



# THE BEAR HOTEL

## SUNDAY MENU

### STARTERS

**Soup Of the Day** *Hand Rolled Halen Môn Butter (V)(GFO) £6.50*

**Smoked Trout Salad** *Fennel, Radish & Spring Onion £7.50*

**Beetroot Gnocchi** *Crumbled Goats Cheese (VGO) £7.50*

**Chicken Liver Pate** *Crostini, Apple & Chilli Chutney £7.50*

### MAINS

**Slow Matured Topside of Glamorgan Beef** *Yorkshire Pudding £16.50*

**Roast Leg of Welsh Lamb** *Mint Sauce £16.50*

**Slow Braised Monmouthshire Belly Pork** *Apple Sauce £16.50*

**Pan Fried Salmon Fillet** *Lemon & Caper Sauce £16.50*

**Pearl Barley & Nut Assiette** *Plant Based Gravy (VG) £14.50*

*All served with spring vegetable pot*

### SIDE ORDERS

**Vegetable Pot £3, Cauliflower Cheese £4**

**Roasted Potatoes £3, Creamed Leeks £4.50**

### DESSERTS

**Orange Cheesecake** *Ginger Crumb £7.95*

**Sticky Toffee & Caramelised Date Pudding** *Butterscotch Sauce £7.95*

**Lemon Sponge** *Syrup & Vanilla Ice Cream £7.95*

**Chocolate Torte** *Fruit Coulis & Raspberry Sorbet £7.95*

(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