



## Supper 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 |

### PUB FAVOURITES

|  |              |
|--|--------------|
| Beef burger, Cheddar, 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        |
| Steamed Welsh mussels, Ashton Press cider, garlic & cream sauce, bread, Netherend Farm butter (gfo)                  | 7.50   12.00 |
| Our 28-day dry aged Ruby Red Devon steaks are served with a field mushroom, vine tomatoes, watercress and chips (gf) |              |
| 8oz bavette steak (served rare)  | 17.00        |
| 10oz rib eye steak   | 24.00        |
| Add a sauce/butter (gf) peppercorn sauce   mushroom sauce   Café de Paris butter                                     | All 2.00     |

### MAINS

|  |       |
|--|-------|
| Chargrilled chicken supreme, herb & garlic new potatoes, crispy kale, pancetta & white wine sauce (gf) | 14.00 |
| Roasted lamb rump, champ potato cake, roasted carrots, lamb jus (gf)                                   | 13.50 |
| Smoked Brixham fishcakes, roasted new potatoes, cavolo nero, Café de Paris butter sauce                | 14.00 |
| Roasted cauliflower, baby gem, tahini dressing, spiced couscous, toasted almonds, coriander (ve, gfo)  | 11.00 |
| 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.

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