THE WHITE BEAR

COUNTRY PUB & DINING ROOMS

SALADS

WARM FALAFEL SALAD 14.95
Butternut squash, beetroot hummus, feta, olives, pomegranate (V, VE)

CRISPY DUCK SALAD 15.95
Mixed leaves, wakame, mooli, watermelon, hoisin dressing, toasted sesame seeds

CAESAR SALAD 13.95
Gem lettuce, anchovies, garlic croutons, Parmesan, Caesar dressing Add chicken +2.45 Add bacon +2.45

PIZZA

BOSCAIOLA 15.45
Mozzarella, Luganica sausage, flat mushrooms, mascarpone cheese & truffle oil

MARGHERITA 12.95
Buffalo mozzarella, fresh basil, Italian tomato sauce (V)

DIAVOLO 15.95
Spicy 'Nduja sausage, pepperoni, crushed chilli flakes, jalapeños, mozzarella, Italian tomato sauce

POLLO 14.45
Chicken, bacon, mozzarella, Italian tomato sauce

FUNGHI 13.95
Garlic & truffle butter base, mushrooms, spinach, parsley, olive oil (V)

ADD TO YOUR PIZZA
Olives, red onions, semi-dried tomatoes, mushrooms, spinach, red pepper, mozzarella +1.45 each
Pepperoni, prosciutto, chorizo +1.95 each

PIZZA DIPPING SAUCES
Smoky BBQ +1.45
Buttermilk ranch +1.45
Chipotle relish +1.45
Aioli +1.45

NIBBLES & STARTERS

OLIVES 4.45
Marinated olives (V, VE, NG)

BLUE CORN TORTILLA 7.95
Guacamole & Pico-de-Gallo (V, VE)

PRESSED CHICKEN & HAM HOCK 8.95
Crispy truffled egg

CRISPY SALT & PEPPER FRIED SQUID 10.95
Garlic aioli, grilled lemon

CHICKEN WINGS 7.95
Honey & chilli glaze

ORIENTAL VEGETABLE DUMPLINGS 8.45
Wakame, soy & ginger dressing (V)

SOUP OF THE DAY 6.95
Mini rustic loaf (V, VE, NGO)

CAULIFLOWER WINGS 7.45
Hoisin dressing, seaweed (V, VE, NG)

BBQ PORK RIBLETS 9.45
Blue cheese dip

PANKO & GARLIC KING PRAWNS 10.45
Lime & sweet chilli sauce

TRUFFLE & CHEESE ARANCINI 8.45
Cheddar cheese sauce, grated Parmesan, truffle oil (V)

PUB CLASSICS

BAKED MAC & CHEESE 14.95
Triple cheese sauce, herb crumb (V)

COCONUT BUTTER CHICKEN CURRY 15.95
Basmati rice, cucumber & mint raita

SCAMPI & CHIPS 15.95
Garden peas, tartare sauce

PIE OF THE DAY
Ask your server for our chef's choice
16.95

CHESTNUT & WILD MUSHROOM PIE 16.95
Root vegetable mash, tenderstem broccoli, vegan gravy (V, VE)

BEER BATTERED FISH & CHIPS 16.95
Crushed peas, homemade tartare sauce, lemon

GAMMON & FREE RANGE EGGS 12.95/15.95
Chunky chips, garden peas (5oz / 10oz) (NG)

CHICKEN KIEV 15.95
Chunky chips, garlic butter, mixed salad

STEAKS & BURGERS

MARINATED CHICKEN & CHORIZO BURGER 16.95
Sesame seeded brioche bun, gem lettuce, beef tomato, red onion, aioli, skin-on seasoned fries Add cheese +1.95

10oz SIRLOIN 34.95
Chunky chips, truffle butter, half roasted garlic (NG)

7oz FILLET STEAK 35.95
Chunky chips, truffle butter, half roasted garlic (NG)

WAGYU BURGER 17.95
Beef & pancetta, sesame seeded brioche bun, horseradish mayonnaise, beef tomato, gem lettuce, caramelised onion, gherkin, skin-on seasoned fries (NGO)
Add bacon +2.45, Add cheese +1.95, Add truffled mushroom +1.45, Add extra Wagyu patty +6.95

10oz PICANHA 26.95
Chunky chips, truffle butter, half roasted garlic (NG)

VEGAN BURGER 15.95
Mixed broad beans, peas & spinach, breadcrumbs, gem lettuce, beef tomato, red onions, chimichurri, farmhouse bun, skin-on seasoned fries (V, VE)

STEAK FRITES 19.95
Peashoots, garlic butter (NG)

10oz RIBEYE 33.95
Chunky chips, truffle butter, half roasted garlic (NG)

FROM THE STOVE

PERI MARINATED HALF BONELESS CHICKEN 18.95
Seasonal slaw, aioli, sweet potato fries (NG)

ROAST BUTTERNUT SQUASH RISOTTO 16.95
Crispy sage, chargrilled baby courgettes, peashoots (V, VE, NG)
Add pancetta +1.95

PAN-SEARED CORNISH PLAICE 21.95
Sautéed new potatoes, brown shrimp butter, crispy capers

WILD MUSHROOM LINGUINI 15.95
Herb crumb, creamy cheese sauce (V)
Add pancetta +1.95

SLOW BRAISED LAMB SHANK 25.95
Saffron & Parmesan risotto, gremolata (NG)

PAN ROASTED SALMON 23.95
Roasted new potatoes, tenderstem broccoli, chive hollandaise

14oz JERK GLAZED PORK RIBS 22.95
Slow-cooked, jerk BBQ glaze, sweet potato fries, seasonal slaw

***V** - vegetarian, **VE** - vegan, **NG** - made with non-gluten containing ingredients, **NGO** - available to be made non-gluten upon request, **VEO** - vegan option available on request*

Please advise a team member when ordering your food of any allergies or intolerances, even if you are a regular guest, as our ingredients and recipes can change. We produce our food in kitchens with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free. Gratuities are appreciated and fully passed on to the team.

WRAPS

MONDAY TO FRIDAY LUNCH ONLY

All served with skin-on seasoned fries or mixed house salad

CRISPY DUCK 12.95
Chilli & soy dressing, mixed leaves, wakame, mooli, watermelon

WARM FALAFEL 11.95
Butternut squash, beetroot hummus, pomegranate (V, VE)

BATTERED COD GOUJONS 12.95
Tartare sauce, gem lettuce, beef tomatoes

TOMATO, ROCKET, MOZZARELLA 12.45
(V)

CHICKEN CAESAR 12.95
Gem lettuce, beef tomato, parmesan Caesar dressing

SIDES

SKIN-ON SEASONED FRIES 4.45
(V, VE, NG)
Add truffle & Parmesan +1.95

CHUNKY CHIPS 4.45
(V, VE, NG)
Add truffle & Parmesan +1.95

SWEET POTATO FRIES 4.95
(V, VE, NG)

MIXED HOUSE SALAD 3.45
Lemon basil dressing (V, VE, NG)

ONION RINGS 5.45
Blue cheese mayo (V)

TENDER STEM CHILLI BROCCOLI 5.45
(V, NG)

MAPLE & MUSTARD GLAZED CARROTS 4.95
(V, VE, NGO)

SAUTÉED GREENS & PANCETTA 5.45
(VEO)

CREAMED SPINACH 5.45
(V)

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