THE BEAR INN

Festive Menu

STARTERS

Classic Prawn Cocktail
king prawns, baby gem lettuce, avocado, Marie rose dressing gf

Baked Camembert
cranberries, candied walnuts, red onion chutney, crostini v/gfo/nuts

Chorizo Scotch Egg
parmesan, hollandise

Carrot & White Bean Soup
harissa, sesame oil v/vg/gf

MAINS

Traditional English Roast Turkey
apricot stuffing, pigs in blanket, duck fat potatoes, seasonal vegetables, Yorkshire pudding, gravy gfo

Braised Short Rib of Beef
rosemary & horseradish carrots, creamy mash, maple sauce gf

Miso Glazed Cod
chorizo cassoulet, potato, butterbean, kale gf

The Nutcracker Carrot & Cashew Nut Roast
seasonal vegetables, gravy v/vg

DESSERTS

Traditional Christmas Pudding
roasted plum compote, brandy sauce

Sticky Toffee Pudding
butterscotch sauce, ice cream

Chocolate Orange Brownie
vanilla ice cream

Cheese Plate
local Sussex cheese, crackers, chutney, grapes, celery (supplement £3.50)

Available 1st-24th December | Monday-Saturday

2-COURSE £33.50 | 3-COURSE £39.00

Pre-order required at least 7-days prior to arrival.

v - vegetarian vg - vegan gf - gluten free gfo - can be adapted to gf