



THE BEAR

— STRATFORD-UPON-AVON —

FOOD MENU

QUICK BITES, NIBBLES + SHARERS

- SOUP OF THE DAY (GF) (V)** 4.95
See your server or a blackboard for today's flavour
- OLIVES (GF) (V)** 2.95
Mixed marinated Provençal olives
- RUSTIC GARLIC BREAD (V)** 3.75
Whole roasted garlic bulb with artisan bread, extra virgin olive oil and balsamic vinegar
- BEAR PÂTÉ** 5.95
Home-made chicken liver parfait with sourdough toast and red onion confiture
- CHORIZO (GF)** 3.95
Mini chorizos roasted in honey
- CRISPY SQUID (GF)** 6.25
Served with roasted garlic mayo
- CLASSIC CHIP BUTTY (V)** 2.95
Chunky chips on buttered bread, no messing around
- FISH + CHIP BUTTY** 5.50
Beer battered or gluten free (GF) battered fish with chunky chips and tartare sauce
- CHICKEN TIKKA (GF)** 5.50
Tender pieces of chicken thigh, marinated overnight in tandoori paste and yogurt. Served with yogurt, red onion, tomato and cucumber salad.
- LIGHT SHARER** 5.50
Hummus, red pepper and anchovy tapenade, sun-blushed tomatoes and marinated olives with crusty bread and butter
- BEAR SHARER F&W** 9.95
Honey-glazed chorizo, marinated olives, brie, red pepper and anchovy tapenade, sun-blushed tomatoes, hummus and Bear Pâté. Served with crusty bread and butter.

SANDWICHES

With salad and crisps on white or brown bloomer. Also available as a baguette (+£1.00). Served with a large cup of our Soup of the Day for an additional £2.50. Some sandwiches available gluten free – ask your server.

- HAM, CHEESE + PICKLE** 5.25
- TUNA MAYO + CUCUMBER** 4.95
- BRIE, BACON + CRANBERRY SAUCE** 4.95
- CLASSIC BLT** 4.95

FED & WATERED

Choose any **F&W** main course and a drink* for **£9.95**

Served weekdays from 12–3pm
Excluding bank holiday Mondays.

* 175ml glass of house red, white or rosé, pint of house ale, Beck's or Stowford Press cider.

MAINS

- TRADITIONAL FISH + CHIPS (GF) F&W** 9.95
Served with mushy peas and tartare sauce, choose from real ale or gluten free batter
- TODAY'S INDIAN CURRY (GF) F&W** 9.50
Served with pilau rice, a poppadum, a chapati, lime pickle and mango chutney
- HOME-MADE PIE OF THE DAY F&W** 9.95
Served with seasonal vegetables, chunky chips and gravy
- SAUSAGES + MASH F&W** 9.50
Trio of pork and herb sausages served with coarse-grain mustard mash and gravy
- THE BEAR PLOUGHMAN'S** 9.95
Carved ham, pork pie, blue cheese, hard cheese, pickled onions, gherkins, red onion marmalade, spicy tomato jam and salad
- RAVIOLI (V) F&W** 10.95
Ricotta and truffle ravioli in a light cream sauce with garlic
- FISH CAKE (GF) F&W** 9.50
Fish cake, sautéed spinach, soft poached egg and hollandaise sauce served with skinny fries or chunky chips
- ONION TART (V) F&W** 10.95
Warm tartlet of caramelised onions and Le Saint Mont des Alpes cheese, served with roasted garlic aioli and your choice of seasonal vegetables and potatoes, skinny fries or chunky chips

- RICOTTA + SPINACH BAKE (V) F&W** 10.95
Ricotta and spinach "veggie-balls" baked in a rich tomato and béchamel sauce served with a choice of seasonal vegetables and potatoes, skinny fries or chunky chips (contains nuts)

- FREE RANGE 3 EGG OMELETTE (GF) F&W** 6.95
Served with fries and salad. Choose from spinach and mushroom (V), cheese and ham or smoked salmon.

SALADS

- CHICKEN CAESAR SALAD F&W** 9.50
Roasted chicken breast with gem lettuce, classic Caesar dressing, Parmesan croûtons, anchovies and bacon bits
- ORIENTAL STEAK SALAD F&W** 9.95
Soy and ginger marinated Scottish beef flank with a salad of pickled carrot, cucumber, radish and coriander leaf

BEAR GRILLS

Served with chunky chips and dressed leaves.

- 7oz SCOTTISH FLANK STEAK (GF) F&W** 9.95
With a choice of roasted garlic and parsley butter or green peppercorn and brandy sauce
- 7oz GAMMON STEAK (GF) F&W** 8.95
With spicy pineapple salsa and a soft poached egg
- HUNTERS CHICKEN F&W** 9.50
Marinated chicken in thyme and garlic, topped with bacon and cheese and smothered in a sticky barbecue sauce

FLATBREADS 7.75

French-style pizza from Alsace with crème fraîche and onions. Light crispy and perfect for sharing.

Crème fraîche, caramelised onions
and smoked bacon lardons

Forest mushrooms, Emmental and Parmesan

Four cheeses – Emmental, red cheddar,
mozzarella and blue cheese

SIDES

- SKINNY FRIES (GF) (V)** 2.95
- CHUNKY CHIPS (GF) (V)** 2.95
- POUTINE (GF) (V)** 3.50
Canadian style cheesy skinny fries with gravy
- THE WORKS (GF)** 5.50
A meal in itself – skinny fries with crispy bacon lardons, jalapeño peppers, guacamole, melted cheese and chorizo mayo
- SIDE SALAD (GF) (V)** 2.95
- SEASONAL VEGETABLES (GF) (V)** 2.95
- BEER-BATTERED ONION RINGS** 2.95

FIZZ FRIDAYS

Share a bottle of sparkling Veuve Devienne between friends for just **£11.95**

Friday 5–7pm

BEAR BURGERS

Our burgers are made from 100% prime pasture-fed Scottish beef and served in a toasted brioche bun with skinny fries or chunky chips.

- BABY BEAR F&W** 7.95
A cheese burger with mayo
- MUMMY BEAR F&W** 8.95
A cheese burger with mayo, salad, relish, cheese and pickles
- DADDY BEAR** 9.95
A beef burger with mayo, salad, relish, cheese, onion rings, bacon and pickles
- CAJUN BEAR (V) F&W** 8.95
Cajun spiced sweetcorn fritter with roasted red peppers, cheese, salad and mayo
- MEXICAN BEAR** 9.95
A beef burger with chilli con carne, guacamole, cheese, jalapeños, lettuce and tomatoes
- UP-STATE BEAR** 10.50
Breaded chicken burger with buffalo sauce (spicy), blue cheese and salad
- FRENCH BEAR** 9.95
A beef burger topped with crispy cured ham, melted brie, salad and mustard mayo
- BIG DADDY BEAR** 16.50
Two beef burgers in one bun with mayo, salad, relish, double cheese, onion rings, bacon, grilled flat mushroom, cured ham, guacamole, fried egg and pickles

PUDS

- STICKY TOFFEE CAKE (V)** 5.25
Sticky toffee pudding with vanilla ice cream
- CHOCOLATE BROWNIE (V)** 5.50
Chocolate brownie with vanilla ice cream and hot pouring sauce
- CRUMBLE (V)** 5.50
Apple and rhubarb crumble served with vanilla ice cream

CHEESE

- ANY THREE** 5.95 **ALL FIVE** 8.50
Our selection of rustic French cheeses for you to choose from, served with biscuits, celery and red onion confiture
- Brie de Nangis / Le Saint Flour Bleu / Le Saint Mont des Alpes (V) / Pont L'Évêque Gillot / Sainte Maure

FREE HOUSE AND KITCHEN

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KEEP IN TOUCH

www.thebearfreehouse.co.uk

@TheBearPub

(V) Vegetarian (GF) Gluten Free – Please ensure that you clearly advise your server that you require the gluten free option.

We have a separate children's menu and we are also happy to charge 50% less for smaller portions of selected dishes on our menu. We can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert one of our members of staff. 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 eight or more.



CAMPAIGN FOR REAL ALE



THE BEAR

— STRATFORD-UPON-AVON —

WINE LIST

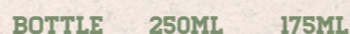
WHITE WINES

HOUSE WINES – FLORAL, ZESTY AND FRUITY



		BOTTLE	250ML	175ML
Bin 70	CUVÉE 94, COLOMBARD, FRANCE, 2016 12.5%	16.95	6.25	4.25
	Hints of green apples with beautifully balanced acidity and a long fresh finish			
Bin 71	SAUVIGNON BLANC, PRIMERA LUZ, CHILE, 2016 13%	17.95	6.75	4.75
	Pale straw yellow in colour with aromas of lime and grapefruit			
Bin 72	ESCALE CHARDONNAY, IGP PAYS D'OC, FRANCE, 2016 13%	19.95	7.25	4.95
	Balanced, ripe melons and hints of honey, un-oaked but with a soft buttery finish			

CRISP, FRESH AND SAPPY



Bin 73	PINOT GRIGIO DELLE VENEZIE IGT, SARTORI, ITALY, 2016 12%	19.95	7.25	4.95
	A powerfully aromatic wine with aromas of wildflowers and tropical fruits			
Bin 74	PICPOUL/SAUVIGNON BLANC, DOMAINE DE BELLE MARE, IGP PAYS DE L'HÉRAULT, FRANCE, 2015 12.5%	21.95	7.95	5.75
	Fresh grapefruit, lemon and floral scents			
Bin 75	YEALANDS ESTATE, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND, 2017 12.5%	26.00	9.25	6.75
	Stone fruit and guava from this award winning estate			
Bin 76	SANCERRE, DOMAINE FRANCK MILLET, LOIRE VALLEY, 2015 12.5%	32.50	10.95	7.95
	Aromatic herbs and a pleasing minerality			

ROSÉ WINES



Bin 80	CUVÉE 94, CINSAULT, IGP PAYS D'OC, FRANCE, 2016 12.5%	17.95	6.75	4.75
	With an attractive pale pink colour, this is a light, dry un-oaked and refreshing rosé from the Languedoc			
Bin 81	CÔTES DE PROVENCE, AOC, LA VIDAUBANAISE, FRANCE, 2016 12.5%	22.95	8.50	5.95
	A premium rosé with structure and elegance, subtle herbs and spice amid ripe red fruit. The palate is dry with a clean, fresh finish.			

RED WINES



HOUSE WINES – FRUITY AND SOFT CENTRED SMOOTHIES

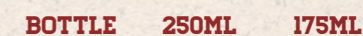
Bin 90	CUVÉE 94, CARIGNAN/GRENACHE, FRANCE, 2016 12%	16.95	6.25	4.25
	Rich with ripe fruit character and a hint of peppery spice			
Bin 91	MERLOT, PRIMERA LUZ, CHILE, 2016 12.5%	17.95	6.75	4.75
	Fresh, raspberry and strawberry nose, with a light and juicy palate bursting with forest fruit			

SMOOTH AND TEXTURED



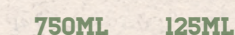
Bin 92	CABERNET SAUVIGNON/MERLOT, LES GRANGES DE FELINES, IGP PAYS D'OC, 2016 14%	19.95	7.25	4.95
	Ripe, smooth and juicy			
Bin 93	CORBIÈRES, SYRAH/CARIGNAN, CHÂTEAU DU VIEUX PARC L'HÉRITAGE, AOC, 2015 13.5%	21.95	7.95	5.75
	Mid-purple in colour, fruity and subtle notes of garrigue herbs – a <i>staff favourite</i>			

HEARTY, AROMATIC AND TOOTHsome



Bin 94	MINERVOIS AOC, CHÂTEAU DU DONJON, 2015 14%	21.95	7.95	5.75
	Ripe fruits on the nose and blackberries on the finish, luscious and approachable			
Bin 95	CÔTES DU VENTOUX, LES BOUDALLES, DOMAINE BRUSSET, RHÔNE, AOC, 2016 12.5%	21.95	7.95	5.75
	A well balanced, fruity wine with smooth tannins			
Bin 96	SHIRAZ, TOOMA RIVER, AUSTRALIA, 2016 14%	23.50	8.75	5.95
	A touch of spice, dark berry juice and a really clean and lovely finish			

CHAMPAGNES + SPARKLING WINES



Bin 100	VEUVE DEVIENNE, VIN MOUSSEUX NV, 11.5%	22.95	4.50
	A classic Alsace brut featuring the lightness, freshness, liveliness and elegance of Chenin Blanc		
Bin 101	VEUVE DEVIENNE, VIN MOUSSEUX ROSÉ SEC NV, 11.5%	23.95	4.75
	Like its sister wine above but blended with a little Pinot Noir		
Bin 102	CHAMPAGNE BRUT BARON DE MARCK NV, 12.5%	34.95	6.50
	A pure, soft champagne with stylish character. Its fruit is fresh and appealing, bursting with apples and lemons.		
Bin 104	TAITTINGER, NV BRUT RÉSERVE, CHAMPAGNE, FRANCE, 12.5%	49.50	8.50
	Crisp, citrusy aromas with subtle toasty notes. An elegant balanced finish from this predominantly Chardonnay based blend		