



Sunday Menu

WHILE YOU WAIT

Sage & onion sausage roll, beetroot piccalilli	5.00	Marinated olives & feta (v, gf)	3.50
Garlic & herb ciabatta	3.00 Add cheese 4.00	Crispy calamari, soy & chilli sauce, coriander (gf)	7.50

STARTERS

Venison Scotch egg, celeriac remoulade, pickles	6.50
Soup of the day, warm ciabatta, Netherend Farm butter (v, gfo)	6.00
Confit Wiltshire rabbit terrine, Cumberland sauce, Dorset mixed leaves, toast (gfo)	7.50
Pan seared scallops, cauliflower puree, prosciutto, pickled fennel (gf)	9.50
Breaded goat's cheese, roasted & candied beetroots, Dorset mixed leaves (v)	6.50

FLATBREADS

All our pizzas are topped with tomato sauce, mature Cheddar and grated mozzarella	
British cured meats; air dried ham, prosciutto, Cumberland salami, pesto, chilli	11.50
Goat's cheese, butternut squash, spinach, red onion (v)	11.00
Buffalo mozzarella, sun blushed tomatoes, rocket (v)	10.50
Roasted pumpkin, smoked streaky bacon, crispy sage	11.50

THE GREAT SUNDAY ROAST

All served with roast potatoes, Yorkshire pudding, honey roasted carrots & parsnips, greens, cauliflower cheese, red wine gravy (gfo)

Topside of beef, horseradish sauce (served medium-rare)	13.50
Roast leg of lamb, mint sauce	13.50
Roast belly of pork, crackling & apple sauce	13.00
Lentil, mushroom & thyme nut roast, veggie gravy (v)	11.00

PUB FAVOURITES

Beef burger, Cheddar, Ashton Press BBQ relish, streaky bacon, Dijon mayo, lettuce, tomato, chips (gfo)	13.00
Butcombe beer battered fish, chips, crushed minted peas, tartare sauce, lemon	13.00
Dingley Dell gammon steak, St Ewe's free-range eggs, chunky chips, grilled pineapple (gf)	12.00
Autumn squash & pumpkin risotto, garden peas, sage, pine nuts, Parmesan (v, gf)	12.50

SIDES (v)

Chunky chips or fries (ve, gf)	3.50	Gratin potato (gf)	3.50
Cavolo nero (ve, gf)	3.50	Butcombe beer battered onion rings	3.50
Garlic & thyme roasted new potatoes (gf)	3.50	Dorset mixed leaf salad, vinaigrette (ve, gf)	3.50

(v) Not just for veggies (gf) Gluten free (gfo) Non-gluten option available (ve) Not just for vegans.
Some of our dishes contain allergens - please ask a member of staff for more details if you have any allergies.



PUDDINGS MADE WITH LOVE (v)

Spiced crème brûlée, roasted plum, ginger shortbread (gfo)	5.50
Panettone bread & butter pudding, vanilla ice cream	5.50
Spiced wine poached pears, vanilla ice cream, quince jelly (gf)	5.50
Dark chocolate brownie, honeycomb, salted caramel ice cream (gf)	5.50
Sticky date & toffee pudding, toffee sauce, clotted cream ice cream	6.00
Selection of British cheeses with chutney, crackers, apple, celery (gfo)	8.00
A selection of Granny Gothard's ice creams & sorbets (gfo) <i>ask a member of our team for today's choices</i>	3.00 per scoop

DRINKS (v)

Supplied by Clifton Coffee Roasters, Bristol

Americano	2.25
Cappuccino	2.50
Latte	2.50
Flat white	2.50
Mocha	2.50
Espresso	Single 1.50 Double 2.00
Hot chocolate	2.50

Canton Teas, Bristol

English breakfast	2.25
Earl Grey	2.50
Peppermint	2.50
Jade tips green	2.50
Lemongrass & ginger	2.50
Wild rooibos	2.50
Red berry & hibiscus	2.50
Chamomile	2.50

Our Suppliers

Ruby & White Butchers, Bristol - The South West's leading purveyor of bespoke meats.

Kingfisher, Brixham - Local sourcing means fresher fish, supplied by our friends at the famous Brixham Fish Market.

Granny Gothards - Artisan, award winning and lovingly handmade ice creams and sorbets from organic milk in Taunton, Somerset.

Arthur David, Chew Valley - The West's best green grocer, delivering the freshest fruit and veg to our kitchens.

La Chasse - Fantastic local products and fine foods, including game and salami's, grown and reared across the west country.

Dingley Dell - Award winning outdoor reared pork from Suffolk pig farmers.

St. Ewe's Eggs - 'rich yolk' free range eggs from St. Ewe's organic farm in Cornwall.

butcombe.com/bear

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