



# THE BEAR

HOTEL

## MENU

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

### APERITIFS

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

Millionaires Rarebit *Rarebit Topped Dauphinoise (V)* 8

### SMALL PLATES

Soup of The Day *Home Baked Bread, Halen Mon Butter (V)(GFO)* 7

Braised Pig Cheek Roulade *Wholegrain Mustard Mash, Caramelised Red Onion Sauce* 9

Medallions of Cod Scampi *Lemon Wedge, Caper Onion Mayo* 10

Rosemary Infused Baked Camembert *Bears Own Recipe 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

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

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## LARGER PLATES

*Chefs Catch of The Day Market Priced Daily*

*Welsh Ale Battered Haddock Pea Compote, Lemon & Hand Cut Chips 17.5*

*Blanquette Of Turbot Celeriac, Garlic & parsley Cream (GF) 28*

*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 & Parsley Sauce 17*

*Slow Cooked & Smoked Welsh Beef Ragu Fresh Egg Tagliatelle, Parmesan, Torn Basil 19*

*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 Aged Ribeye Steak Hand Cut Chips, Steak Garnish 28*

*450g Welsh 28 Day Dry Aged Chateaubriand Hand Cut Chips, Braised Silverskin 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 17*

*+ 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*

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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

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## BRUNCH 11AM -2PM

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 Eggs* 11

Caramelised Red Onion Omelette *Dressed Watercress (V)* 9

Bears Brunch *Brioche Stack Streaky Bacon, Sausage Pattie & Fried Egg* 10

Millionaires *Dauphinoise Rarebit Topped Dauphinoise, Streaky Bacon, Truffle & Chives* 10

Curried Scrambled Tofu *Choice of Malted or White Bread (VG)* 9

## SANDWICHES 12PM-5PM

All Served on Malted or White Bloomer (GFO)

Chicken & Bacon *Bound in Garlic Mayonnaise* 9

Smoked Trout *Creme 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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