



The Bear's Paw

Friday 18th May

All our food is freshly prepared and cooked to order. We source the very best local and free range produce wherever possible

Food orders to be placed at the bar or catch a passing member of the team

Please enjoy our relaxed pub atmosphere and informal service

Nibbles

Freshly baked Mixed breads with garlic aioli and olive tapenade (v)	£4.50
Marinated Aegean and Kalamata pitted Olives. (v)	£2.95
Garlic ciabatta bread (v)	£3.50
Cheesy garlic ciabatta bread	£4.00
Selection of flavoured Chipolatas with honey mustard mayonnaise	£3.95
Nachos covered in melted mozzarella with dips of sour cream, salsa and guacamole (v)	£5.95

Starters

Chefs homemade Chicken and Sweetcorn Soup with crusty bread.	£4.75
Baked Field Mushrooms with Blacksticks blue cheese, rocket, pine nuts and balsamic syrup (v)	£5.75
Homemade Black Pudding with a soft poached egg and wholegrain mustard jus.	£5.95
Smoked Mackerel fillet , sat on a warm salad of green beans, new potatoes and pickled golden beetroot and horseradish dressing.	£5.75
Hand picked crab and fresh seawater prawn cocktail , bloody Mary sauce, avocado and toasted bread shards	£6.75
Sizzling king prawn pil pil , infused with garlic and chilli and served with garlic ciabatta bread .	£6.25
Squid rings pan fried with spicy chorizo sausage finished with lemon and parsley and served with toasted pesto bread.	£5.95
Wye Valley Asparagus served with poached egg and hollandaise sauce.	£5.95
Ham hock and parsley rilette , served with homemade piccalilli, and toasted ciabatta croute	£5.95

Deli Boards

Cheese Board - Sandhams Lancashire, Blacksticks Blue, Anne Wigmore's soft sheep's milk Cheese, and creamy Goats Cheese with celery, grapes & apple
Fish Board - Smoked salmon, smoked trout, pickled herring, garlic king prawn skewers, and pickled cucumber
Charcuterie Board - Parma ham, chicken liver parfait, ham hock rilette, Cheshire ham, half a homemade black pudding scotch egg
Mixed Board - Chicken liver parfait, smoked mackerel, Sandhams Lancashire cheese, half a homemade black pudding scotch egg, ham hock rilette
£9.95 per board. All served with rustic bread and house chutney

Salads

Blacksticks Blue Cheese and caramelised Walnuts with house dressing	£10.50
Smoked Trout and sun blushed tomato salad , Horseradish dressing	£10.50
Greek salad of Feta cheese, misto olives, sun blushed tomatoes, cucumber and baby gem lettuce	£10.50
Chicken, Bacon and Avocado salad with crunchy croutons	£10.50

Either / Or

Salmon and smoked haddock Fishcake served with salad garnish and tartar sauce.	£5.95/£9.95
Risotto of Leek and Smoked Haddock with parmesan shavings and crispy leeks.	£5.95/£9.95
Glazed Goats cheese on croute , sat on an olive, sun blush tomato, balsamic and rocket salad.	£5.95/£9.95

Mains

28 day aged Bowland 10oz Rib eye steak served on a skillet with roast tomato, bell pepper, mushroom, hand cut chips.	£19.95
The Bear's Paw Steak Burger with bacon, melted cheddar cheese, served with hand cut chips, dips and chutney	£11.50
Steak And Weetwood Ale Pie with button onions, peas and hand cut chips	£11.95
Fresh North Sea Haddock in beer batter, mushy peas, homemade tartar sauce and hand cut chips	£12.50
Fresh Tagliatelle with roasted Mediterranean vegetables, rocket pesto and feta cheese	£10.50
Oven roast Chicken Breast , with sun blush tomato mash, parma ham wrapped asparagus and wild garlic cream sauce	£13.50
Chargrilled 10oz Gammon steak served with fried egg, garden peas and hand cut chips	£10.95
Slow braised Belly Pork sat on black pudding mash, buttered spring cabbage with cider jus	£13.95
Roasted rump of salt marsh Lamb , served on pan fried potato cake, with a pea puree, poached leek and olives	£16.50
Chicken or Prawn Caesar Salad. Chargrilled Chicken/Garlic King Prawns, baby gem lettuce, parmesan, anchovies, croutons, pancetta, boiled egg and homemade dressing	£12.95
Pan fried Sea bream with a homemade crab cake, buttered kale and cauliflower puree	£12.95
Steak stone special! 8oz fillet steak cooked to your own liking (as you're the chef!) served with jenga chips, mixed leaf salad and hollandaise and pepper dipping sauces	£23.95
Half roast duck served with wild and basmati rice, stir fried vegetables in a filo basket and plum sauce.	£16.25
Pan fried Seabass served with a wild garlic rosti, tomato ragu and vegetable ribbons.	£13.50
The Bear's Paw Mixed Grill , Chargrilled rump steak, gammon steak, lamb steak, pork sausage, lambs kidney and black pudding served with grilled tomato, flat mushroom, jenga chips and a fried egg.	£18.95
Baked Fillet of Cod with a Chorizo, Mussel and Leek broth with new potatoes.	£15.50

Sides

Hand cut chips	£3.00	Crispy onion rings	£3.00
Mixed leaf salad	£3.00	Creamy mash potato	£3.00
Jacket Potato	£3.00	Seasonal vegetables	£3.00
Buttered New potatoes	£3.50	Peppercorn sauce	£2.50
Rocket, parmesan and cherry tomato salad with balsamic dressing.	£3.00	Diane Sauce	£2.50
		Bloomer bread and butter	£1.25
		Curly Kale with Pancetta	£3.00

Don't forget that during the daytime we also run an extended lunch menu with lots of sandwiches and lighter bites!

Please see our separate desserts menu for tasty treats and stickies!



White	Wines of the Month are located on blackboard by bar		Red
Wallaby Ridge Chardonnay, 2010, South Eastern Australia A delicious, juicy, fresh chardonnay, clean melon & peach characters with a hints of citrus. 175ml glass £4.00 / £250ml glass £5.70	£15.50	Nuevo Extremo Merlot, 2010, Chile Another simple stunner from this grape, a full bodied red packed with plum fruit. 175 ml glass £4.00/250ml glass £5.50	£14.95
Trivento Viognier, 2010, Argentina Aromas of apricot with floral notes lead to a ripe fruity palate with zesty acidity. 175ml glass £4.75 / 250ml glass £6.60	£16.95	Wallaby Ridge Shiraz, 2009, Australia Concentrated , ripe berry aromas, a smooth full palate of black fruits & spicy undertones. 175ml glass £4.25 / 250ml glass £5.70	£15.50
Al Verdi Pinot Grigio, 2010, Italy A typically tropical fruit driven wine with finely balanced levels of creamy oak. 175ml glass £4.50 / 250ml glass £6.40	£17.50	Trivento Malbec, D.O. Mendoza, CYT, 2010, Argentina Bouquet of dark berry fruits leads to a mouthful of ripe, full-flavoured richness. Smooth tannins and red fruit flavours. 175ml glass £4.75/ 250ml glass £6.60	£16.95
Mirror Lake Sauvignon Blanc, 2009, New Zealand An excellent sauvignon from Marlborough, a lovely bouquet of fresh gooseberries leads to a crisp lingering finish. 175ml glass £5.00 / 250ml glass £7.15	£19.50	Paternina 'Accolado' Cosecha Rioja, 2008, Spain A youthful style rioja, not too heavy with blackcurrant fruit and hints of spice. 175ml glass £5.00 / 250ml glass £7.15	£19.50
Grant Burge 'GB23' Chardonnay Viognier, 2009, Australia Pale gold with green hues & fresh aromas of tropical peach and melon. Ripe & creamy with a clean citrus finish.	£19.50	Sabina Tinto Tempranillo Navarra, 2010, Spain Tempranillo grape, matured in American oak barrels then stored to allow the full bouquet to develop.	£17.95
Paternina Banda Dorada White Rioja, 2010, Spain Bright, fresh & clean with lively citrus fruit characters, leading to crisp acidity on the finish.	£18.95	Trewa Carmenere, 2010, Maule Valley, Chile Pretty youthful, brilliant, and red colour. Fragrances of high intensity with smooth notes of wild fruits. In mouth is expressive	£18.50
Los Gansos Gewurztraminer, 2010, Chile A complex and expressive nose filled with the aromatic presence of fresh fruits, rose petals and hints of spices and litchi fruit.	£19.95	and stands out the wild fruit, berries, Moorish and smooth berries. Niel Joubert Pinotage, Paarl Valley, South Africa. 2009 Deep core with bright purple edge. Typical mulberry, fresh earth, some vanilla notes. Rich and full in the mouth with supple tannins. Flavours roll out across the palate.	£19.95
Pinot Grigio Corte Viola, 2009, Italy Fresh bouquet of fruit and flowers. Fragrant, dry, zesty, well-orchestrated and well balanced with persistent hints of fruit.	£20.95	Sepia Pinot Noir Reserva, 2011, Chile Bright ruby-red, fresh raspberries and cherries aroma. Palate is full of dark berries with soft ripe tannins giving a juicy fruity sensation.	£20.95
Bradgate Chenin Sauvignon, 2008, South Africa Crisp elegant with tropical pear flavours complimented by a ripe green fig intensity.	£22.95	Cotes du Rhone, Noble Dame de Treilles, 2010, France From one of the Rhone valley's most prestigious producers, this red is medium-bodied with soft cherry and raspberry fruit, and a warming peppery finish.	£22.50
Ventisquero Chardonnay Reserva, 2008, Chile Intense golden yellow oak aged Chardonnay with tropical fruit aromas. Hints of apricots and peaches on the palate with a well balanced acidity and a long, citrus finish.	£23.95	Bradgate Syrah, 2009, South Africa Ripe plum, mulberry and red cherry flavours are spiced and structured by maturation for 9 months in oak barrels	£22.95
Chateau Lamothe Bordeaux Blanc, 2010, France Traditional Bordeaux blend of Sauvignon, Semillon and Muscadelle rarely found these days. Barrel aged on its lees for only three weeks to leave a smooth, rounded and fruity wine.	£24.95	Chianti Botter DOCG, 2009, Italy A brilliant ruby colour with an intense bouquet. Very smooth, cool and silky smooth on palate.	£22.95
Gavi DOCG Stefano Massone, 2010, Italy A delicious medium-dry white, laced with floral notes, fresh melon, lemon and apple fruit and a touch of hazelnut.	£25.50	Los Vascos Cabernet Sauvignon DBR (Lafite), 2009, Chile From the Chilean vineyards of Domaines Barons de Rothschild (Lafite), red berry flavours with hints of cassis and a smoky undertone and soft tannins on the finish.	£25.95
Geoffroy Chablis Dom. Verger, 2009, France A classic Chablis mineralogy enhanced with fine fruit flavours and gentle acidity.	£33.95	Montes de Ciria Rioja Reserva, 2006, Spain Juicy tannins carry long-lasting notes of black cherry, ripe red berries, vanilla and cinnamon, which lead to a smooth oaken and rounded finish.	£29.95
Pouilly-Fumé Masson-Blondelet, 2010, France As you would expect from this renowned area: Flinty & dry with gooseberry fruit & a long dry crisp finish.	£37.50	Fleurie, Domaine Cave de Fleurie, 2011, France A real French classic! This summery red wine is light in body coupled with a seductive perfume of red summer fruits. The palate is medium weight with flavours of red berries	£34.95
Meursault Domaine Drouhin, 2007, France Classic hints of nuts, cinnamon, honey and butter. Toasty minerals, spices and white fruits are in abundance.	£55.00	Bourgogne Pinot Noir, Domaine Alain Geoffroy, 2010, France Vibrant, ruby, medium bodied and fresh, with raspberry, plum, vanilla, beetroot and subtle spice. Well structured and balanced.	£35.95
Champagne / Sparkling Wine		Urbina Rioja Gran Reserva, 1996, Spain Reddish-garnet, splendid ripe, complex nose, harmonious, well-balanced oak and fruit tannins, intense rich fruit, great finesse, velvet smoothness and wondrous length.	£39.25
Verduzzo Prosecco Spumante DOC, Italy - By Glass £5.25 Good structure, dry in style, brilliant colour, perfumes of apple, liquorice hints with honey and acacia.	£25.50		
Bosco Dei Cirmiolli Prosecco Frizzante, Ca Montini, Italy. (Spago closure)	£23.00		
Forget-Brimont Brut 1er Cru NV.	£37.00		
Forget-Brimont Brut Blanc de Blancs.	£42.50		
Veuve-Clicquot Ponsardin NV.	£59.95		
Bollinger Special Cuvée NV.	£66.50		
Rosé Champagne/Sparkling Wine		Rosé Wine	
Zonin Rosato Vno Spumante Brut.	£27.00	Al Verdi Pinot Grigio Rose, 2009, Italy A gentle rose hue, showing ripe berry fruit on the palate with a clean, refreshing finish. 175ml glass £4.35/250ml glass £6.25	£17.50
Champagne Forget-Brimont Rosé.	£47.00		
Veuve-Clicquot Rose NV Champagne.	£79.00	Wildwood Zinfandel Rosé, 2010, USA Mouth-watering summer berry flavours create this refreshing rosé. 175ml glass £4.45/250ml glass £6.35	£17.95
Dessert wine			
Concha Y Toro Late Harvest Sauvignon Blanc Chile 2008	£17.25		
	By 125ml Glass £5.75		
Chateau Manos Cadillac, Grand Vin De Bordeaux 2009. 1/2 Bottle	£21.95		

The Bear's Paw Inn

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www.thebearspaw.co.uk