



Bear Hotel
Crickhowell

Starters

Please Order and Pay at the Bar

Alex Gooch Bread With Netherend Farm Butter	£6.00 (g,d) (v,vgo)
Warm Dipping Focaccia From Alex Gooch With EVOO, Balsamic Vinegar, Olives & Sun Blushed Tomato	£9.20 (g) (vg,v)
Soup Of The Day With A Wedge Of Alex Gooch Bread	£7.30 (v)(vgo)(g,d)
Salt & Pepper Squid, Sriracha Mayo	£10.25 (m,e,md,g,sy)
Retro Style Prawn Cocktail With Mary Rose Sauce, Brown Bread & Butter	£10.45 (g,e,md,d,s)
Chicken Liver Parfait, Red Onion Marmalade & Sourdough Toast	£9.40 (sd,g,e,d)
Black Mountains Smoked Duck & Citrus Salad With Pomegranate	£9.75 (md)
Griddled Asparagus with Poached Egg, Hollandaise, Shaved Parmesan & Herb Oil	£9.75 (e,d)
French Onion Soup, Traditional Beef & Onion Soup With Gruyère Croûte	(d,g,sd) £8.60

Salads

Caesar Salad Parmesan Shavings, Crôutons, Smoked Bacon And A Garlic Dressing With Or Without Anchovies (Add Chicken £3.20/£6.30)	£9.00/£16.00 (g,e,md,f,d)
Orzo, Lemon & Herb Salad With Toasted Almonds	£8.40/15.70 (vg) (n,g,md)
Tomato Panzanella Salad With Shallot, Red Wine Dressing & Olives (anchovies optional)	£8.40/15.70 (sd,g,f) (vgo)
Compressed Watermelon, Rocket & Red Onion Salad With Toasted Pinenuts & Crumbled Feta	£8.40/£15.70 (n,d) (v)

Open Sandwiches

(Available Lunch Times Only Mon-Sat)

Served On Alex Gooch Sourdough Or Dark Seeded Bread

Slow Roasted Welsh Beef With Horseradish Scented Potato Salad, Watercress And Frisse	£10.80 (g,md,e)
Crisp Haddock, Minted Crushed Peas, Lettuce And Homemade Tartare Sauce	£10.45 (g,f,e,md)
Welsh Rarebit With Rocket & Sun Blushed Tomatoes	£10.00 (v) (g,d,e,sd,md)

Sandwich Of The Day

See Specials Menu

Main Event

Homemade Beef Lasagne With Mixed Salad And Focaccia Garlic Bread	£17.80 (g,c,sd,d,e,md)
Melting Bear Burger With Red Leicester And Monterey Jack Cheese, Lettuce, Tomato, Garlic Mayo, Smoked Bacon Jam Served In An Alex Gooch Bun With Chips And Bloody Mary Ketchup	£19.60 (g,c,md,d,sd)
Indian Style Chicken Curry With Fragrant Basmati Rice, Poppadom, Mango Chutney And Raita	£19.80 (d,md)
Slow Braised Welsh Beef Short Rib, Garlic Parmesan Fries & Salad	£24.00 (sd,g,d)
Beer Battered Fish And Chips With Mushy Peas And Homemade Tartare Sauce	£22.60 (f,g,e)
Plant Based Vegetarian Burger With Melting Cheese In An Alex Gooch Bun, Lettuce, Tomato & Garlic Mayonnaise With Chips And Bloody Mary Ketchup	£19.90 (v,vgo) (g,d,sy)
Slow Braised Welsh Lamb Shank, Spring Onion Mash & Buttered Vegetables	£26.25 (c,sd,d)
Welsh Faggots, Onion Gravy, Chips And Mushy Peas	(g,d,c,sd) £17.80
Chicken & Ham Pie, Skinny Fries, Buttered Peas & Beans	(d,g,c) £19.90
Deep Fried Wholetail Scampi, Chips, Salad And Homemade Tartare Sauce	£19.90 (s,g,e,md)
Chickpea Curry Fnished With Creamed Coconut, Steamed Rice, Poppadom, Mango Chutney & Cucumber Raita	£17.60 (vg)
Pan Roasted Breast Of Chicken With A Cream Marsala And Mushroom Sauce, Sauté Potatoes And Tender Stem Broccoli	£23.00 (c,sd,d)
Spaghetti Puttanesca With Red Beans & Spinach	(vg) (g) £17.30

From The Grill

Fillet 8oz	£39.00	Sirloin 10oz	£30.00
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*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 £4.00 (sd,c,d)
Peppercorn Or Port And Stilton,

Side Orders

Chips, Fries, Mash Or Buttered New Potatoes	£5.20 (d)
Rocket, Parmesan & Sun Blushed Tomato Salad, Balsamic Syrup	£6.25 (d,sd)
Side Salad, House Dressing	£5.20 (md)
Buttered Vegetables	£5.20 (d)
Sweet Potato Fries Or Garlic Butter & Parmesan Fries	£6.25 (d)
Alex Gooch Focaccia Garlic Bread	£5.20 (g,d)
Mac 'N' Cheese	£6.30 (d,g,md)

*All Of Our Food May Come Into Contact With Nuts Or Gluten Products.
Please Advise Us When Ordering Of Any Allergies Or Intolerances To Ensure Your Meal Meets Your Requirements*

Gluten = g egg = e celery = c dairy = d fish = f shellfish/crustacea = s molluscs = m mustard = md
Nuts = n peanut = p sesame = se sulphur dioxide = sd soya = sy lupin = l

Desserts

Affogato - Vanilla Ice Cream Served With A Shot Of Espresso Coffee £8.90
And Pistachio Biscotti (d,n,e,g)

Sticky Toffee Pudding
Caramel Sauce And Vanilla Bean Ice Cream £9.40 (g,d,e)

Apple And Blackberry Crumble, English Custard £9.40 (g,d)

Triple Chocolate Brownie With Salted Caramel Ice Cream £9.40 (g,d,e)

Tiramisu
Classic Italian Dessert With Mascarpone & Espresso (g,d,e,sd) £9.40

“Eton Mess Sundae”With Strawberries, Ice Cream, Strawberry Sauce, £9.40
Sweetened Cream, Meringue Drops And A Wafer (e,d,g)

Passion Fruit Souffle With White Chocolate Ice Cream (d,e) £9.40

Lemon & Pistachio Semi Freddo With Raspberries & Tuille Biscuit (e,d,n,g) £9.40

Classic Crème Brûlée With Fresh Berries & Vanilla Shortbread (d,e,g) £9.40

WELSH CHEESE BOARD
Our Selection Of Three Welsh Cheeses Served With Cradoc Crackers, Celery, Grapes & Chutney (d,g,se,c) £14.60

Welsh Dairy Ice Creams & Sorbet

Ice Creams £7.60		(1 Scoop £2.60 2 Scoops£5.20) (3 Scoops £7.60)	Sorbets £7.60	
Vanilla (d)		Vegan Ice Cream Vanilla or Chocolate (sy)	Mango	
Strawberry (d)			Raspberry	
Honeycomb (d)			Lemon	
Belgian Chocolate (d,sy)				
Coffee (d)				
Salted Caramel (d)				

Liqueur Coffee

Irish	£9.40
<i>Whiskey</i>	
French	£9.40
<i>Cognac</i>	
Calypso	£9.40
<i>Tia Maria</i>	
Jamaican	£9.40
<i>Rum</i>	
Baileys	£9.40
<i>Irish Cream Liqueur</i>	
Seville	£9.40
<i>Cointreau</i>	

Tea

Fruit And Herbal	£4.15
Black Tea	£4.15
Green Tea	£4.15

Coffee

Espresso	£4.20
Cappuccino	£4.70
Latte	£4.70
Cafetière	£5.25
Cream Floater	£5.80

Local Suppliers
FE Richards of Crickhowell,
Welsh Venison Centre Bwlch, Alex Gooch Artisan Bakery Hay on Wye

Dogs Are Welcome In The Bar But Are Not Allowed On The Furniture

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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.