



THE BEAR HOTEL

SUNDAY MENU

STARTERS

Leek & Potato Soup *Hand Rolled Halen Môn Butter (V)(GFO) £6*

Prawn & Lobster Tian *with Caviar Charred Lemon (V) £7*

Oxtail, Red Wine & Vegetable Stew *with Sourdough Bread £7*

Sautee Wild & Field Mushrooms *With Garlic & Thyme on Rosemary Focaccia £7*

MAINS

Slow Matured Topside of Glamorgan Beef *Yorkshire Pudding £16*

Roast Leg of Lamb *Mint Sauce £16*

Belly Pork *Apple sauce £14*

Pearl Barley & Assiette of Nut Croquette *Plant Based Gravy (VG) £14*

All served with Roast Potatoes & Rustic Root Vegetables

SIDE ORDERS

Vegetable pot £3, Cauliflower Cheese £4

Roasted Potatoes £3

DESSERTS

Iced Lemon Parfait *Fruit Compote £7*

Gingerbread & Dark Chocolate Brownie *Caramel Ice cream £7*

Cranberry & Raspberry Brioche Bread & Butter Pudding *Brandy Crème Anglaise £7*

Sticky Toffee & Caramelised Date Pudding *Butterscotch Sauce £7*

(V) Vegetarian, (VO) Vegetarian Option, (VG) Vegan, (VGO) Vegan Option (GF) Gluten Free (GFO) Gluten Free Option

Always inform a member of the team of any allergies before placing your order as not all ingredients can be listed. Detailed allergen information is available on request. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes

