



CRAZY BEAR  
EST-1993

## THREE COURSE MENU

Included in your package

### THE BEGINNING...

#### SOUP

pea and mint, poached duck egg, crispy parma ham GF

#### DUCK

purple ruffle leaves, raspberry, basil gel GF

#### BUTTERNUT SQUASH

maple, vegan cheese, seeds PB WB

#### QUINOA ARANCINI

wild mushroom, tarragon, plum tomato sauce PB WB

#### CORNISH SCALLOP +5

parsnip puree, yuzu dressing

### THE MAIN EVENT...

#### FOWEY MUSSELS

hoegarden 500g

#### CHICKEN

corn fed, truffle & chive mash, baby leek, creamy morel

#### BEEF

lapsang braised shin, sweet potato mash, baby veg, red wine jus

#### HISPI BULGUR ROLLS

herbs, tomato salsa PB WB

#### RIB EYE 280g +10

grass-fed black angus steak, bone marrow butter

### SAUCES

PEPPERCORN 3 GF | BLUE CHEESE 3 GF | PERNOD + CHERVIL 3 PB GF | BEARNAISE 3 | WILD MUSHROOM 4 GF

### ON THE SIDE

TENDER STEM BROCCOLI 8

garlic butter, chill GF

SWEET POTATO MASH 8

hazelnut crumb GF

LEAVES 8

merlot, mizuna, purple ruffles, aloe vera PB WB

KALE 7

spicy kale crisp PB GF WB

RATTE POTATOES 8

chive butter V GF

PUY LENTILS 7

dates, walnut & yoghurt dressing, chickpeas V WB

TRIPLE COOKED CHIPS 7 PB GF

## GRAND FINALE...

### BOUNTY SLICE

mango and lime ice cream **WB PB**

### RHUBARB AND CUSTARD

rhubarb and strawberry parcel, anglaise sauce

### BANANA BREAD

whipped cream, popcorn, banana sorbet

### WARM PEACH

basil and honey sorbet **WB PB**

### CREPE SUZETTE +10

made at your table

## LIQUEUR COFFEE

### IRISH 12

irish whisky, vanilla nectar

### BAILEYS 12

baileys irish cream liqueur

### CUBAN 13

gold rum, vanilla nectar

### MEXICAN 12

reposado tequila, agave

### FRENCH 13

cognac, chocolate liqueur, cane nectar

### CALYPSO 12

coffee liqueur

## DIGESTIF

### ESPRESSO MARTINI 17

vanilla vodka, coffee liqueur, espresso, vanilla nectar

### OLD FASHIONED 17

bourbon, brown sugar cube, angostura bitters

### WHISKEY SOUR 16

bourbon, lemon, aquafaba, cane nectar, bitters

### NEGRONI 15

gin, campari, sweet vermouth

### NUTS AND BERRIES 16

frangelico, chambord, cream, white chocolate liqueur

**V** vegetarian | **PB** plant based | **GF** adaptable for gluten-free | **WB** wellbeing dish

please make your server aware if you have any allergies as some dishes may contain ingredients not detailed on the menu.

Unfortunately, we are unable to guarantee the absence of nuts in any of our dishes.

Prices include VAT | Exclude discretionary 13.5% service charge