

# 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		Soup of the day, mini onion seeded loaf (V, VE, NG)   6.95

### ROASTS

All roasts are served with roast potatoes, maple glazed root vegetables, cabbage, leeks & peas

Dry aged native breed roasted sirloin of beef, Yorkshire pudding, traditional gravy   20.95
Roast chicken, pork, shallot & sage stuffing, traditional gravy, Yorkshire pudding   17.95
Beetroot wellington, roasted new potatoes, vegan gravy (V, VE)   16.95
Pork loin, Yorkshire pudding, traditional gravy   19.95
Dry aged native breed roasted sirloin of beef, roast chicken, sage & shallot stuffing, Pork loin, Yorkshire pudding, traditional gravy   26.95

### MAINS AND STEAKS

Pie of the day Ask team member for today's choice	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
King prawn paella, scallop, mussels, chorizo, grilled lemon   20.95	Pan roasted monkfish, chorizo, new potatoes, chimichurri, rustic tomato sauce (NG)   23.95
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
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)   16.95	8oz fillet steak, chunky chips, truffle butter, half roasted garlic (NG)   32.95
Add bacon 2.45, cheese 1.95, truffled mushroom 1.45	Add a sauce: peppercorn, garlic butter, béarnaise, chimichurri 2.45

Weekly pub classics, please ask your server for details

### 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)
Cauliflower cheese (V)   4.95
Pigs in blankets   5.95

### DESSERTS

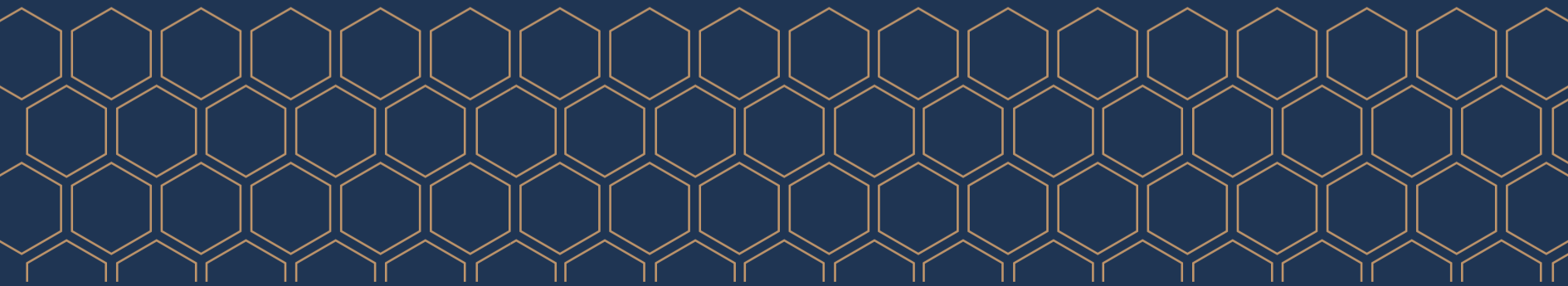
Pecan pie, maple syrup, vanilla ice cream (V)   7.95	Italian meringue, soft cream cheese, buttery biscuit base, lemon curd, vanilla ice cream (V)   8.45	Sticky toffee pudding, toffee sauce, vanilla ice cream (V)   7.95
Honey, fig & apple crumble, white chocolate, roasted fig, creme anglaise, honeycomb 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

