

WHITE BEAR

The nostalgia of your favourite pub classics. Each dish on this menu has been sourced and created using only the freshest and local ingredients, giving a new meaning to what great British pub food should be.

STARTERS

Butternut squash, orange
and chestnut soup 5

Suffolk chorizo, fennel salami, winter pickle, olives
sourdough toast 7.5

Bubble and squeak, Heritage tomato salsa 5.5

Chicken Kiev, garlic butter 6.5

Prawn cocktail, Marie Rose hollandaise 7.5

Smoked Salmon fishcake, poached egg, spinach and
hollandaise 6

TO SHARE

Smoked salmon fish cake,
haddock smokie, whitebait,
cucumber, garlic mayo 13

Ploughman's
Scotch egg, fennel salami,
winter pickle,
Suffolk Chorizo, apple and
cheddar 13

Baked Somerset camembert,
chutney, toasted sourdough 10

MAINS

Gammon, egg and chips 14

Confit duck leg, smoked bacon,
haricot beans and lentils 16

Roasted pumpkin cobbler,
Tenderstem broccoli 12

Sausage and mash 11

White Bear burger and fries 12.5

Pan fried Sea bass, celeriac,
smoked bacon, chicory and
shallots 14

Queenie scampi, monkfish cheek,
Pink Fir chips and crushed peas
16.5

Ale battered cod, chips,
mushy peas, tartare sauce 13

Black Angus sirloin,
mushroom and tomatoes, chips,
Béarnaise sauce 21

Rainbow chard, pine nut
and blue cheese quiche 13

WHAT WE ARE FAMOUS FOR

Beef Wellington, black cabbage
and chestnuts 21

Chicken ham and leek pie with mash and
greens 16

SIDES - ALL AT 4

Roasted roots

Bubble and squeak

Tenderstem broccoli, almonds

Rosemary fries

Tomato and shallot salad

Rainbow chard

Mashed potato

Chips

DESSERTS

Apple and cranberry crumble,
custard 5.5

Chocolate and orange brioche
pudding, vanilla ice cream 6

Cambridge burnt cream
shortbread 6

Cheeseboard, crackers, chutney 10

Jam sponge and clotted cream 5.5

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.
Tables of 8 or more are subject to a discretionary service charge of 12.5%.