

FOOD



THE BEAR

— STRATFORD-UPON-AVON —

FED & WATERED



CHOOSE ANY **FW** MAIN COURSE AND A DRINK* FOR £11

Served weekdays from 12-3pm. Excluding bank holiday Mondays.

NIBBLES

Any 3 nibbles for just 10.00

OLIVES **V** **GF** 3.50
Mixed marinated Provençal olives

CHORIZO **GF** 3.50
Mini chorizos roasted in honey

CRISPY SCAMPI 3.50
Lemon mayonnaise

DEEP-FRIED BRIE **V** 3.50
In a crisp crumb with a lightly spiced pear chutney

CRISPY SQUID **GF** 3.50
Garlic aioli

HUMMUS ***** 3.50
Artisan bread

SOUP OF THE DAY **GF** 4.95
See your server or a blackboard for today's choice

GRILLS

10oz GAMMON STEAK 10.95
Chunky chips, fried egg and garden peas

Our steaks are served with dressed leaves, skinny fries and your choice of sauce:

- Roasted garlic and parsley butter
- Green peppercorn and brandy

8oz RUMP STEAK **GF** 16.95
Scottish 21 day-aged rump steak

STEAK-FRITES **GF** **FW** 9.95
7oz Scottish 21 day-aged minute steak

MAINS

BEER BATTERED HADDOCK & CHIPS 9.95
Your choice of garden or mushy peas and tartare sauce

SAUSAGE & MASH **FW** 9.50
Your choice of garden or mushy peas and onion gravy

HALF SLOW-ROASTED CHICKEN **GF** 12.95
Half a slow-roasted Normandy chicken, served with skinny fries, dressed leaves and finished with your choice of:

- Roasted garlic & parsley butter
- Green peppercorn and brandy sauce
- Fricassée of mushrooms

HOME-MADE PIE OF THE DAY 9.95
Chunky chips, your choice of garden or mushy peas and gravy

SCAMPI & CHIPS **FW** 9.50
Your choice of garden or mushy peas and tartare sauce

HOME-MADE CURRY OF THE DAY 8.95
Rice and paratha bread. Please see today's board for more details

VEGETABLE & CHEESE TARTLET **V** **FW** 9.95
Warm tartlet of butternut squash, spinach, cheese and caramelised onion with a chive beurre blanc, seasonal vegetables and potatoes or fries

Turn over to view

MORE OF OUR MENU

*175ml glass of house red, white or rosé, pint of house ale, Beck's or Stowford Press cider. **V** These dishes are suitable for vegetarians. **GF** These dishes are suitable for a gluten-free diet. Please advise your server. ***** These dishes can be made suitable for a gluten-free diet, please ensure you clearly advise your server that you require a gluten-free option. We can provide a detailed list of all allergens used in our kitchen on request.

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LIGHTER DISHES

SUPER SALAD (V) (GF) (FW) 9.50

Quinoa, broccoli, beetroot, cauliflower couscous, watercress, parsley and pomegranate topped with toasted seeds, spiced chickpeas and mint yoghurt dressing

+ **MARINATED HALLOUMI** (V) (GF) 11.50

+ **GRILLED CHICKEN** (GF) 11.50

OR **BOTH** 13.50

CRISPY BEEF SALAD 10.95

Vietnamese crispy beef salad with soy, chilli, ginger, coriander and sesame seeds

FISHCAKE OF THE DAY 9.50

Skinny fries

BURGERS

All of our burgers are served in a toasted brioche bun with skinny fries

THE BEAR BURGER (FW) 9.95

100% Scottish beef burger with mayo, salad, relish and pickles

CRISPY CHICKEN BURGER (FW) 10.95

Chilli mayonnaise and salad

HALLOUMI BURGER 10.95

Harissa marinated halloumi, chargrilled peppers, harissa mayo and hummus

Add a topping: Cheese 50p

Bacon 1.00 / Blue Cheese 1.00

SIDES

CHUNKY CHIPS (V) (GF) 2.95

2.95

SKINNY FRIES (V) (GF) 2.95

2.95

BREAD & BUTTER (V) 1.50

1.50

SEASONAL VEG (V) (GF) 2.95

2.95

SIDE SALAD (V) (GF) 2.95

2.95

MUSHROOMS (V) (GF) 3.50

3.50

BAGUETTES

Add skinny fries for an additional 2.00 or a large cup of our Soup of the Day for an additional 2.50

CLUB 7.50

Roast chicken, bacon, lettuce, tomato and mayo

HAM & CHEESE 6.95

Ham, cheese and Dijon mustard mayo

CHEESE & CHUTNEY 6.75

Le Saint Mont cheese and red onion confiture

FISH GOUJON SANDWICH (FW) 6.95

Beer battered haddock and tartare sauce in a brioche bun

STEAK 9.95

7oz pan-seared minute steak (bavette cut, served pink) and Dijon mustard

PUDS

CHOCOLATE BROWNIE (V) 5.75

Vanilla ice cream and hot pouring cream

CRÈME BRÛLÉE (V) (GF) 5.50

Vanilla crème brûlée made fresh everyday

ETON MESS (GF) 5.75

Strawberry ice cream with fresh strawberries, crushed meringue, marshmallows, pistachios, strawberry coulis and Chantilly cream

Turn over to view

MORE OF OUR MENU