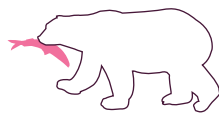


THE WHITE BEAR

FOOD MENU &
WINE LIST



www.whitebear-bristol.co.uk

SUMMER MENU

All our ingredients are locally sourced where possible and all dishes are lovingly hand-made.

DAILY SPECIALS AVAILABLE ON CHALK BOARD

Soup of the day (see specials board) (V) £3.50

Served with crusty bread

Bread and olives (V) £2.95

Herbert's Bakery bread selection with marinated green and black olives oil and balsamic vinegar

Add hummus for £1

Pannini £3.50

Bacon, brie and cranberry

Mozzarella, tomato and basil pesto (V)

Cheddar, home cooked ham and dijon mustard

Roasted vegetables and hummus (V)

Char grilled steak ciabatta £4.95

4oz steak cooked to your liking with sautéed red onions and dijon mustard in a ciabatta roll.

Sausage sandwich £3.95

Pork and leek sausage with a red onion chutney

BLT £3.50

Smoked bacon, plum tomato, crisp leaf and mayonnaise

Fish finger sandwich £3.95

100% cod fish finger with lime and coriander mayonnaise

Sandwiches come on either white or granary bread served with dressed leaves

Poached salmon and sweet potato fish cake £3.95

Served with salad and lime and coriander mayo

Lamb kofta £4.95

Fresh minced lamb seasoned with chilli, mint and cumin, grilled and served with dressed leaves, pita bread and a mint yoghurt dip

Char grilled chicken and bacon ciabatta

Served with red pepper mayo and dressed leaves.

Add a bowl of home made chips
to your order for only £1.00

Bowl of home made chips £1.95



LARGE PLATES

Grilled pork chop £7.50

Served with buttered savoy cabbage, dried cranberries, bacon lardons, apple and cinnamon sauce

Home cooked ham £7.75

Served with jersey royals, green beans, wilted spinach, pesto cream sauce

Crab linguine £7.95

Fresh pasta, tossed with crab meat, lemon, chilli and parsley, served with garlic ciabatta

Wild mushroom risotto (V) £7.25

Home made risotto with wild mushrooms, garden peas and thyme, finished with flaked parmesan

Lasagne £6.95

A traditional home-made beef lasagne, served with salad and garlic bread

Vegetarian Lasagne (V) £6.95

Roast butternut squash, baby spinach lasagne served with salad & garlic bread

Salmon and chive fish cakes £7.50

Served with salad and lime and coriander mayo

Fish and chips £6.50

Beer battered haddock, served with chips, fresh minted peas, fresh lemon and homemade tartare sauce

SALADS

Goats cheese salad (V) £6.95

Honey glazed grilled goats cheese, toasted pine nuts & semi-dried tomato salad with a sweet balsamic dressing

Poached salmon salad £7.25

Poached Scottish salmon, semi dried tomatoes, marinated olives, lemon herb dressing

Marinated cajun salad £7.50

Served with crisp green beans, garlic croutons and roasted cherry tomatoes

BURGERS

Handmade burgers, char grilled to order and served in a sour dough bun with red onion chutney home made chips and dressed leaves

8oz handmade

West Country beef burger £6.50

With vintage cheddar and chorizo £7.50
Stilton and smoked bacon £7.50

Whole corn fed

chicken breast burger £6.50

With vintage cheddar and smoked bacon £7.50

Homemade

Spicy bean burger (V) £5.95

With stilton or cheddar cheese £6.95

PUDDINGS

A selection of sorbets £2.95 A selection of ice creams £2.50

Dessert special £3.50 Please check specials board

Please note: all our meals may contain traces of nuts.
Please inform a member of staff if you have any allergies.

THE WHITE BEAR SUNDAY LUNCH

We pride ourselves in serving up Bristol's largest and tastiest roast dinners.
Menus available on request.

Served from midday until 6pm (or until we run out)



WINE LIST

Santa Serena Sauvignon Blanc (Chile)

A very clean and citrusy Sauvignon Blanc with bags of flavour and great balance.

£10.95 bottle | £2.95 small glass | £3.85 large glass

Ropiteau L'Emage Chardonnay **Vin de Pays d'Oc** (France)

Rich, dry Chardonnay with lemon butter character.

£12.50 bottle | £3.20 small glass | £4.20 large glass

Drostdy Hof Steen (South Africa)

Chenin Blanc by any other name. Aromas of citrus fruit. Medium-bodied with plenty of ripe fruit flavours.

£12.75 bottle | £3.30 small glass | £4.30 large glass

Trulli Pinot Grigio (Lombardia Italy)

Flowery young aroma with a hint of spice. Dry and crisp with good fruit

£13 bottle | £3.45 small glass | £4.55 large glass

Santa Serena Rose (Chile)

Crunchy red berry fruit character on the nose and palate, an off-dry style which is very refreshing.

£10.95 bottle | £2.95 small glass | £3.85 large glass

Santa Serena Merlot (Chile)

Light, plummy notes on the nose and ripe berry fruit with soft tannins on the palate make for a very smooth and balanced wine.

£10.95 bottle | £2.95 small glass | £3.85 large glass

Otra Vida Shiraz (Argentina)

Luscious blackberry and plum flavours mingle with chocolate and spice in this ripe, full-bodied shiraz.

£12.50 bottle | £3.35 small glass | £4.25 large glass

Drostdy Hof Pinotage (South Africa)

Medium-bodied with a distinctive berry fruit aftertaste and a well-structured tannin mouthfeel.

£13 bottle | £3.45 small glass | £4.55 large glass

Sunrise Cabernet Sauvignon (Chile)

Full, rich, blackcurrant fruit flavours make this Chilean Cabernet a real joy to drink.

£14 bottle | £3.70 small glass | £4.75 large glass

Trulli Prosecco (Italy)

Elegant fruity aromas of pear and apple. A smooth, fresh and well-balanced wine.

£17.50 bottle

Trulli Prosecco Raboso (Italy)

A fresh, crisp and elegant rosé. Packed with fruit flavours and with great finesse

£17.50 bottle

Moët et Chandon Brut Imperial (Champagne)

Delicately vinous with vine and lime blossom aromas. The palate is well balanced and shows finesse.

£45 bottle

