



THE BEAR'S PAW

Gluten Free Menu

Starters

- Chicken liver parfait**, caramelised red onion jam and gluten free toast **£7.25**
Tiger prawn pil pil, basil, cherry tomatoes, garlic and chilli **£7.25**
Creamy garlic mushrooms, truffle and cashel blue cheese with dressed rocket on gluten free toast (v) **£6.75**
Roasted butternut squash and sage risotto (also available as a main) (v) **£6.50 / £10.95**

Sandwiches served on gluten free bread or bun (available Mon-Sat, 12pm - 6pm)

- BBQ pulled pork**, and baby gem lettuce **£7.95**
Chargrilled chicken breast, bacon, gem lettuce and mayonnaise **£7.25**
Open sandwich of smoked salmon and Atlantic prawn, Marie rose sauce and cucumber **£7.25**
Tuna melt, toasted bread topped with tuna mayonnaise and melted cheddar cheese **£7.25**

Mains

- 8oz fillet of beef 'steak stone'** (cooked to your liking as you are the chef!) served with jenga chips, house salad, Béarnaise and peppercorn dipping sauces **£27.50**
Confit pork belly, sticky pigs cheek, caramelised apple, roasted celeriac, creamed potato, confit cabbage, and cider jus **£16.95**
Roasted fillet of salmon, salt baked beetroot, caviar crème fraîche, purple sprouting broccoli and sauce vierge **£16.50**
Garam masala spiced monkfish tail, braised baby gem, turmeric potatoes, pak choi, coriander shoots and chorizo and lentil dressing **£17.50**
Pan fried calves liver, boulangere potato, creamed savoy cabbage, roasted carrot and a sherry vinegar and golden raisin jus **£18.95**
10oz gammon steak, fried hen's egg, chunky chips, tomato and flat cap mushroom **£13.95**
Bear's Paw steak burger, iceberg lettuce, house sauce and hand cut chips **£11.95** *Add a topping for £1.95*

Sides all £3.50

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| Chunky chips | Mixed leaf salad | Seasonal vegetables |
| Skin on fries | Rocket and cherry tomato salad | |

Desserts all £6.25

- Peach panna cotta**, Prosecco jelly, fresh raspberries and Chantilly cream
Violet crème brûlée, served with meringue
Bear's Paw sundae, salted caramel, Chantilly cream, chocolate sauce and honeycomb ice cream
Glazed vanilla rice pudding, served orange marmalade
Affogato, vanilla ice cream, espresso shot and Disaronno Amaretto liqueur