



**THE WHITE BEAR**  
COUNTRY PUB & DINING ROOMS

**NIBBLES & STARTERS**

OLIVES <i>Marinated olives</i>	4.45	PANKO & GARLIC KING PRAWNS <i>Lime &amp; sweet chilli sauce</i>	10.45	BLUE CORN TORTILLA <i>Guacamole &amp; Pico-de-Gallo</i>	7.95
CRISPY SALT & PEPPER FRIED SQUID <i>Garlic aioli, grilled lemon</i>	10.95	SOUP OF THE DAY <i>Mini rustic loaf</i>	6.95	CAULIFLOWER WINGS <i>Hoisin dressing, seaweed</i>	7.45
ORIENTAL VEGETABLE DUMPLINGS <i>Wakame, soy &amp; ginger dressing</i>	8.45	BBQ PORK RIBLETS <i>Blue cheese dip</i>	9.45	TRUFFLE & CHEESE ARANCINI <i>Cheddar cheese sauce, grated Parmesan, truffle oil</i>	8.45

**SUNDAY ROASTS**

— TRIO OF ROAST —

*Dry aged native breed roast beef, roast chicken, sage & shallot stuffing, pork loin, served with Yorkshire pudding, served with roast potatoes, maple glazed root vegetables, cabbage, leeks & peas traditional gravy*  
27.95

— ROAST CHICKEN SUPREME —

*Served with sage & shallot stuffing, Yorkshire pudding, roast potatoes, maple glazed root vegetables, cabbage, leeks & peas traditional gravy*  
19.95

— ROAST RUMP OF LAMB —

*Served with Yorkshire pudding, roast potatoes, maple glazed root vegetables, cabbage, leeks & peas traditional gravy*  
25.95

— PORK LOIN —

*Served with Yorkshire pudding, roast potatoes, maple glazed root vegetables, cabbage, leeks & peas traditional gravy*  
20.95

— BEETROOT WELLINGTON —

*Served with roasted new potatoes, maple glazed root vegetables, cabbage, leeks & peas, vegan gravy*  
17.95

— DRY AGED ROAST BEEF —

*Served with Yorkshire pudding, roast potatoes, maple glazed root vegetables, cabbage, leeks & peas traditional gravy*  
23.95

CAULIFLOWER CHEESE	5.95	SAUTÉED GREENS & PANCETTA	5.45
CREAMED SPINACH	5.45	PIGS IN BLANKETS	6.45

**MAINS**

WAGYU BURGER <i>Beef &amp; pancetta, sesame seeded brioche bun, horseradish mayonnaise, beef tomato, gem lettuce, caramelised onion, gherkin, skin-on seasoned fries</i> <i>Add bacon +2.45, Add cheese +1.95, Add truffled mushroom +1.45, Add extra Wagyu patty +6.95</i>	17.95	ROAST BUTTERNUT SQUASH RISOTTO <i>Crispy sage, chargrilled baby courgettes, peashoots</i> <i>Add pancetta +1.95</i>	16.95	PAN-SEARED CORNISH PLAICE <i>Sautéed new potatoes, brown shrimp butter, crispy capers</i>	21.95
		WARM FALAFEL SALAD <i>Butternut squash, beetroot hummus, feta, olives, pomegranate</i>	14.95	WILD MUSHROOM LINGUINI <i>Herb crumb, creamy cheese sauce</i> <i>Add pancetta +1.95</i>	15.95
7oz DRY AGED FILLET STEAK <i>Chunky chips truffle butter, half roasted garlic</i>	35.95	10oz DRY AGED SIRLOIN <i>Chunky chips truffle butter, half roasted garlic</i>	34.95	VEGAN BURGER <i>Mixed broad beans, peas &amp; spinach, breadcrumbs, gem lettuce, beef tomato, red onions, chimichurri, farmhouse bun, skin-on seasoned fries</i>	15.95
		BEER BATTERED FISH & CHIPS <i>Crushed peas, homemade tartare sauce, lemon</i>	16.95		

**SIDES**

CHUNKY CHIPS <i>Add truffle &amp; parmesan +1.95</i>	4.45	MIXED HOUSE SALAD <i>Lemon basil dressing</i>	3.45	SKIN-ON SEASONED FRIES <i>Add truffle &amp; parmesan +1.95</i>	4.45
MAPLE & MUSTARD GLAZED CARROTS	4.95	SWEET POTATO FRIES	4.95	TENDER STEM CHILLI BROCCOLI	5.45
		ONION RINGS <i>Blue cheese mayo dip</i>	5.45		

## DESSERTS

BAKED CHOCOLATE BROWNIE <i>Vanilla ice cream, chocolate glaze</i>	7.95	STICKY TOFFEE PUDDING <i>Toffee sauce, salted caramel ice cream</i>	7.95	APPLE TARTE TATIN <i>Vanilla ice cream</i>	7.45
PECAN PIE <i>Maple syrup, condensed milk ice cream</i>	7.95	RUM BABA <i>Fresh berries, chantilly cream, spiced rum syrup</i>	8.95	TIRAMISU <i>Coffee syrup, coffee chantilly</i>	7.45
CHOCOLATE & ORANGE TART <i>Fresh raspberries, raspberry sorbet</i>	8.45			JUDE'S ICE CREAMS & SORBETS Ask for today's flavours	
				2 scoops	4.95
				3 scoops	5.95

*Allergen and dietary information is not listed on this menu. Please speak to a member of staff and view our allergen matrix before ordering.*

*Please advise a team member when ordering your food of any allergies or intolerances, even if you are a regular guest, as our ingredients and recipes can change. We produce our food in kitchens with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free.*

*Gratuities are appreciated and fully passed on to the team.*



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