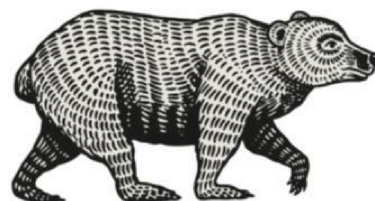


The Old White Bear

Bloody Mary 9 / 12



Small Plates

Bread and butter 4.5 v

Crumpet rarebit 6.5

Chicory salad, pear, walnut, mustard dressing 9 vg

Devilled crab on toast, sour cream, lime coriander 12.5

Cured trout, creme fraiche, watercress, dill 12.5

Crumbed sweetbreads, curly endive, anchovy dressing 13.5

Our Roasts

21-day aged top side beef, horseradish cream 26

Lemon and herbs Chicken thigh & drumstick 22

Slow roast rolled pork belly, apple sauce 24

Red lentil & vegetable nut roast 19.5 v

All served with roast potatoes, carrots, parsnips, charred sprout tops, Yorkshire pudding and gravy
(*vegan roast served without Yorkshire pudding and with vegan gravy*)

Mains

Pan fried cod, chickpeas, mussels 22

Onglet steak, ratte potato, onion gravy, greens 26

Sides

Triple cooked chips 5.5

Cauliflower cheese 8.5

Baby gem, balsamic dressing, sunflower seeds 5

Dessert

Sticky toffee pudding, toffee sauce vanilla ice cream 9

Warm chocolate cake, cocoa crumble, chocolate and orange custard, hazelnuts 9

V - Vegetarian Vg - vegan

What we're drinking...

Pork belly - Pinot Noir, Calusari 30

Top side beef- Cotes du Rhone Rouge 35

Roast chicken – Pinot Grigio, Orsino 28

Red lentil & veg nut roast - Verdejo Orgánico, Campo Flores 26.5

A discretionary service charge of 12.5% will be added to your table.

Please be aware that our food may contain or come into contact with common allergens. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur.