BEAR LODGE
RESTAURANT

Dinner Menu

Starters

Tomato and borlotti bean soup, winter vegetables, basil and feta cheese, with grilled focaccia V (D, G) 10
Vegan option available

BBQ-glazed chicken wings, blue cheese and buttermilk dip (D) 12

Moroccan-spiced lamb shoulder croquettes, cucumber yoghurt and green sauce (D, M, S) 12

Vegetable gyoza, sweet chilli dipping sauce V VG (G, SS, SY) 11

Baked Camembert, garlic and rosemary, plum and apple chutney, focaccia croûte V (D, G, S) 14

Nachos, mature cheddar, guacamole, tomato and red onion salsa, jalapeños, sour cream *to share* V (D, S) 15

Mains

Slow-cooked pork ribs, hoisin glaze, celeriac and red cabbage slaw and chips (E, M, S, SS, SY) 25

Butter masala chicken pie, mashed potato, spinach bhaji and mango chutney (D, E, G, M, N) 27

Beef burger, streaky bacon, brie, red onion jam, tomato, gem lettuce, with chips (D, E, G, M, S) 24

Wholetail scampi, fries, garden peas with a pea and mint purée and tartare sauce (CR, G, S) 22

Salmon fillet Thai green curry, baby corn, red pepper, mangetout with a lemongrass and lime leaf crumb and sticky rice (F, S, SS) 26

Chickpea and spinach burger, portobello mushroom, whipped boursin, tomato relish, red onion, gem lettuce, with chips V (E, G, M, S) 23
Vegan option available

Grilled halloumi and butternut squash flatbread, chickpeas, green pepper, red onion with courgette and basil pesto, and coconut rice V (D, G) 21
Vegan option available

Desserts

Banoffee tart, glazed bananas and vanilla ice cream V (D, E, G, SY) 9

Baked cookie dough pudding, crushed hazelnuts, vanilla ice cream V (D, E, G, N, SY) 9

Lemon meringue pie with raspberry sorbet V (D, E, G, N) 9

Ice cream and sorbet selection *(3 scoops)* 8

Ice cream: Vanilla, Strawberry V (D)

Chocolate V (D, SY)

Vanilla V VG

Honeycomb V VG (SY)

Sorbet: Mango, Lemon, Raspberry, Coconut V VG

SCAN FOR ALLERGEN INFORMATION OF OUR DISHES

ALLERGENS: V VEGETARIAN VG VEGAN

Some of our dishes are vegetarian/vegan or contain the following allergens:

C - CELERY, CR - CRUSTACEAN, E - EGGS, D - DAIRY, F - FISH, G - GLUTEN,
L - LUPIN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS,
S - SULPHITES, SS - SESAME, SY - SOY

Some dishes may contain traces of allergens, if you require further information please ask a member of the team. Please be sure to let us know of any allergies or dietary requirements at the time of ordering. A discretionary charge of 10% will automatically be added to your bill. All prices are in pounds sterling and are inclusive of VAT charged at the prevailing rate.