THE BEAR INN

SUNDAY MENU

All of our dishes are homemade at The Bear, using fresh, seasonal ingredients.

FOR THE TABLE

Mistoliva olives 5.5 v/vg/gf/df
Garlic & rosemary focaccia olive oil **6** v/vg/gf/df
Charred padron peppers, vindaloo ketchup **6** v
Hot honey & thyme baked camembert, toasted focaccia, red onion (for two) **18** v/gfo

STARTERS

Spicy chicken wings, blue cheese mayo **10**
Black pudding scotch egg, homemade brown sauce **10**
Soup of the day, toasted focaccia **8** v/vg/gfo
Cauliflower cheese croquettes, parmesan, hot sauce **8** v
Classic hummus, toasted pitta, pine nuts **8** v/vg/nuts

SUNDAY ROASTS

All served with seasonal vegetables, roast potatoes, gravy, Yorkshire Pudding

Sussex sirloin (served pink) **23** gfo
Roast chicken supreme 20 gfo
Slow cooked pork belly 20 gfo
Veggie Wellington (Roasted sweet potato, peppers & spinach) **19** v/vg/df

MAINS

Harvey's beer battered cod, house chips, peas, tartare sauce, lemon **18** gfo/dfo
Sussex beef burger, bacon & onion jam, toasted brioche bun, crisp lettuce, tomato, harissa mayo, house chips **18** gfo/dfo **(Add cheese 0.75. Add bacon 1.25)**
Creamy wild mushroom & roasted butternut squash risotto, grated parmesan **17** v/vgo/gf

SIDES

Pigs in blanket 6.5
House chips 5 v/vg/gfo/df
Cheesy chips 6 v/gfo
Side salad, baby gem lettuce, cherry tomatoes, onion, cucumber **5** v/vgo/gf

DESSERTS

Brambley apple & blackberry crumble, custard 9 v/vg/gf
Biscoff blondie, caramel ice cream **9** v
Baileys affogato, vanilla ice cream, espresso **8** v/gfo/mcn
The Bear sundae, chocolate brownie, honeycomb, caramel sauce, ice cream **9**
Sticky toffee pudding, butterscotch sauce, caramel ice cream **8** v/mcn
Chef's homemade rum & raisin ice cream 4.5 per scoop v/mcn
Trio of ice creams 7.5 v/vgo/mcn

Please make your server aware of any allergens prior to ordering
(v) vegetarian (vg) vegan (vgo) vg option (gf) gluten free (gfo) gf option
(df) dairy free (dfo) df option (nuts) contains nuts 'Option' = this dish can be adapted. Please ask for details

Tables of 10+ will be subject to a 12% service charge