



## Winter Menu

Please always inform your server of any allergies or intolerances before placing your order

### APERETIF

**Hot Honey Aperol Spritz** Aperol, Prosecco, Spiced Honey & Lemon 8.5

**Bellini** Prosecco & Peach 8

### NIBBLES

**Homemade Breads** Truffle Infused Butter (V) 6

**Napoli Mixed Olives** Toasted Almonds (VG) 6

**Millionnaires Rarebit Dauphinoise** (V) 8

### SMALL PLATES

#### Soup of The Day

Home Baked Bread, Halen Mon Butter (V)(GFO) 7

#### Braised Pig Cheek Roulade

Whole Grain Mustard Mash, Caramelised Red Onion Sauce 9

#### Medallions of Cod Scampi

Lemon Wedge, Caper Onion Mayo 10

#### Rosemary Infused Baked Camembert

Port, Plum & Pink Peppercorn Jam, Toasted Loaf 11

#### Bears Signature Bloody Marie Seafood Cocktail

Bread & Butter (GFO) 12

#### Roast Pumpkin, Nutmeg & Polenta Bon Bons

Heritage Carrot Puree (VG) 8

#### Warm Beetroot & Chard Salad

Crispy Onions, Pomegranate Molasses (VG) 8

### LARGER PLATES

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

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## Catch of The Day

£Market

### Welsh Ale Battered Haddock

Pea Compote, Lemon & Hand Cut Chips 17.5

### Blanquette of Turbot

Celeriac, Garlic & Parsley Cream (GF) 28

### Slow Cooked & Smoked Welsh Beef Ragù

Fresh Egg Tagliatelle, Parmesan, Torn Basil 19

### Wing On Supreme of Chicken

Salted Butter & Tyme Fondant Potato, Cep Reduction (GF) 18

### Mutton Suet Pudding

Braised Silver Skin Onions, Caper Jus 19

### Ham Hock, Pea & Potato Pie

Mashed Potato, White Wine Parsley Sauce 17

### Parsnip, Beetroot & Homegrown Rosemary Hash

Lavender Infused Gravy, Crispy Onions (VG)(GF) 16

### Wild Mushroom Bourguignon Whipped Celeriac

Textures of Onions, Chunk of Bread (VG) 16

## FROM THE FLAME

### 227g Welsh 28 Day Dry Agen Ribeye Steak

Hand Cut Chips, Steak Garnish 28

### 450g Welsh 28 Day Dry Aged Chateaubriand

Hand Cut Chips, Braised Silver Skin Onion Jus 50

+ Peppercorn Sauce 4

+Garlic Cream Reduction 5

## BURGERS

All served in A Brioche Bun, Dirty Fries, Bears Own Penderyn BBQ Sauce,  
Welsh Cheddar, Jalapenos, Crispy Onions & Chives

### Welsh Chuck Beef Burger Bear Burger Sauce 18

### Panko Breaded Chicken Stack, Garlic & Herb Mayo 18

+ Rarebit 3 + Smoked Steaky Bacon 2

## SIDES

French Fries 4.5 Chunky Hand Cut Chips 4.5 Chopped Salad 4

Roasted Root Vegetable Pot 4.5 Dirty Roasties 7

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## DESSERTS

### **Cognac Creem Patisserie Filled Choux Bun**

Hazelnut Syrup 9

### **Sticky Toffee & Caramelised Date Pudding**

Butterscotch Sauce 8

### **Toffee Apple Sponge Pudding**

Carnation Milk 8

### **Dark Chocolate & Portwood Penderyn Whiskey Pot**

Chantilly Cream, Candied Orange 9

### **Plum & Almond Bruschetta**

Vanilla Ice Cream (VG) 8

### **Welsh Cheese Sharing Board**

Four Welsh Cheeses, Caramelise Red Onion Chutney, Grapes,  
Crudites, Homemade Truffle Butter & Welsh Crackers 20

## DIGESTIFS

### **After Eight Espresso Martini**

Au Vodka, Kahula, Crème de Menthe, Coffee 9

### **Strawberry Bakewell**

Strawberry, Disaronno, Caramel, Cinnamon, Cranberry Juice, Crème 9



## BRUNCH

11AM – 1PM

**Bucks Fizz 8**

All Our Eggs Are Free Range and Locally Sourced from Tynycycaia Farm

**Smoked Salmon & Scrambled Eggs Toasted Bagel**

Chopped Chives 9

**Croque Madame**

Gruyere Cheese, Ham & Fried Hen Egg 11

**Caramelised Red Onion Omelette**

Dressed Watercress (V) 9

**Bears Brunch Brioche Stack**

Streaky Bacon, Sausage Pattie, Onion Marmalade & Fried Egg 10

**Millionaires Rarebit Dauphinoise**

Streaky Bacon, Truffle & Chives 10

**Curried Scrambled Tofu**

Choice of Malted or White Bread (VG) 9

## SANDWICHES

Midday – 5PM

All Served on Malted or White Bloomer (GFO)

**Chicken & Bacon**

Garlic Mayonnaise 9

**Smoked Trout**

Crema Fraiche Sliced Cucumber 9.5

**Tynycycaia Farm Free Range Egg Mayonnaise**

Watercress (V) 8.5

**Roasted Beetroot Houmous**

Carrot & Rocket (VG) 8.5

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