

The Bear Public House

SMALL PLATES

- HOUSE MADE CHIPS & DIPS** 10
spinach and artichoke dip, avocado guacamole
- CHIP SHOP CHIPS** 8
seasoned hand cut fries, curry bbq, mayo
- SALMON RILLETTE** 16
brioche toast, mache, lemon vinaigrette
- ASIAN PORK BELLY BAO BUNS** 15
slaw, sweet chili lime vinaigrette
- SMOKED CHICKEN WINGS** 12
*buffalo, bbq, salt & pepper
blue cheese, ranch, "FLIK Fil-A sauce*
- ASSORTMENT OF LOCAL CHEESES** 17
*honeycomb, home made chutney or jam,
dried fruit & seeds, assorted crisp and crackers*

SALADS

- CAESAR SALAD** 12
*little gem, hard boiled egg, herbs de provence
croute, crispy shallots*
Add protein ~ chicken + \$6
- TUNA NIÇOISE**
*4 pepper blend seared big eye tuna, little gem,
deviled egg, yukon gold potato, sweet peppers,
olives, fine herbs simple vinagrette*
- 4oz 16
6oz 22
- MARINATED TOMATO SALAD** 12
*fresh basil, red onion, baby arugula, shaved
parmesan, white balsamic dressing*

MAINS

- SCHLAFLY ALE FISH & CHIPS** 15
*fresh haddock, seasoned hand cut fries,
spicy remoulade*
- LEMON THYME RISOTTO** 20
butter poached lobster, peas, lobster glace
- VEGETARIAN LEMON TYME RISOTTO** 13
*roast maitake mushroom, peas,
beurre de escargot*
- BEAR PUB BURGER** 16
*8oz beef burger, local cheddar cheese, onion
chutney, seasoned hand cut fries*
Add bacon ~ + \$1
- IMPOSSIBLE BURGER** 12
*local cheddar cheese, onion chutney, seasoned
hand cut fries*

DESSERT

- ROUX BROTHER LEMON TART** 10
raspberry coulis

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