



Bear Hotel
Crickhowell

Starters

Please Order and Pay at the Bar

- Alex Gooch Bread With Netherend Farm Butter £5.50 (g,d) (v,vgo)
- Warm Dipping Focaccia From Alex Gooch With Evoo, Balsamic Vinegar,
Olives & Sun Blushed Tomato £8.75 (g) (vg,v)
- Soup Of The Day With A Wedge Of Alex Gooch Bread £6.95 (v)(vgo)(g,d)
- Salt & Pepper Squid, Sriracha Mayo £9.75 (m,e,md,g,sy)
- Retro Style Prawn Cocktail With Mary Rose Sauce,
Brown Bread & Butter £9.95 (g,e,md,d,s)
- Chicken Liver Parfait, Red Onion Marmalade
& Sourdough Toast £8.95 (sd,g,e)
- Traditional French Onion Soup with a Gruyère Cheese Crôte £8.25 (d,g,sd)
- Mushroom & Garlic Crostini With A Hint Of Chilli £8.95 (g,d) (v) (vgo)
- Roasted Red Pepper & Tomato Hummus , Pitta Bread £7.95 (g) (vg)

Salads

- Caesar Salad £9.50/£13.75
Parmesan Shavings, Crôutons,
Smoked Bacon And A Garlic Dressing
With or Without Anchovies (Add Chicken £3.00/£6.00) (g,e,md,f,d)
- Golden Beetroot, Rocket, Feta & Pistachio, £8.95/12.95
With Lemon Dressing (d,n) (v)
- Spinach, Apple & Goat’s Cheese, Candied Pecans £8.95/12.95
& Cranberries (d,n) (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 £9.95
Potato Salad, Watercress And Frisse (g,md,e)
- Crisp Haddock, Minted Crushed Peas, £9.75
Lettuce And Homemade Tartare Sauce (g,f,e,md)
- Welsh Rarebit With Rocket & Sun Blushed Tomatoes £9.25
(v) (g,d,e,sd,md)

Sandwich Of The Day

See Specials Menu

Main Event

- Homemade Beef Lasagne £16.95
With Mixed Salad And Focaccia Garlic Bread (g,c,sd,d,e,md)
- Melting Bear Burger With Red Leicester And £18.50
Monterey Jack Cheese, Lettuce, Tomato, Garlic Mayo,
Smoked Bacon Jam Served In An Alex Gooch Bun
With Chips And Bloody Mary Ketchup (g,c,md,sd)
- Indian Style Chicken Curry With Fragrant Basmati Rice, £18.25
Poppadom, Mango Chutney And Raita (d,md)
- Slow Braised Welsh Beef Short Rib, Garlic Parmesan £21.00
Fries & Salad (sd,g,d)
- Beer Battered Fish And Chips With Mushy Peas £21.00
And Homemade Tartare Sauce (f,g,e)
- Plant Based Vegetarian Burger With Melting Cheese In An £17.50
Alex Gooch Bun, Lettuce, Tomato & Garlic Mayonnaise
With Chips And Bloody Mary Ketchup
(v,vgo) (g,sy)
- Chestnut Mushroom Curry, Steamed Rice & Poppadom, £15.75
Chutney (vg,sy)
- Welsh Faggots, Onion Gravy, Chips And Mushy Peas (g,c,sd) £15.95
- Oak Roasted Salmon & Broccoli Penne Pasta, Creamy Dill £16.75
& Lemon Sauce (f,g,sd,d)
- Deep Fried Wholetail Scampi, Chips, Salad £17.95
And Homemade Tartare Sauce (s,g,e,md)
- Chicken Tagine With Vegetable Couscous £15.50
(g,c,n,sd)
- Pan Roasted Breast Of Chicken £21.00
With A Cream Marsala And Mushroom Sauce,
Sauté Potatoes And Tender Stem Broccoli (c,sd,d)
- Beef & Ale Pie, Buttered Mash, £18.00
Peas & Carrots (c,g,e,d,sd)

From The Grill

- Fillet 8oz £36.00 Sirloin 10oz £28.50

*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 (sd,c,d)
Peppercorn Or Port And Stilton,

Side Orders

- Chips, Fries, Mash Or Buttered New Potatoes £4.50 (d)
- Rocket, Parmesan & Sun Blushed Tomato Salad, Balsamic Syrup £5.75 (d,sd)
- Side Salad House Dressing £4.50 (md)
- Buttered Vegetables Or Honey Roasted Roots £4.50 (d)
- Sweet Potato Fries or Garlic Butter & Parmesan Fries £5.75 (d)
- Alex Gooch Focaccia Garlic Bread £4.25 (g,d)
- Mac ‘N’ Cheese £6.00 (d,g,m)

*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 £8.50
And Pistachio Biscotti (d,n)
- Sticky Toffee Pudding
Caramel Sauce And Vanilla Bean Ice Cream £8.95 (g,d,e)
- Apple And Blackberry Crumble, English Custard £8.95 (g,d)
- Triple Chocolate Brownie With Salted Caramel Ice Cream £8.95 (g,d)
- Tiramisu
Classic Italian Dessert With Mascarpone & Espresso (g,d,e,sd) £8.95
- Chocolate Fudge Sundae, Vanilla & Honeycomb Ice Cream, Brownie Pieces, Chocolate & Caramel Sauce (g,d,e) £8.95
- Chocolate Orange Brioche Bread & Butter Pudding With Custard (g,d,e) £8.95
- Vanilla Rice Pudding With A Black Cherry Compote (d) £8.95
- Red Wine & Blackberry Poached Pear, Vanilla Ice Cream (Vg) (Sd) £8.95

Cheese And Biscuits £13.50

A Selection Of British Cheeses
Served With Crackers, Celery, Grapes & Chutney (g,d,c,se)

Ice Creams £7.25

(1 Scoop £2.50 2 Scoops£5.00)

Sorbets £7.25

- Vanilla (d)
Strawberry (d)
Honeycomb (d)
Belgian Chocolate (d,sy)
Coffee (d)
Salted Caramel (d)

Vegan Ice Cream
Vanilla or Chocolate (sy)

Mango (sy)
Raspberry
Lemon

Liqueur Coffee

- Irish £8.95
Whiskey

French £8.95
Cognac

Calypso £8.95
Tia Maria

Jamaican £8.95
Rum

Baileys £8.95
Irish Cream Liqueur

Seville £8.95
Cointreau

Tea

- Fruit And Herbal £3.95
- Black Tea £3.95
- Green Tea £3.95

Coffee

- Espresso £4.00
- Cappuccino £4.50
- Latte £4.50
- Cafetiere £5.00
- Cream Floater £5.50

Local Suppliers
FE Richards of Crickhowell,
Primrose Organic Farm Velindre, 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.