



THE BEAR

— STRATFORD-UPON-AVON —

FOOD MENU

QUICK BITES, NIBBLES + SHARERS

- SOUP OF THE DAY (GF) (V)** 4.95
See your server or a blackboard for today's flavour
- CHORIZO (GF)** 3.50
Mini chorizos roasted in honey
- CRISPY WHITEBAIT** 6.50
Served with tarragon aioli and mustard chilli
- CLASSIC CHIP BUTTY (V)** 2.95
Chunky chips on buttered bread, no messing around
- FISH AND CHIP BUTTY** 4.50
Beer battered or gluten free (GF) battered fish with chunky chips and tartare sauce
- FISH COMBO F&W** 8.95
Crispy whitebait, fish goujons and squid rings served with mustard chilli and tartare sauce
- CHICKEN TIKKA (GF)** 5.50
Tender pieces of tandoori chicken thigh with mint yoghurt and a red onion salad
- LIGHT SHARER** 5.50
Hummus, red pepper and anchovy tapenade, sun-blushed tomatoes and marinated olives. Served with crusty bread and butter.
- BEAR SHARER F&W** 9.95
Honey-glazed chorizo, marinated olives, cornichons, red pepper and anchovy tapenade, sun-blushed tomatoes, hummus and salami. Served with crusty bread and butter.

SANDWICHES

Served with salad and crisps on white or brown bloomer. Also available as a baguette (+£1). Some sandwiches available gluten free – ask your server.

- CHEESE + SPICY TOMATO JAM (V)** 4.50
- HAM + PICKLE** 4.50
- TUNA MAYO + CUCUMBER** 4.50
- BRIE, BACON + CRANBERRY SAUCE** 4.50
- CLASSIC BLT** 4.50

FREE HOUSE AND KITCHEN

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KEEP IN TOUCH

www.thebearfreehouse.co.uk

@TheBearPub

FED & WATERED

Choose selected main course and a drink for **9.95**

Served weekdays from 12noon to 3.00pm

Excluding bank holiday Mondays. Ask your server for more details. Choose from any of the dishes highlighted **F&W**

CHIPS

- FRENCH FRIES (GF) (V)** 2.50
With spicy tomato jam
- CHUNKY CHIPS (GF) (V)** 2.75
With spicy tomato jam
- CHEESY FRIES (GF) (V)** 3.00
French fries with melted Gruyère cheese
- POUTINE (GF)** 3.20
Canadian style cheesy French fries with gravy
- CURRY CHIPS (GF)** 3.50
Chunky chips with today's curry sauce (see server or blackboard for details)
- SPICY FRIES (GF)** 3.20
French fries seasoned with Cajun spice and served with chorizo mayo
- THE WORKS (GF)** 5.50
A meal in itself – French fries with crispy bacon lardons, jalapeño peppers, guacamole, melted Gruyère cheese and chorizo mayo

BEAR GRILLS

Served with a choice of fries or chunky chips.

- 7oz SCOTTISH FLANK STEAK (GF) F&W**... 9.95
With a choice of black pepper butter, chorizo mayo or THEBEAR-naise sauce
- GRILLED SALMON STEAK F&W** 8.95
With a soy, ginger and spring onion glaze
- BARBEQUE CHICKEN BREAST F&W** 8.95
Marinated in thyme and garlic and smothered in a sticky barbeque glaze
- 7oz GAMMON STEAK (GF) F&W** 8.95
With spicy pineapple salsa and a soft poached egg

FLATBREADS 6.95

A light and delicious French-style pizza. Choose from:

- Crème fraîche, caramelised onions and smoked bacon lardons
- Sliced ham and cherry tomatoes
- Forest mushrooms, Emmental and Parmesan
- Goats' cheese, tomatoes and courgette (V)
- Four cheeses

MAINS

- TRADITIONAL FISH + CHIPS F&W** 9.95
Served with mushy peas and tartare sauce, choose from real ale or gluten free (GF) batter
- CHICKEN + MUSHROOM PIE F&W** 9.95
Served with fresh vegetables and chunky chips
- TODAY'S INDIAN CURRY F&W** 8.95
Served with pilau rice, a poppadum, a chapati, lime pickle and mango chutney
- THE BEAR PLOUGHMAN'S F&W** 8.95
Carved ham, pork pie, blue cheese, hard cheese, pickled onions, gherkins, red onion marmalade, spicy tomato jam and salad
- THE BEAR RISOTTO (GF) (V) F&W** 8.95
With caramelised onions, peas, fine beans, asparagus and lime and mint butter
- POACHED EGG DUO (V) F&W** 8.95
Egg Florentine, with wilted spinach and hollandaise sauce and Californian Egg, with guacamole, coriander and tomato. Both served on a toasted muffin.
- FREE RANGE 3 EGG OMELETTE (GF) F&W** .. 6.95
Served with fries and salad. Choose from spinach and mushroom (V), cheese and ham or smoked salmon.

SALADS

- CAESAR SALAD F&W** 9.50
Roasted chicken breast with gem lettuce, classic Caesar dressing, Parmesan croûtons, anchovies and bacon bits
- SMOKED MACKEREL SALAD** 9.50
Smoked mackerel with rocket, hazelnut and pear salad and horseradish dressing
- ORIENTAL STEAK SALAD F&W** 9.95
Sous Chef Special Soy and ginger marinated Scottish beef flank with a salad of pickled carrot, cucumber, radish and coriander leaf. Created by our talented Sous chef, Robbie Fisher.
- SALMON NIÇOISE SALAD** 10.95
Seared peppered salmon Niçoise with a poached egg, anchovies, French beans, roasted peppers, capers, olives, croûtons and garlic roasted new potatoes

BEAR BURGERS

Our burgers are made from 100% prime pasture-fed Scottish beef and served in a toasted brioche bun with skinny fries.

- NAKED BEAR F&W** 7.50
A no fuss burger in a bun
 - BABY BEAR F&W** 7.95
A cheese burger with mayo
 - MUMMY BEAR F&W** 8.95
A cheese burger with mayo, salad, relish, cheese and pickles
 - DADDY BEAR** 9.95
A beef burger with mayo, salad, relish, cheese, onion rings, bacon and pickles
 - CAJUN BEAR (V) F&W** 8.95
Cajun spiced sweetcorn fritter with roasted red peppers, cheese, salad and mayo
 - MEXICAN BEAR** 9.95
A beef burger with guacamole, cheese, jalapeños, lettuce and tomatoes
 - BEAR BREAST** 8.95
Plain chicken and mayo burger with salad
 - UP-STATE BEAR** 10.50
Breaded chicken burger with buffalo sauce (spicy), blue cheese and salad
 - TANDOORI BEAR** 9.95
Tandoori chicken breast with salad and mint yoghurt
 - FRENCH BEAR** 9.95
A beef burger topped with crispy cured ham, melted brie, red onion marmalade, mustard mayo and salad
 - ITALIAN BEAR** 9.95
Grilled chicken breast with basil pesto, sun-blushed tomatoes, mozzarella and baby gem lettuce
 - BIG DADDY BEAR** 14.95
Two beef burgers in one bun with mayo, salad, relish, double cheese, onion rings, bacon, grilled flat mushroom, cured ham, guacamole, fried egg and pickle
- ## PUDS
- STICKY TOFFEE PUDDING (V)** 4.95
Served with Madagascan vanilla ice cream
 - LEMON TART (V)** 5.25
Served with raspberry sorbet
 - CHOCOLATE TORTE (GF) (V)** 5.25
Served with vanilla cream
 - FOREST BERRY CRANACHAN (V)** 5.50
Our take on a Scottish classic – toasted oats, whiskey cream, honey and forest berry compote

(V) Vegetarian (GF) Gluten Free – Please ensure you clearly advise your server that you require the gluten free option.

We have a separate children's menu and we are also happy to charge 50% less for smaller portions of most dishes on our menu. We can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert one of our members of staff. Nuts, nut oils and derivatives are used in our kitchen and some of our dishes may contain bones. The ingredients used in all of our dishes may vary occasionally subject to availability. There is a 10% discretionary service charge for all tables of eight or more.



THE BEAR

— STRATFORD-UPON-AVON —

DRINKS MENU

— WHITE WINES —

HOUSE WINES – FLORAL, ZESTY AND FRUITY

BOTTLE	250ML	175ML
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BIN 61 CUVÉE 94, COLOMBARD, COMTE TOLOSAN, 2014 11.5% 15.50 5.75 3.95 Hints of green apples with beautifully balanced acidity and a long fresh finish			
BIN 62 LANYA SAUVIGNON BLANC, CENTRAL VALLEY, CHILE, 2015 12.5% 15.95 5.80 4.10 Crisp and juicy on the palate with lime, pear and herbal flavours in delicate balance, with a soft finish			
BIN 63 ESCALE CHARDONNAY, VIN DE PAYS D'OC, FRANCE, 2014 13% 17.95 6.50 4.60 Balanced, ripe melons and hints of honey, un-oaked but with a nice buttery finish			
BIN 64 PICPOUL/SAUVIGNON 'LES GRANGES' DOMAINE DE BELLE MARE, LANGUEDOC ROUSSILLON, IGP, FRANCE, 2014 12.5% 18.95 6.90 4.85 Fresh grapefruit, lemon and floral scents			
BIN 65 PINOT GRIGIO VIA NOVA, VENETO, ITALY, 2014 11.5% 17.95 6.50 4.60 Lemony on the nose, with a delicious balance in the mouth. Dry white wine with a gorgeous lingering finish.			
BIN 66 SAUMUR BLANC, LA CABRIOLE, CAVE DE VIGNERONS DE SAUMUR, LOIRE VALLEY, AOC, FRANCE, 2014 12% 19.95 7.50 5.25 Clear, crisp and fresh with some honey on the nose, a creaminess in the mouth and a dry finish			
BIN 67 SAUVIGNON BLANC 'FROST POCKET', MARLBOROUGH, NEW ZEALAND, 2014 12.5% 25.00 9.00 6.50 Deliciously crisp and fresh, packed full of vibrant and long lasting lime, gooseberry and tropical fruit flavours			
BIN 68 SANCERRE, DOMAINE FRANCK MILLET, LOIRE, 2014 12.5% 28.95 10.50 7.30 Aromatic herbs and a pleasing minerality			

RICHER, SOFT AND MELLOW

BOTTLE	250ML	175ML
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BIN 69 PETIT CHENIN BLANC, KEN FORRESTER, STELLENBOSCH, SOUTH AFRICA, 2015 13.5% 18.95 6.90 4.85 A youthful fresh wine with quince and pear drop flavours. Real freshness on the palate with crunchy green apple and grapefruit flavours.			
BIN 70 RULLY BLANC MAISON ALBERT SOUNIT, BURGUNDY, 2013 13% 39.95 — — Typical of a good white Burgundy – full and structured			

— ROSÉ WINES —

BOTTLE	250ML	175ML
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BIN 71 CUVÉE 94, CINSAULT, PAYS D'OC, 2014 12% 16.95 6.15 4.35 With an attractive pale pink colour, this is a light, dry un-oaked and refreshing rosé from the Languedoc			
BIN 72 CÔTES DE PROVENCE ROSÉ, LA VIDAUBANAISE, AOC, FRANCE, 2014 12.5% 21.50 7.95 5.50 A premium rosé with structure and elegance. Subtle herbs and spice amid the ripe red fruit. The palate is dry with a clean, fresh finish.			

— RED WINES —

HOUSE WINES – FRUITY AND SOFT CENTRED SMOOTHIES

BOTTLE	250ML	175ML
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BIN 81 CUVÉE 94, VIN DE FRANCE, 2014 12% 15.50 5.75 3.95 Rich with ripe fruit character and a hint of peppery spice			
BIN 82 LANYA MERLOT, CENTRAL VALLEY, CHILE, 2014 12% 15.95 5.80 4.10 Red cherry and plum aromas. Filled with currant, ripe plum, cherry, vanilla and blackberry flavours, complemented by sweet ripe tannins.			

FULL, VELVETY AND ROUND

BOTTLE	250ML	175ML
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BIN 84 SYRAH, CAVE DE SAINT DESIRAT, L'ARDÈCHE, IGP, FRANCE, 2013 12% 19.95 7.50 5.25 Black pepper, Parma violets and vibrant acidity			
BIN 85 PETIT CABERNET SAUVIGNON MERLOT, KEN FORRESTER, STELLENBOSCH, SOUTH AFRICA, 2013 14% 22.50 8.20 5.80 A youthful wine showing fresh ripe mulberries and plums with a spicy undertone. The perfect all-rounder, and a must for every wine enthusiast.			

SMOOTH AND TEXTURED

BOTTLE	250ML	175ML
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BIN 86 GRENACHE MAISON SATURNIN, IGP GARD, RHÔNE VALLEY, 2014 12.5% 19.95 7.50 5.25 Aromatic red fruit and very quaffable			
BIN 87 CORBIÈRES CHÂTEAU DU VIEUX PARC, CUVÉE TRADITION, LANGUEDOC ROUSSILLON, 2013 13% 19.95 7.50 5.25 Mid-purple in colour, fruity and subtle notes of garrigue herbs – a staff favourite			

HEARTY, AROMATIC AND TOOTHsome

BOTTLE	250ML	175ML
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BIN 88 MALBEC SANTA ANA, MENDOZA, ARGENTINA, 2014 12.5% 17.95 6.50 4.60 Medium bodied and dry with soft, ripe blackcurrant flavours and balancing structure, finishing rounded and juicy			
BIN 89 SYRAH/GRENACHE, CHÂTEAU DU DONJON GRANDE TRADITION, MINERVOIS, 2013 14% 19.95 7.50 5.25 Ripe fruits on the nose and blackberries on the finish			
BIN 90 CÔTES DU RHÔNE VILLAGES LAUDUN, FRANCE, 2013 14.5% 20.95 7.60 5.40 Aromas of ripe cherry, jam and figs			

— HOT BEVERAGES —

TEA 2.00
AMERICANO 2.20
ESPRESSO 1.95
CAFFE LATTE 2.35
CAPPUCCINO 2.35
HOT CHOCOLATE 2.35

— SOFT DRINKS —

PEPSI/DIET PEPSI/LEMONADE 2.25
CORDIALS Ask about available flavours 0.60
FRUIT JUICE Ask about available flavours 2.80
J20 Ask about available flavours 2.20
APPLETISER 2.50
BRITVIC CRANBERRY/GRAPEFRUIT JUICE 2.35
GINGER BEER 2.20

— BEER + CIDER + ALES —

CORONA 4.6% ABV 3.60	BEAR BEST BITTER 3.6% ABV 3.00
PERONI 5.1% ABV 3.60	STRATFORD GOLD 3.8% ABV 3.35
SAM ADAMS BOSTON LAGER 4.3% ABV 3.60	PURE GOLD 3.8% ABV 3.40
STELLA CIDRE 4.5% ABV 4.50	OLD HOOKY 3.8% ABV 3.50
MAGNERS CIDER 4.5% ABV 4.10	BUTTY BACH 3.8% ABV 3.40