



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

**OLIVES (GF) (V)** ..... 2.95  
Mixed marinated Provençal olives

**RUSTIC GARLIC BREAD (V)** ..... 3.75  
Whole roasted garlic bulb with artisan bread, extra virgin olive oil and balsamic vinegar

**BEAR PÂTÉ** ..... 5.75  
Home-made coarse pâté using four cuts of pork and pistachio nuts, served with cornichons and sourdough toast

**CHORIZO (GF)** ..... 3.75  
Mini chorizos roasted in honey

**CRISPY WHITEBAIT** ..... 6.50  
Served with aioli

**CLASSIC CHIP BUTTY (V)** ..... 2.95  
Chunky chips on buttered bread, no messing around

**FISH + CHIP BUTTY** ..... 5.50  
Beer battered or gluten free (GF) battered fish with chunky chips and tartare sauce

**CHICKEN TIKKA (GF)** ..... 5.50  
Tender pieces of chicken thigh, marinated overnight in tandoori paste and yogurt. Served with yogurt, red onion, tomato and cucumber salad.

**LIGHT SHARER** ..... 5.50  
Hummus, red pepper and anchovy tapenade, sun-blushed tomatoes and marinated olives with crusty bread and butter

**BEAR SHARER F&W** ..... 9.95  
Honey-glazed chorizo, marinated olives, brie, red pepper and anchovy tapenade, sun-blushed tomatoes, hummus and Bear Pâté. Served with crusty bread and butter.

## SANDWICHES

With salad and crisps on white or brown bloomer. Also available as a baguette (+£1.00). Served with a large cup of our Soup of the Day for an additional £2.50. Some sandwiches available gluten free – ask your server.

**HAM, CHEESE + PICKLE** ..... 5.25

**TUNA MAYO + CUCUMBER** ..... 4.95

**BRIE, BACON + CRANBERRY SAUCE** ..... 4.95

**CLASSIC BLT** ..... 4.95

## FED & WATERED

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

Served weekdays from 12–3pm

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

\* 175ml glass of house red, white or rosé, pint of house ale, Beck's or Stowford Press cider.

## MAINS

**TRADITIONAL FISH + CHIPS (GF) F&W** ..... 9.95  
Served with mushy peas and tartare sauce, choose from real ale or gluten free batter

**TODAY'S INDIAN CURRY (GF) F&W** ..... 9.50  
Served with pilau rice, a poppadum, a chapati, lime pickle and mango chutney

**HOME-MADE PIE OF THE DAY F&W** ..... 9.95  
Served with seasonal vegetables, chunky chips and gravy

**SAUSAGES + MASH F&W** ..... 9.50  
Trio of pork and herb sausages served with coarse-grain mustard mash and gravy

**THE BEAR PLOUGHMAN'S** ..... 9.95  
Carved ham, pork pie, blue cheese, hard cheese, pickled onions, gherkins, red onion marmalade, spicy tomato jam and salad

**RAVIOLI (V) F&W** ..... 9.50  
Ricotta and basil ravioli with roasted garlic butter and shavings of Le Saint Mont des Alpes cheese

**MOROCCAN TAGINE (V) F&W** ..... 9.95  
Roasted root vegetables, chickpeas and apricot tagine with green harissa in a mint yogurt dressing served with cous cous tabbouleh

**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.

**FISH CAKE (GF) F&W** ..... 9.50  
Fish cake, sautéed spinach, soft poached egg and Hollandaise sauce served with skinny fries or chunky chips

**GOATS' CHEESE TART (V) F&W** ..... 9.50  
Warm tartlet of goats' cheese, spinach, butternut squash and caramelised onion with chive butter sauce served with skinny fries or chunky chips

## SALADS

**CHICKEN CAESAR SALAD F&W** ..... 9.50  
Roasted chicken breast with gem lettuce, classic Caesar dressing, Parmesan croûtons, anchovies and bacon bits

**ORIENTAL STEAK SALAD F&W** ..... 9.95  
Soy and ginger marinated Scottish beef flank with a salad of pickled carrot, cucumber, radish and coriander leaf

## BEAR GRILLS

Served with chunky chips and dressed leaves.

**7oz SCOTTISH FLANK STEAK (GF) F&W** ..... 9.95  
With a choice of roasted garlic butter or green peppercorn and brandy sauce

**7oz GAMMON STEAK (GF) F&W** ..... 8.95  
With spicy pineapple salsa and a soft poached egg

**HUNTERS CHICKEN F&W** ..... 9.50  
Marinated chicken in thyme and garlic, topped with bacon and cheese and smothered in a sticky barbecue sauce

## FLATBREADS 6.95

French-style pizza from Alsace with crème fraîche and onions. Light crispy and perfect for sharing.

Crème fraîche, caramelised onions and smoked bacon lardons

Forest mushrooms, Emmental and Parmesan

Goats' cheese, tomatoes and courgette

Four cheeses – Emmental, red cheddar, mozzarella and blue cheese

## SIDES

**SKINNY FRIES (GF) (V)** ..... 2.95

**CHUNKY CHIPS (GF) (V)** ..... 2.95

**POUTINE (GF) (V)** ..... 3.50  
Canadian style cheesy skinny fries with gravy

**THE WORKS (GF)** ..... 5.50  
A meal in itself – skinny fries with crispy bacon lardons, jalapeño peppers, guacamole, melted cheese and chorizo mayo

**SIDE SALAD (GF) (V)** ..... 2.95

**SEASONAL VEGETABLES (GF) (V)** ..... 2.95

**BEER-BATTERED ONION RINGS** ..... 2.95

## FIZZ FRIDAYS

Share a bottle of sparkling Veuve Devienne between friends for just **£10.95**

Friday 5–7pm

## BEAR BURGERS

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

**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 chilli con carne, guacamole, cheese, jalapeños, lettuce and tomatoes

**UP-STATE BEAR** ..... 10.50  
Breaded chicken burger with buffalo sauce (spicy), blue cheese and salad

**ROQUEFORT BURGER** ..... 9.95  
100% prime British beef burger with Roquefort, red onion confiture, grain mustard mayonnaise and skinny fries

**BIG DADDY BEAR** ..... 16.50  
Two beef burgers in one bun with mayonnaise, salad, relish, double cheese, onion rings, bacon, grilled flat mushroom, cured ham, guacamole, fried egg and pickles

## PUDS

**STICKY TOFFEE CAKE (V)** ..... 4.95  
Sticky toffee pudding with vanilla ice cream

**CHOCOLATE BROWNIE (V)** ..... 5.50  
Chocolate brownie with vanilla ice cream and hot pouring sauce

**ETON MESS** ..... 5.25  
Strawberry ice cream with fresh strawberries, crushed meringue, soft marshmallows, pistachios, strawberry coulis and crème Chantilly

## CHEESE

**ANY THREE** ..... 5.95 **ALL FIVE** ..... 8.50  
Our selection of rustic French cheeses for you to choose from, served with biscuits, celery and red onion confiture

Brie de Nangis / Fourme d'Ambert / Le Saint Mont des Alpes (V) / Pont L'Évêque Gillot / Sainte Maure

## FREE HOUSE AND KITCHEN

Bridgefoot, Stratford-upon-Avon CV37 7LT  
Telephone: 01789 265 540 | Fax: 01789 265 544  
manager@thebearfreehouse.co.uk

## KEEP IN TOUCH

[www.thebearfreehouse.co.uk](http://www.thebearfreehouse.co.uk)

@TheBearPub

(V) Vegetarian (GF) Gluten Free – Please ensure that 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.



CAMPAIGN FOR REAL ALE



THE BEAR

— STRATFORD-UPON-AVON —

# WINE LIST

## WHITE WINES



### HOUSE WINES – FLORAL, ZESTY AND FRUITY

BOTTLE 250ML 175ML

Bin 70	<b>CUVÉE 94, COLOMBARD, COMTÉ TOLOSAN, FRANCE, 2016 11.5%</b> ..... 16.95 ..... 6.25 ..... 4.25 Hints of green apples with beautifully balanced acidity and a long fresh finish
Bin 71	<b>SAUVIGNON BLANC, PRIMERA LUZ, CHILE, 2015 12.5%</b> ..... 17.95..... 6.75 ..... 4.75 Pale straw yellow in colour with aromas of lime and grapefruit
Bin 72	<b>ESCALE CHARDONNAY, IGP PAYS D'OC, FRANCE, 2015 13%</b> ..... 18.95 ..... 6.95 ..... 4.95 Balanced, ripe melons and hints of honey, un-oaked but with a soft buttery finish

### CRISP, FRESH AND SAPPY

BOTTLE 250ML 175ML

Bin 73	<b>PINOT GRIGIO DELLE VENEZIE IGT, SARTORI, ITALY, 2015 12%</b> ..... 19.95 ..... 7.25 ..... 4.95 A powerfully aromatic wine with aromas of wildflowers and tropical fruits
Bin 74	<b>PICPOUL/SAUVIGNON/VERMENTINO, DOMAINE DE BELLE MARE, IGP PAYS DE L'HÉRAULT, FRANCE, 2015 12.5%</b> ..... 21.95 ..... 7.95 ..... 5.75 Fresh grapefruit, lemon and floral scents
Bin 75	<b>SAUMUR BLANC, LA CABRIOLE, CAVE DE VIGNERONS DE SAUMUR, LOIRE VALLEY, AOC, FRANCE, 2014 12%</b> ..... 20.50 ..... 7.50 ..... 5.25 A crisp, fresh wine with notes of honey
Bin 76	<b>YEALANDS ESTATE LAND MADE SERIES, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND, 2015 13%</b> ..... 26.00 ..... 9.25 ..... 6.75 Stone fruit and guava, underpinned with notes of fresh mown grass from this award winning estate
Bin 77	<b>SANCERRE, DOMAINE FRANCK MILLET, LOIRE VALLEY, 2015 12.5%</b> ..... 32.50 ..... 10.95 ..... 7.95 Aromatic herbs and a pleasing minerality

### RICHER, SOFT AND MELLOW

BOTTLE 250ML 175ML

Bin 78	<b>PETIT CHENIN BLANC, KEN FORRESTER, STELLENBOSCH, SOUTH AFRICA, 2015 13.5%</b> ..... 23.50 ..... 8.75 ..... 5.95 A youthful fresh wine with quince and pear drop flavours. Rich and round with an appetisingly tangy finish.
Bin 79	<b>POUILLY-FUISSÉ, DOMAINE FERRET, 2014 13.5%</b> ..... 39.95 ..... — ..... — This beautiful white Burgundy outclasses many 1er Crus from the Côte de Beaune. Ultra-fresh and delicate, yet with substance.

## ROSÉ WINES

BOTTLE 250ML 175ML

Bin 80	<b>CUVÉE 94, CINSAULT, IGP PAYS D'OC, FRANCE, 2016 12%</b> ..... 17.50 ..... 6.50 ..... 4.75 With an attractive pale pink colour, this is a light, dry un-oaked and refreshing rosé from the Languedoc
Bin 81	<b>CÔTES DE PROVENCE, AOC, LA VIDAUBANAISE, FRANCE, 2015 12.5%</b> ..... 22.95 ..... 8.50 ..... 5.95 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

Bin 90	<b>CUVÉE 94, CARIGNAN/GRENACHE, VIN DE FRANCE, 2016 12%</b> ..... 16.95 ..... 6.25 ..... 4.25 Rich with ripe fruit character and a hint of peppery spice
Bin 91	<b>MERLOT, PRIMERA LUZ, CHILE, 2015 13%</b> ..... 17.95..... 6.75 ..... 4.75 Fresh, raspberry and strawberry nose, with a light and juicy palate bursting with forest fruit

### FULL, VELVETY AND ROUND

BOTTLE 250ML 175ML

Bin 92	<b>SYRAH, CAVE DE SAINT DESIRAT, IGP L'ARDÈCHE, FRANCE, 2013 12%</b> ..... 19.95 ..... 7.25 ..... 4.95 Black pepper, Parma violets and vibrant acidity
Bin 93	<b>SHIRAZ, TOOMA RIVER, AUSTRALIA, 2015 13.5%</b> ..... 23.50 ..... 8.75 ..... 5.95 A touch of spice, dark berry juice and a really clean and lovely finish

### SMOOTH AND TEXTURED

BOTTLE 250ML 175ML

Bin 94	<b>CABERNET SAUVIGNON/MERLOT/GRENACHE, LES GRANGES DE FELINES, IGP PAYS D'OC, 2014 13%</b> ..... 19.95 ..... 7.25 ..... 4.95 Ripe, smooth and juicy
Bin 95	<b>CORBIÈRES, SYRAH/CARIGNAN, CHÂTEAU DU VIEUX PARC L'HÉRITAGE, AOC, 2014 13%</b> ..... 22.00 ..... 7.95 ..... 5.75 Mid-purple in colour, fruity and subtle notes of garrigue herbs – a <i>staff favourite</i>

### HEARTY, AROMATIC AND TOOTHsome

BOTTLE 250ML 175ML

Bin 96	<b>MONTE LLANO TINTO RIOJA, RAMON BILBAO, SPAIN, 2015 13.5%</b> ..... 19.50 ..... 7.25 ..... 4.95 Subtle aromas of ripe fruits and fresh on the palate
Bin 97	<b>GRENACHE/SYRAH, CHÂTEAU DU DONJON, GRANDE TRADITION, MINERVOIS, 2014 14%</b> ..... 21.50 ..... 7.95 ..... 5.75 Ripe fruits on the nose and blackberries on the finish
Bin 98	<b>CÔTES DU VENTOUX, LES BOUDALLES, DOMAINE BRUSSET, RHÔNE, AOC, 2015 13%</b> ..... 21.95 ..... 7.95 ..... 5.75 A well balanced, fruity wine with smooth tannins

## CHAMPAGNES + SPARKLING WINES

750ML 125ML

Bin 100	<b>VEUVE DEVIENNE, VIN MOUSSEUX NV, 11.5%</b> ..... 21.95 ..... 4.50 A classic Alsace brut featuring the lightness, freshness, liveliness and elegance of Chenin Blanc
Bin 101	<b>VEUVE DEVIENNE, VIN MOUSSEUX ROSÉ SEC NV, 12%</b> ..... 22.95 ..... 4.75 Like its sister wine above but blended with a little Pinot Noir
Bin 102	<b>CHAMPAGNE BRUT BARON DE MARCK NV, 12.5%</b> ..... 34.95 ..... 6.50 A pure, soft champagne with stylish character. Its fruit is fresh and appealing, bursting with apples and lemons.
Bin 104	<b>TAITTINGER, NV BRUT RÉSERVE, CHAMPAGNE, FRANCE, 12.5%</b> ..... 49.50 ..... 8.50 Crisp, citrusy aromas with subtle toasty notes. An elegant balanced finish from this predominantly Chardonnay based blend
Bin 105	<b>TAITTINGER, NV PRESTIGE ROSÉ, CHAMPAGNE, FRANCE, 12%</b> ..... 59.95 ..... 10.50 Fresh aromas of wild strawberries and spice. Elegant and subtle flavours.