

# The White Bear

## Starters and Sharers

Sourdough Bread basket with butter /balsamic oil **5.5**

Peas soup, minted yoghurt, sourdough (v) **5.5**

Beetroot humus, pickled beetroot, chicory and walnut tart (vg) **6.5**

Peas, broad bean, barley & feta croquettes, minted yogurt (v) **6**

Pollack breaded scampi, chicory, lemon and tartar sauce **7**

Charred mackerel with Nutbourne tomato, peas, corn salsa, gem **7.5**

Smoked Duck breast, orange, rocket, pomegranate and walnut salad **7.5**

Angus beef blade croquettes, horseradish cream **7.5**

Somerset camembert, courgette pesto, radish, chicory, little gem, sourdough (v) **14**

Ploughman's, marmalade glazed ham, pork, apricot and sage roll, pickled onions, Sussex charmer, celery, radish, garden chutney, sourdough **14**

## Mains

White Bear burger, beef onions, cheese, iceberg, pickles, ketchup, mayo, fries **14.5**

Beer battered cod, triple cooked chips, tartare sauce, mushy peas **15.5**

Chicken, leek and smoked ham short crust pastry pie, purple sprouting broccoli, crushed Jersey Royals **16**

Plant Burger, beef onions, cheese, iceberg, pickles, ketchup, mayo, fries (vg) **14.5**

Pork, caramelised apricot & sage sausages, bubble and squeak, gravy **13.5**

## Roasts

All served with beef dripping roast potatoes, creamed leeks & peas, maple roasted carrot, spring greens and rainbow chard, crushed celeriac, Yorkshire pudding and gravy

Striploin of beef, braised ox cheek **21**

Pan roast chicken supreme, stuffed thigh **17.5**

Roast pork belly, gammon croquette **17.5**

Truffled cauliflower cheese tart, chestnut crumble (vg) **18**

## Sides

Cauliflower cheese **5**

Pigs in blankets **5.5**

Pork and sage stuffing **5**

Yorkshire pudding, ox cheek gravy **5.5**

## Puddings

Apple and mix berries crumble, vanilla ice-cream **6**

Sticky toffee pudding, salted caramel ice-cream **6**

Summer fruits Pimm's jelly, Chantilly cream, raspberry tuile **6.5**

Vegan devil sponge Chocolate mousse, vegan meringue, raspberry coulis (vg) **6.5**

Selection of ice-cream with meringue kisses **5.5**

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus.

Tables of 6 or more are subject to a discretionary service charge of 12.5%

