) (*)

Please ask a server
for flavours



These dishes: (V) are suitable for vegetarians (Ve) are suitable for vegans (GF) are suitable for a gluten-free diet, please advise your server (*) can be made suitable for a gluten-free diet, please clearly advise your server that you need a gluten-free option (N) contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free. Some dishes may contain bones. We can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert your server. Nuts, nut oils and derivatives are used in our kitchen and some of our dishes may contain bones. The ingredients used in all of our dishes may vary occasionally subject to availability. There is a 10% discretionary service charge for all tables of six or more. **Christmas 2019**

BOXING DAY PRE-ORDER FORM



THE BEAR
— STRATFORD-UPON-AVON —

Booking name:

Date:

Time:

Number of people in your party:

Email address:

Contact number:

Additional notes/requests:

| NAME | STARTERS | MAINS | DESSERTS |
|------|--|---|----------|
| | Smoked mackerel pâté * | | |
| | Deep-fried Brie V | | |
| | Chicken liver parfait * | | |
| | Tomato & red pepper soup V GF | | |
| | Toasted sourdough & mushrooms V * | | |
| | Toasted sourdough, mushrooms & bacon * | | |
| | Coriut of poached salmon * | | |
| | | MAINS | |
| | | Roast turkey | |
| | | Marinated medallions of pork | |
| | | Beef bourguignon GF | |
| | | Rump steak * | |
| | | Fillet steak * | |
| | | Goat's cheese & vegetable tart V | |
| | | Roasted cod fillet GF | |
| | | Beetroot, spinach & wild mushroom Wellington V GF | |
| | | DESSERTS | |
| | | Lemon tart V GF | |
| | | Chocolate brownie N | |
| | | Crème brûlée V GF | |
| | | Christmas pudding V N | |
| | | French cheese board * | |
| | | Ice cream & sorbet V * | |

Important Please let us know if you require the gluten-free alternative of the dish by ticking the GF column or the vegan alternative of the dish by ticking the Ve column.

Steaks are served with pommes frites and your choice of roasted garlic and parsley butter or green peppercorn and brandy sauce. Let us know how you would like us to cook your steak, Blue (B), Rare (R), Med-Rare (MR), Med-Well (MW), Well Done (W).

SAUCE / SIDES / APPETISERS / APÉRITIFS

Ve GF

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