

# BEAR LODGE

#### RESTAURANT

# dinner menu

#### starters

focaccia, baba ghanoush & red pepper hummus to share (v) (vg) 12

lamb samosas, mint and coriander yoghurt 11

grilled goats cheese, focaccia, honey roasted beetroots (v) 11

salt and pepper squid, roast garlic and chive mayonnaise 11

bang bang cauliflower with coconut yoghurt (v) (vg) (gf) 9

nachos, mature cheddar, guacamole, tomato and red onion salsa, jalapeños, sour cream to share (v) or (vg) 15

add chilli con carne 6

### salads

choose from:

grilled chicken breast 23 | halloumi (v) 20 | hot smoked salmon 26 | tofu (v) (vg) 18

caesar salad, romaine lettuce, parmesan, croutons and caesar dressing (v) greek salad, feta, olives, cherry tomatoes, peppers, cucumber, lemon vinaigrette (v) (vg) (gf)

## mains

stuffed mushrooms with feta, oregano and quinoa, with tender stem broccoli, ratatouille and basil pesto (v) (vg) (gf) 19 butter chicken masala curry, onion bhaji, pilaf rice, mango chutney and naan bread 23 wholetail scampi, mushy peas, tartar sauce and chips 21

beef burger, smoked cheese, gherkin, red onion, tomato, gem lettuce, bacon jam, tomato relish, with chips 23 chickpea and spinach burger, portobello mushroom, tomato and chilli jam, gherkin, red onion, gem lettuce, with chips (v) (vg) (gf) 19 slow cooked pork ribs, korean bbq sauce, rainbow slaw, grilled pineapple with chips 23

#### sides

rainbow slaw 5
chips 5
onion rings 5
mixed salad, citrus dressing 5

#### desserts

double chocolate cookie and honeycomb ice cream sundae (v) (vg) (gf) 9 sticky toffee pudding, salted caramel sauce, vanilla ice cream (v) (vg) (gf) 9 baked basque cheesecake, kentish summer berry compôte (v) 9

ice cream and sorbet selection (3 scoops) 8
ice cream: vanilla, chocolate, strawberry (v)
vanilla, honeycomb (vg)
sorbet: mango, lemon, raspberry (vg)

(v) vegetarian | (vg) vegan | (gf) gluten free