

The Bear Inn, Hodnet

Sunday Menu 2016

Starters

Prawn Cocktail with Buttered Bread *

Cream of Leek & Potato Soup with a Locally Baked Artisan Cob *

Citrus & Honey Poached Pear Salad with Toasted Walnuts, Apple Match Sticks and Sticky Red Wine Syrup *

Chicken Liver Pate with Apple & Pear Chutney and Toasted Bread

Mixed Olives & Feta Marinated in Garlic, Herb & Lemon Infused Oil*

Main Courses

Rare Roast Top-Side of Shropshire Beef with Beef-Dripping Roast Potatoes, Seasonal Vegetables, Carrot & Swede Mash, Yorkshire pudding and Red Wine Gravy *

**Slow Cooked Lamb Shoulder Beef-Dripping Roast Potatoes, Seasonal Vegetables, Carrot & Swede Mash, Yorkshire pudding and Red Wine Gravy **

Roasted Chicken Supreme with Beef-Dripping Roast Potatoes, Seasonal Vegetables, Carrot & Swede Mash, Yorkshire pudding and Red Wine Gravy

Scampi & Triple Cooked Chips with Mushy Peas and Tartar Sauce *

** Pan Fried Sea Bass Beef-Dripping Roast Potatoes, Seasonal Vegetables, Carrot & Swede Mash with a Roasted Tomato & Pepper Sauce **

Mature Cheddar Cheese and Spring Onion Frittata with New Potato Salad and Dressed Garden Salad £10.95* (V)

Pork & Red Onion Marmalade Sausages with Creamy Mash, Seasonal Greens and Red Wine Gravy *

Puddings

Triple Chocolate Brownie with White Chocolate Sauce and Vanilla Ice-Cream *

Farmhouse Cheese Plate with Apple & Pear Chutney, Grapes and Crackers *

The Bear's Mixed Fruit Mess with Chantilly Cream & Meringue *

Sticky Toffee Pudding with Butterscotch Sauce and Honey Combe Ice - Cream *

Vanilla Crème Brulee with Shortbread

Two Courses £16.95, Three Courses £19.95

**Available as Child's Portion, ** £2 Supplement*

Sunday Special - Complimentary Childs Main Course per Adult Main Ordered, Childs Starters and Puddings £3