

THE WHITE BEAR

COUNTRY PUB & DINING ROOMS

V - vegetarian, VE - vegan,
NG - made with non-gluten containing ingredients

NIBBLES

Marinated Vinci olives (V, VE, NG) 2.95	Rosemary & potato sourdough, sea salt, truffle butter (V) 6.95	Chorizo scotch egg, roasted tomato mayonnaise 6.45
Smoked harissa hummus, grilled Italian flatbread, pomegranate seeds (V, VE) 5.95	Add half roasted garlic 1.95	

STARTERS

Pesto mozzarella bites (V) 7.95	Crispy salt & pepper fried squid, garlic aioli, grilled lemon 9.95	Halloumi chips, chipotle mayonnaise (V, NG) 7.75
Chicken liver & brandy pâté, onion jam, seeded mini loaf (NG when served with a non-gluten roll) 8.45	Baked camembert to share, toasted focaccia, honey (V, NG when served with a non-gluten roll) 15.95	Hoisin & sweet chilli marinated pork riblets, spring onion, sesame seeds 8.95
Cauliflower wings, hoisin dressing, seaweed (V, VE) 7.45	Pan-seared scallops, rustic tomato stew, chorizo (NG) 14.95	Soup of the day, mini onion seeded loaf (V, VE, NG) 6.95

MAINS

Pie of the day Ask team member for today's choice	Pan roasted monkfish, chorizo, new potatoes, chimichurri, rustic tomato sauce (NG) 23.95
Oxford Gold ale battered haddock & chunky chips, crushed peas, homemade tartare sauce, lemon 16.95	Slow cooked beef stew, chive & cheddar dumplings, smoky bacon mash, red wine jus 19.95
Pork sausages, creamy mashed potato, tender stem broccoli, crispy onions, red wine jus 15.45	Peri peri marinated half boneless chicken, apple & fennel coleslaw, aioli, sweet potato fries 17.95
King prawn paella, scallop, mussels, chorizo, grilled lemon 20.95	Dry aged pork chop, gremolata, baby apples, celeriac remoulade, skin-on seasoned fries 19.45
Courgette & spinach paella, tomatoes, peppers, saffron, lemon, chilli (V, VE) 15.95	Warm falafel & Moroccan chickpea salad, butternut squash, harissa hummus, olives, pomegranate (V, VE) 14.95
King prawn & chorizo pappardelle pasta, rustic tomato sauce 18.95	

Weekly pub classics, please ask your server for details

SOURDOUGH PIZZAS

Chicken, bacon, mushrooms, mozzarella, Italian tomato sauce 14.95
Garlic & truffle butter base, Portobello mushrooms, spinach, parsley, olive oil (V) 15.45
Prosciutto, shaved parmesan, balsamic, rocket, mozzarella, Italian tomato sauce 15.95
Buffalo mozzarella, fresh basil, Italian tomato sauce (V) 13.45
Spicy nduja sausage, pepperoni, crushed chilli flakes, jalapeños, mozzarella, Italian tomato sauce 16.45

Add to your pizza olives, red onions, semi dried tomatoes, portobello mushrooms, spinach, red pepper, mozzarella 1.45 each. Pepperoni, prosciutto, chorizo 1.95 each

STEAKS AND BURGERS

Marinated chicken & chorizo burger, sesame seeded brioche bun, lettuce, tomato, onion, aioli, skin-on seasoned fries (NG when served without a bun) 16.45	10oz picanha Brazilian cut rump steak, recommended cook medium rare, chunky chips, truffle butter, half roasted garlic (NG) 23.45
Wagyu beef & pancetta burger, sesame seeded brioche bun, horseradish mayonnaise, tomato, lettuce, caramelised onion, gherkin, skin-on seasoned fries (NG when served without a bun) Add bacon 2.45, cheese 1.95, truffled mushroom 1.45 16.95	12oz dry aged sirloin on the bone, chunky chips, truffle butter, half roasted garlic (NG) 29.95
Vegan burger lightly spiced, mixed broad beans, peas & spinach, breadcrumb, gem lettuce, beef tomato, red onions, chimichurri, farmhouse bun, skin-on seasoned fries (V, VE) 15.45	8oz fillet steak, chunky chips, truffle butter, half roasted garlic (NG) 32.95

Add a sauce:
peppercorn, garlic butter, béarnaise, chimichurri 2.45

SIDES

Skin-on seasoned fries (V, VE, NG) 3.95
Add truffle & parmesan 1.95
Chunky chips (V, VE, NG) 3.95
Add truffle & parmesan 1.95
Sweet potato fries (V, VE, NG) 4.45
Buttered new potatoes (V, NG) 3.95
Tender stem chilli broccoli (V, NG) 5.45
Creamed garlic spinach (V, NG) 4.95
Mixed house salad 3.45
lemon basil dressing (V, VE, NG)

DESSERTS

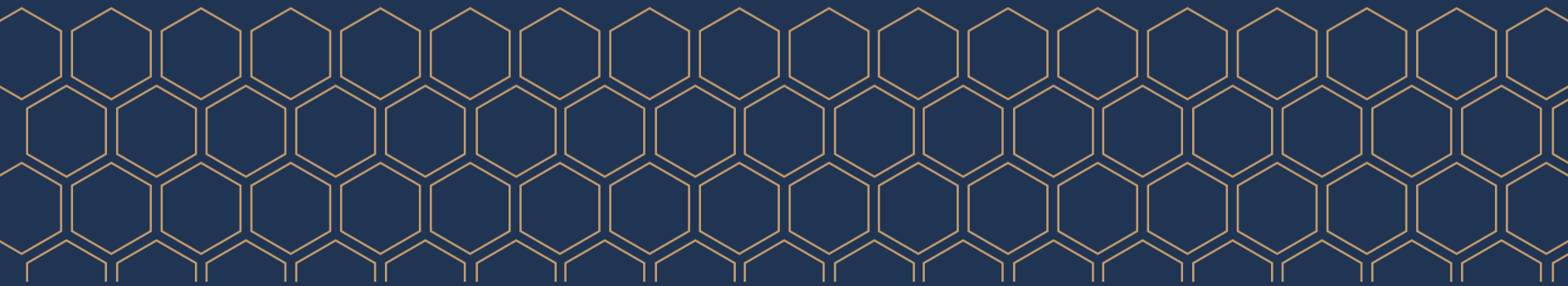
Pecan pie, maple syrup, vanilla ice cream (V) 7.95	Italian meringue, soft cream cheese, buttery biscuit base, lemon curd, vanilla ice cream (V) 8.45	Sticky toffee pudding, toffee sauce, vanilla ice cream (V) 7.95
Honey, fig & apple crumble, white chocolate, roasted fig, creme anglaise, honeycomb ice cream 8.95	Treacle tart, crème fraîche, raspberry coulis (V, VE when served without crème fraîche) 8.45	Chocolate fondant, chocolate sauce, mixed wild berries, raspberry sorbet (V) 8.45
£1 of every sale goes towards Brakspear Giving Back	Baked chocolate brownie, vanilla ice cream, chocolate glaze (V, NG) 7.95	Jude's ice creams & sorbets, ask for today's flavours 2 scoops (V, VE, NG) 4.95 3 scoops (V, VE, NG) 5.95



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PART OF THE HONEYCOMB HOUSES FAMILY

