

AUTUMN MENU

Aperitifs

10.5
CHAMBORD SPRITZ
Prosecco, Chambord liqueur,
soda water

3 / 5.5
CHARLIE'S TIPPLE
Welsh ale
of the month

8
AUTUMN MULE - 0
Ginger beer, plum syrup, fresh lime
juice, soda

Nibbles

HOMEMADE THYME INFUSED BREAD 6
Rock salt butter (V)

GRILLED ARTICHOKE HEARTS 7
Cajun spiced chickpeas, garlic hummus

NAPOLI MIXED OLIVES (VG) 6

SMOKED APPLEWOOD & GAMMON HOCK BITES 8
Piccalilli purée, crispy sage

PUFF PASTRY WITH SALMON & KING PRAWN PARFAIT 11
Dill pearls, lemon

Small Plates & Starters

SOUP OF THE DAY 7.5
Home baked bread, salted butter (VG)(GFO)

TEMPURA CAULIFLOWER 8
Marmite & toasted hazelnut butter, crispy onions,
coriander (VG & GFO)

BREADED MONKFISH SCAMPI
Parsley, capers, lemon & red onion aioli
3 pieces for 11 / 5 pieces for 16.5

WELSH ALE RAREBIT ON SOURDOUGH 9
Pembrokeshire gold balsamic, red onion marmalade,
chives

CARAMELISED CELERIAC & PUMPKIN SEED SALAD 8 / 15
Pickled shallot rings, poached radish, cavolo nero (VG)

**HOMEMADE CHICKEN LIVER & GLYNDWR WELSH
APPLE BRANDY PÂTÉ** 9.5
Clarified butter, port & plum jam, sourdough

BEAR'S BLOODY MARY SEAFOOD COCKTAIL 12.5
Bread & butter (GFO)

Sharing Boards

ADD A SELECTION OF CURED MEATS +5

THE AUTUMN GARDEN BOARD 18
Cavolo nero & leek crumble, olives, garlic hummus,
thyme infused bread, roasted artichokes, garlic &
thyme Parmentier potatoes

THE WELSH CHEESE BOARD 18
Selected fine Welsh cheeses, grapes, caramelised red
onion chutney, salted butter, Welsh crackers

Clubs

Served with French fries

CHARGRILLED CHICKEN & BACON CLUB 18
beef tomato, fried egg, rocket, Marie Rose sauce

FISH FINGER STACK 16
Brioche bun, capers, shredded gem lettuce,
onion & lemon aioli

VEGGIE CLUB 17
Chargrilled courgette, roasted pumpkin, beef
tomato, rocket, garlic mayonnaise (VG)

Larger Plates

PAN SEARED PLAICE FILLET 25
Razor clam & celeriac chowder

CHESTNUT, KALE, HERITAGE CARROT & BEETROOT HASH 18
Roasted red onions, Merlot vegan gravy, parsley, crispy leeks (VG)

WELSH ALE BATTERED HADDOCK 19.5
Pea compote, lemon, hand-cut chips

BRAISED OX CHEEK 24
Beef dripping mashed potato, Tenderstem broccoli, Bordelaise sauce

CHEESY LEEK & SWEET POTATO PIE 17
Mushy peas, onion crisps, gravy
CHOICE OF MASHED POTATO, FRENCH FRIES OR CHUNKY CHIPS

FRESH EGG TAGLIATELLE
PORTOBELLO MUSHROOM & TARRAGON VELOUTÉ 17
black truffle shavings
ADD HOME OAK-SMOKED CHICKEN +7

TRADITIONAL LAMB SHANK 28
Crushed parsnips, buttered leeks, rosemary jus

SUPERFOOD SALAD 16
Agave & mustard buckwheat, salted plums, roasted pumpkin, chimichurri (VG & GF)
ADD:
CHARGRILLED CHICKEN +8
POACHED SALMON +8.5
CHARGRILLED HALLOUMI +6

From The Grill

All served with vine tomatoes & Portobello mushroom

DRY-CURED BACON CHOP 22.5
A brace of eggs, hand-cut chips

227G WELSH GRASS-FED RIBEYE STEAK
28-DAY DRY-AGED 37
choose one side & one sauce

500G WELSH GRASS-FED CHATEAUBRIAND
28-DAY DRY-AGED 95
choose two sides & two sauces

GO SURF & TURF WITH YOUR STEAK - ADD TWO PAN FRIED CREVETTES +9

The Beargers

French fries or chunky hand-cut chips

LENTIL & SPINACH BURGER 18.5
Toasted ciabatta, garlic hummus, baby gem (VG)

CHICKEN CAESAR BURGER 19
Panko-breaded chicken breast, garlic & Parmesan mayo, baby gem, rocket
ADD SMOKED STREAKY BACON +3

GRASS-FED WELSH BEEF BURGER 19.5
Welsh ale rarebit, caramelised red onion relish, rocket, beef tomato, onion rings
ADD SMOKED STREAKY BACON +3

Sides

THREE CHEESE & TRUFFLE CAULIFLOWER	8
GARLIC & THYME PARMENTIER POTATOES	8
ROASTED ROOT VEGETABLES	6
WILTED CAVOLO NERO & LEEK CRUMBLE	7
CONFIT GARLIC SOURDOUGH	6
HOUSE SALAD	5
RAREBIT MAC 'N' CHEESE	7
CHUNKY HAND-CUT CHIPS	6
FRENCH FRIES	5

Sauces 5

PEPPER SAUCE
GARLIC CREAM REDUCTION
BLUE CHEESE CREAM
ROSEMARY JUS