

FOOD MENU



THE BEAR

— STRATFORD-UPON-AVON —

NIBBLES

MINI CHORIZOS (GF) 3.95
Roasted in honey

OLIVES (V) (VE) (GF) 2.95
Mixed marinated pitted olives

HAM & CHEESE CROQUETTES 4.25
Served with Dijon mayonnaise

HOUMOUS (V) (VE) (*) 2.95
Served with toasted pitta bread

STARTERS

All served with complimentary freshly baked French bread and butter

SOUP OF THE DAY (*) 4.95
Made with seasonal ingredients, your server will share today's choice

SPRING RISOTTO (V) (GF) 5.95
French beans, courgettes, peas, spinach, crumbled feta cheese and parsley
Vegan option also available (VE)

GOAT'S CHEESE SALAD (V) (N) 6.25
Baked goat's cheese with marinated beetroot, chicory, watercress, toasted walnuts and a grain mustard dressing

CHICKEN LIVER PARFAIT (*) 6.50
With grilled artisan bread and red onion confiture

CHILLI & GARLIC PRAWNS (*) 7.95
Sautéed king prawns in a chilli, garlic, tomato and basil sauce served with grilled artisan bread

(V) Suitable for vegetarians. (VE) Suitable for vegans. (GF) Suitable for a gluten-free diet, please advise your server. (*) Dishes can be made suitable for a gluten-free diet, please clearly advise your server that you need a gluten-free option. (N) Dishes 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.

STEAKS & BURGERS

Our steaks are served with skinny fries and your choice of sauce, roasted garlic and parsley butter or green peppercorn and brandy. Our burgers are served with crunchy slaw and skinny fries.

8OZ RUMP STEAK (GF) 16.95
Scottish pasture-fed, 28 day aged beef. Rich in flavour, firm in texture, best cooked medium

8OZ SIRLOIN STEAK (GF) 18.95
Scottish pasture-fed, 28 day aged beef. A delicate flavour balanced with a firmer texture, best cooked medium rare

HOUSE BURGER (GF) 9.95
An 8oz prime British beef burger, St Mont cheese, dill pickle, Bistrot burger sauce, tomato and lettuce

HALLOUMI BURGER (V) 12.95
Marinated halloumi, roasted peppers, houmous, lettuce, tomato and a harissa mayonnaise

CHICKEN

HALF ROAST CHICKEN (GF) 14.95
Served with either skinny fries or house salad. Choose from:

MOROCCAN Lightly spiced with Harissa yogurt

FORESTIERE Mushrooms, crispy smoked bacon, thyme

BARBECUE Smokey BBQ

MAINS

TRADITIONAL FISH & CHIPS 9.95
Beer battered haddock, served with chunky chips, garden peas and tartare sauce

STEAK PIE 9.95
Served with chunky chips, seasonal vegetables and rich gravy

CRISPY DUCK SALAD 7.75
With soy, chilli, ginger, coriander and sesame seeds

SALMON FILLET (GF) 13.95
With roasted cherry tomatoes, shallots, black olives and capers, served with tenderstem broccoli and new potatoes

CARAMELISED RED ONION & SAINT MONT CHEESE TART (V) 12.95
Warm tartlet of Saint Mont cheese and caramelised red onion with buttered new potatoes, tenderstem broccoli and Dijon beurre blanc

SPRING RISOTTO (V) (GF) 12.95
French beans, courgettes, peas, spinach, crumbled feta cheese and parsley
Vegan option also available (VE)

DESSERTS

STICKY TOFFEE PUDDING (V) 5.75
With vanilla ice cream

ICE CREAM & SORBET (V) 4.95
Please ask for flavours.
Vegan option also available (VE)

CHOCOLATE BROWNIE (V) (N) 5.75
With warm chocolate sauce and salted caramel ice cream

LEMON TART (V) 5.95
Carmelised lemon with Chantilly cream

SIDES

SWEET POTATO FRIES (V) (VE) (GF) 3.50

HOUSE SIDE SALAD (V) (VE) (GF) 3.25

GARLIC MUSHROOMS (V) (GF) 3.25

CHUNKY CHIPS (V) (VE) (GF) 2.95