

The White Bear

Starters and Sharers

Venison & Apple Scotch egg, Paprika Aioli 4.5

Roasted Jerusalem Artichoke soup, sourdough (v) 5.5

Salt beef croquettes, mustard mayo and gherkin 7.5

Pork and apple sausage roll with carrot & celeriac remoulade 4

Salt baked beetroot, artichoke, pumpkin seed & chicory salad, house dressing (v) 6.5

Devon crab cake, shallot puree, samphire, crispy capers 8

Stuffed squash with kale, quinoa, walnut, vegan cheese & crispy sage (vg) 7.5

Baked Somerset camembert with honey & rosemary, chicory and sourdough to share 14

British Charcuterie board (Suffolk rosemary salami, Dorset Coppa, Cured Dorset pork loin, Quicques cheddar, Olives, gherkin and sourdough) to share 17.5

Mains

The White bear burger, cheese, ale onions, shredded lettuce, ketchup, mayo, pickles, fries 14.5

Plant burger, cheese, ale onions, shredded lettuce, ketchup, mayo, pickles, fries (v) 14.50

Venison & Apple sausage, colcannon mashed potatoes with ale onion gravy 13.5

Venison & root vegetable hotpot with warm sourdough 17.5

Angus flat iron steak, triple cooked chips, onion rings, béarnaise sauce, watercress 18

Young's beer battered cod, triple cooked chips, mushy peas, tartar sauce, lemon 15.5

Vegan beetroot, spinach and mushroom wellington with charred baby leeks, cauliflower puree and vegan gravy 15.5

Shropshire Chicken Supreme, crushed root vegetables, purple sprouting broccoli, English plums & tomato sauce 14.5

Sides

Fries/triple cooked chips 4

Hisipi cabbage & bacon 4

Colcannon mashed potatoes (v) 4

Quicques cheddar macaroni cheese (v) 5

Puddings

Bramley apple and pear crumble, custard 5.5

Vegan English Strawberries Eton mess 6.75

Chocolate fondant, raspberry coulis, Chantilly cream 6.5

A selection of Jude's dairy ice cream 5

We are currently applying the reduced temporary VAT rate to all food and non-alcoholic drinks; therefore our prices will be less than those displayed on the menu – happy days.

Before you order your food and drink, please inform a member of staff if you have a food allergy intolerance. We're proud championing British farmers and producing fresh food sustainably.

