



### Aperitifs

<b>Original Pickleback à la Bushwick Country Club</b>	<b>5</b>
<i>Shot of Bourbon &amp; Shot of McClure's Spicy Pickle Brine</i>	
<b>Jade Nouvelle-Orléans Absinthe</b>	<b>6</b>
<i>Flavoured with green anise, sweet fennel and grand wormwood, diluted with iced water; great for after a meal too</i>	
<b>Glass of Champagne Rimbaud - floral, mineral, silky</b>	<b>9.5</b>

<b>Gin &amp; Fever-Tree Tonic (50ml):</b>	
<i>Hayman's Gin - London dry gin, juniper, coriander</i>	<b>7.5</b>
<i>No. 209 - Californian, robust, pepper, citrus, cardamom</i>	<b>9.5</b>
<i>St George Terroir - Californian, elegant, fir, laurel, sage</i>	<b>9.5</b>
<b>1934 Cosmopolitan</b>	<b>10</b>
<i>Gin, Cointreau, Fresh Lemon, Raspberry Syrup</i>	

### **Starters**

<b>Deep Fried Pickles (v)</b>	<b>6.5</b>
<i>Crispy panko-breaded gherkins with jalapeño red pepper jelly</i>	
<i>Pair with Enrico Bedin Prosecco for 5</i>	
<b>Mac 'n' Cheese Fritters (v)</b>	<b>7</b>
<i>Panko-crumbed macaroni pasta and cheese bites bursting with cherry tomatoes, rocket and jalapeños with an apple &amp; chilli chutney</i>	
<i>Pair with Adega de Pegões Colheita Seleccionada for 7</i>	

<b>Buffalo Hot Wings</b>	<b>7.5</b>
<i>Perfectly spicy chicken wings, house-made buttermilk blue cheese dip, and crudités</i>	
<i>Pair with Doña Paula Estate Malbec for 8.5</i>	

<b>Pimento Cheese (v)</b>	<b>6.5</b>
<i>A blend of sharp Cheddar, creamy Red Leicester, mayo, diced peppers and onions, served with oatmeal crackers</i>	
<i>Pair with Adega de Pegões Touriga Nacional for 7.5</i>	

<b>Andouille Sausage Corndogs</b>	<b>6.5</b>
<i>Corn battered traditional Louisiana spicy pork sausages with chipotle aioli</i>	
<i>Pair with Domaine L'Aumerade Provençal Rosé for 8.5</i>	



### **Sides**

<i>Poutine - fries with cheese curds &amp; meat gravy</i>	<b>6 (+4)</b>
<i>Tater Tots with bacon, cheddar &amp; jalapeños</i>	<b>6 (+4)</b>
<i>French fries (v)</i>	<b>4</b>
<i>Sautéed Spinach with garlic (v)</i>	<b>4</b>
<i>Bread of the month - ask your server (v)</i>	<b>4</b>
<i>Mac 'n' Cheese - small or large (v)</i>	<b>5/9</b>
<i>House salad - baby spinach, chopped salad, pickled red onion, toasted pine nuts, pumpkin seeds (v)</i>	<b>4.5</b>

*Numbers in brackets are substitution prices*

### Events

We frequently host ticketed events at The Fat Bear - be sure to check our social media, or our Events page for announcements

<http://bit.ly/thefatbearevents>

Alternatively, sign up for our mailing list at [www.thefatbear.co.uk](http://www.thefatbear.co.uk)

Events include 'Beefsteak Bacchanalia' (all you can eat rare breed steaks and brisket) and Seafood Boils

### Root & Bone Magazine

Feel free to ask for a complimentary copy

### Our Playlists

Enjoy our music? Follow us on Spotify [@thefatbearuk](#)

All prices are inclusive of VAT

Please advise your server of allergies

We add a discretionary 12.5% service charge



## Mains

### 'Chicken Fried' Steak with Country Gravy 17.5

Flattened ribeye steak in the style of fried chicken, with skin-on fries, and sausage-meat country gravy

*Pair with Adega de Pegões Touriga Nacional for 7.5*

### Southern Fried Chicken & Waffles 12.5

Corn-fed buttermilk fried chicken, waffles and honey mustard sesame maple syrup

*Pair with 3 Woolly Sheep Sauvignon Blanc for 8.5*

### Game Gumbo 16

Classic spicy Creole stew with confit duck leg, pheasant, venison, sweet potato, onions, peppers, celery and okra, served with herbed rice

*Pair with Smoking Loon Old Vine Zinfandel for 7*

### Wild Mushroom Risotto (v) 14

Chestnut, Oyster and Shiitake mushrooms, asparagus, butternut squash and rice

*Pair with 3 Woolly Sheep Sauvignon Blanc for 8.5*

### Salmon, Scallop & Tiger Prawn Jambalaya 18

A New Orleans staple - spiced rice, onions, peppers, celery and seafood

*Pair with Charquiño Albariño for 7.5 or Champagne for 9.5*

### Chipotle Glazed Braised Beef Short Rib 18

Braised in beef jus with a range of chillies, served with spiced skin on fries & chipotle glaze

*Pair with Doña Paula Estate Malbec for 8.5*

### Squash & Red Pepper Bulgur Salad (v) 11

Saffron-spiced bulgur wheat, roasted squash, sweet pepper, panko-crumbed goat cheese, pumpkin seeds, herb dressing

*Pair with Adega de Pegões Colheita Seleccionada for 7*

## Burgers & Sandwiches

*All of our burgers are served in a fresh brioche bun with lettuce, red onion, tomato and pickle, with fries and chilli pickled 'slaw*

### Peanut Butter & Bacon Chilli Jam Burger 12.5

7oz beef burger topped with our own house-made 'Peanut Butter & Bacon Chilli Jam'

*Pair with Smoking Loon Old Vine Zinfandel for 7*

### Buttermilk Southern Fried Chicken Burger 11.5

Deep fried & then tossed in our signature seasoning mix

*Pair with Domaine L'Aumerade Provençal Rosé for 8.5*

*Add extra toppings:*

Cheddar, Swiss Cheese, Monterey Jack, Blue Cheese	+2
Bacon, Avocado	+2.5

## Express Lunch Specials

*Only available 12:00 - 14:30*

*All of our sandwiches are served in a fresh sourdough roll with lettuce, tomato and pickled red onion, and chilli pickled 'slaw*

### Creole Shrimp Po' Boy 10

Crisp corn battered shrimp with Creole spices and chipotle aioli

### Glazed Beef Short Rib Po' Boy 8.5

Shredded glazed short rib, pickled red onion

## Deliveroo (Home/Office Delivery)

We are working with Deliveroo.co.uk to provide deliveries to your door, for those occasions you are chained to your desk by your merciless corporate overlord, or you just don't want to get out of your pajamas and leave the house

If we're particularly busy in the restaurant, we may turn off orders for a while, so to avoid disappointment we suggest getting orders in outside of peak rush times (19:00 - 20:30)