



ENGLISH RESTAURANT

# THREE COURSE MENU

## SNACKS

Rosemary Sourdough £7  
cultured butter

Sausage Roll £8  
piccalilli

Smoked Salmon Blini £9  
caviar & crème fraiche

## STARTERS

Prawn Cocktail  
bloody mary sauce

Butternut Squash Soup  
toasted hazelnuts, pumpkin oil \*  
GF/V

Ham Hock Terrine  
piccalilli, lardo, toasted sourdough

## MAINS

Truffle Polenta  
spinach, mushroom ragu, Old  
Winchester GF/V

Loch Duart Salmon  
crushed new potatoes, kale, whole  
grain mustard GF

West End Farm Pork Belly  
caraway cabbage, apple cider sauce

6oz Dry-Aged Beef Burger  
beef tomato, pickles, cheddar, triple  
cooked chips

## SIDES

Triple Cooked Chips £6 GF/V | Garden Leaf Salad mustard vinaigrette £6 GF/V  
Peppercorn Sauce £3 | Tenderstem Broccoli chilli & garlic £8 GF/V

## DESSERTS

Steamed Treacle Sponge  
clotted cream

Dark Chocolate Torte  
candied orange, vanilla ice cream \*

Brioche Bread & Butter Pudding  
cinnamon ice cream

British Cheese (£5 supplement)  
apple & cider chutney, mixed  
crackers, grapes & celery

V vegetarian | GF gluten-free | \*contains nuts

Some dishes contain ingredients that are not specified in the description. Please speak to your server if you wish to discuss allergens. Unfortunately, we are unable to guarantee the absence of nuts in any of our dishes. Although thorough precautions have been made fish may contain bones. Prices include VAT | exclude a discretionary 12.5% service charge added to your final bill. The Crazy Bear Hotels are cashless.