



## Bear Hotel

Crickhowell

### Starters

Please Order and Pay at the Bar

- Alex Gooch Bread And Netherend Farm Butter £4.75  
(V/VGO)
- Warm Dipping Focaccia From Alex Gooch With EVOO, £7.50  
Balsamic Vinegar, Sun Blushed Tomatoes And Olives  
(V/VG)
- Soup Of The Day With A Wedge Of Alex Gooch Bread £6.95  
(V)
- Salt And Pepper Squid With Sriracha Mayonnaise £8.95
- Chicken Liver Parfait, Red Onion Marmalade, Toast. £8.95
- Tomato, Red Onion & Garlic Bruschetta, Balsamic Reduction £7.95  
(VG)
- Retro Style Prawn Cocktail, With £9.50  
Marie Rose Sauce, Brown Bread And Butter  
(GFO)
- Chorizo & Pea Arancini, Picked Leaves & Aioli £7.95
- Asparagus with a Poached Hen's Egg & Hollandaise £8.50  
(V)

### Salads

- Caesar Salad £8.75/£12.95  
Parmesan Shavings, Croutons,  
Smoked Bacon And A Garlic Dressing  
With or Without Anchovies (Add Chicken £3.00/£6.00)
- Super Salad with Quinoa, Avocado, Baby Spinach, Tomato,  
Cucumber, Cranberries, Almonds, £8.95/£14.50  
Feta (optional)  
(V/VGO/GF)
- Tomato, Basil & Goat's Curd, Raspberry Vinaigrette & Pistachio  
(GF,V) £9.25/£15.25

### Open Sandwiches

(Available Lunch Times Only Mon-Sat)

Served On Alex Gooch Sourdough Or Dark Seeded Bread

- Slow Roasted Welsh Beef With Horseradish Scented £9.50  
Potato Salad, Watercress And Frisse
- Crisp Haddock, Minted Crushed Peas, £9.25  
Lettuce And Homemade Tartare Sauce
- Welsh Rarebit With Rocket & Sun Blushed Tomatoes £8.95  
(V)
- Mozzarella, Roasted Red Pepper & Basil Pesto, Balsamic Reduction £9.25  
(V)

#### Sandwich Of The Day

See Specials Menu

### Main Event

- Homemade Beef Lasagne £15.95  
With Mixed Salad And Focaccia Garlic Bread
- Melting Bear Burger With Red Leicester And £16.25  
Monterey Jack Cheese, Lettuce, Tomato And Garlic Mayo Served  
In An Alex Gooch Bun With Chips And Bloody Mary Ketchup  
(Add Smoked Bacon £1.00)
- Indian Style Chicken Curry With Fragrant Basmati Rice, £17.50  
Poppadom, Mango Chutney And Raita  
(GF)
- Paprika Roasted Cauliflower with a Warm Olive & Pepper Salsa,  
Toasted Almonds £14.95  
(VG)
- Beer Battered Fish And Chips With Mushy Peas  
And Homemade Tartare Sauce £18.50
- Plant Based Vegetarian Burger With Melting Cheese In An £16.25  
Alex Gooch Bun, Lettuce, Tomato & Garlic Mayonnaise  
With Chips And Bloody Mary Ketchup  
(VGO)
- Miso Glazed Salmon on Ginger Noodles £19.75
- Welsh Faggots, Onion Gravy, Chips And Mushy Peas £15.25
- Deep Fried Wholetail Scampi, Chips, Salad  
And Homemade Tartare Sauce £16.25
- Slow Braised Beef Cheek on Mac 'n' Cheese £18.95
- Pan Roasted Breast Of Chicken  
With A Cream Marsala And Mushroom Sauce,  
Sauté Potatoes And Tender Stem Broccoli £18.50  
(GF)

### From The Grill

- Fillet 8oz £34.50  
Sirloin 10oz £27.50

Our Steaks Are Aged For A Minimum Of 28 Days.  
Cooked To Your Liking With Or Without Garlic Butter And Served With  
Grilled Mushroom, Tomato, Green Leaves And Chips.

- Sauces £3.50  
Peppercorn Sauce Or Port And Stilton,

### Side Orders

- Chips, Fries, Mash Or Buttered New Potatoes £4.20
- Rocket, Parmesan & Sun Blushed Tomato Salad, Balsamic Syrup £5.00
- Side Salad House Dressing £4.00
- Buttered Vegetables Or Honey Roasted Roots £4.00
- Sweet Potato Fries or Garlic Butter & Parmesan Fries £5.00
- Alex Gooch Focaccia Garlic Bread £4.00
- Mac 'N' Cheese £6.00

## Desserts

Affogato - Vanilla Ice Cream Served With A Shot Of Espresso Coffee £7.25  
And Pistachio Biscotti

Sticky Toffee Pudding  
Caramel Sauce And Vanilla Bean Ice Cream £8.00

Apple And Blackberry Crumble, English Custard £8.00

Chocolate Nut Brownie With Honeycomb Ice Cream £8.00

Tiramisu  
Classic Italian Dessert With Mascarpone & Coffee £8.00

Classic Crème Brulee With Home Baked Shortbread £8.00

Caramelized Rum Pineapple With Coconut Sorbet (vg) (gf) £8.00

Summer Berry Pudding With Clotted Cream £8.00

Vanilla Panna Cotta With Raspberries £8.00

## Cheese And Biscuits £12.50

A Selection Of British Cheeses  
Served With Crackers, Celery, Grapes & Chutney

## Ice Creams £7.25

Vanilla  
Strawberry  
Honeycomb  
Belgian Chocolate  
Coffee

**Vegan Ice Cream**  
Vanilla or Chocolate

## Sorbets £7.25

Mango  
Raspberry  
Lemon

## Liqueur Coffee

Irish £8.25  
*Whiskey*  
French £8.25  
*Cognac*  
Calypso £8.25  
*Tia Maria*  
Jamaican £8.25  
*Rum*  
Baileys £8.25  
*Irish Cream Liqueur*  
Seville £8.25  
*Cointreau*

## Tea

Fruit And Herbal £3.50  
Black Tea £3.50  
Green Tea £3.50

## Coffee

Espresso £3.50  
Cappuccino £3.75  
Latte £3.80  
Cafetiere £4.25  
Cream Floater £4.50

Local Suppliers  
FE Richards of Crickhowell,  
Primrose Organic Farm Velindre, Alex Gooch Artisan Bakery Hay on Wye

Gluten Free/Vegetarian/Vegan Options

Gluten Free, Vegetarian and Vegan options are indicated by 'GF' (v) Veg/(vg) Vegan next to the dish. (GFO/VGO) indicates vegan and gluten free options are available Whilst due care is taken to ensure all ingredients are gluten free and free from cross contamination, some ingredients (e.g. curry powder) are produced in factories that also manufactures gluten products.  
Please state that you require gluten free dishes when ordering so that our Chefs are aware of your requirements.  
We are also pleased to offer Gluten Free and Vegan beer.