Sundays At 1000 Trades Served12pm till 5pm

While You Wait

Bloody Mary '1000 Trades' ~10.5

Mimosa ~7.5

Kir royale ~9

Prosecco Le Dolce Colline ~25 (750ml)

Starters

Loaded Beetroot Hummus ~ with creamy feta, pickled onions, sun blushed tomatoes, chickpeas (V, VG, GFO) ~ 6.7

OTP Homemade Rosti ~ Served with truffle mayo, parmesan & crispy onions (V) ~ 6.3

Smoked Mackerel Pate ~ Celeriac, apple & horseradish remoulade & apple cider dressing (GFO) ~ 7.9

Homemade Soup Of The Day ~ served with sourdough and butter (V, GFO) 6.5

Rosemary Baked Whole Camembert sharer ~ Served with Bearwood hot honey & homemade focaccia (V, GFO) ~ 14.5

Roasts

*All Served with Roast Potatoes, Spring Cabbage, Green Beans, Courgette, Maple Glazed Carrots, Apple & Herb Stuffing & Proper Homemade Gravy ~ please note our Beef & Lamb are served pink as standard**

Free Range Lemon and Thyme Roast Chicken Breast~ 22 Kids~10

30 Day aged Roast Sirloin of Beef ~24 Kids~12

Free Range Dry Cured Honey and Mustard Glazed Roast Ham ~20 Kids~9

Salt Marsh Lamb Rump from the Gower Peninsula ~24 Kids~12

Butternut Squash, Sweet Potato, Sage and Lentil Wellington (V, VGO) ~ 18 Kids~8.5

Beef Sharing Roast For Two ~ 70 Beef Sharing Roast For Four ~ 120

Served with Roast Potatoes, Spring Cabbage, Green Beans, Courgette, Maple Glazed Carrots, Apple & Herb Stuffing & Proper Homemade Gravy ~ please

Our sharing roasts must be booked in advance with a pre-order to ensure availability.
Please book and order at latest 1 week in advance

Mains

Seared Salmon Fillet ~ with creamed potatoes, spring pea & wye asparagus parsley liquor (GF) ~19.2

The Bearwood ~ 6oz beef patty, gouda, tomato chilli jam, pickles, shredded lettuce & tomato, brioche bun ~ 17.5

+ smoked bacon 2

The Buffalo Soldier ~ Crispy buffalo chicken, pickles, blue cheese mayo, celery, lettuce, tomato, onion, brioche bun *(VGO) ~ 17.5

***Vegan Buffalo Tofu version available w/ vegan mayo**

Sides

Roast Potatoes (V, GFO) ~ 4
Cauli' Cheese to Share (V) ~ 8
Honey Glazed Pigs in Blankets (contains black pudding) ~ 7

Apple & Herb Stuffing (V) ~ 5
Spring Cabbage (V) ~ 5

Kids £8

Burger & Chips ~ kids beef burger served with chips (GFO, VGO)
Bangers & Mash ~ locally sourced pork sausages with mashed potato, gravy & peas
Mac 'n' Cheese ~ Cheddar cheese pasta served with garlic bread (V)

Desserts

Home baked Basque cheesecake ~ served with summer fruits (V) ~ 8

Millionaires Brownie ~ served with odi & moo vanilla ice cream & dark chocolate sauce (V) ~ 8

Cappuccino Tiramisu ~ coffee soaked sponge fingers , whipped vanilla mascarpone, cocoa dusting ~ 8

British Cheese Plate ~ Colston Basset Stilton, Colliers Cheddar, Tunworth brie, served with apple & ale chutney, grapes. Celery & crackers (V, GFO)~ 9 **Add any port/sherry/pudding wine + 6**

Affogato ~ double espresso over odi & moo vanilla ice cream (VGO, GF) ~ 6

Odi & Moo Ice Cream *from Harborne.* ~ vegan vanilla, chocolate cookie dough, jammie dodger or passionfruit sorbet ~ 6

After Dinner

Sherry (70ml)
Manzanilla dry (chilled) ~6.5
Oloroso dry (chilled) ~6.5
Pedro Ximenez ~8
Amontillado ~8

Port (70ml)
Taylors Fine Ruby ~6.5
Taylors Chip Dry White (chilled) ~7.5
Taylors LBV vintage ~7
Taylors 20yr Tawny ~9.5

Moscatel Dorado (Cesar Florido) ~ beautifully floral pudding wine with notes of orange blossom, jasmin and Earl Grey (chilled) ~ 7.5 (70ml) 23 (half btl)

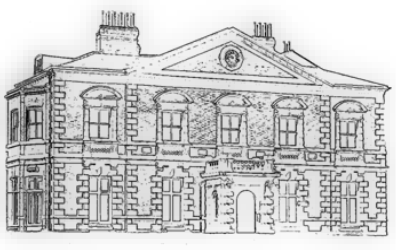
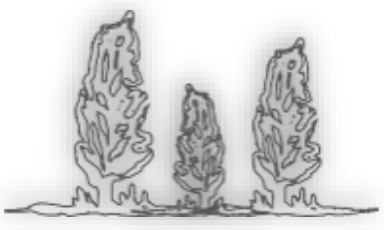
Speciality Loose Leaf Tea all 3.2

Earl Grey
Lemon Verbena
Darjeeling Jade Tips (green tea)
Lemongrass
Hibiscus
Rooibos
Assam
Peppermint
Camomile
Strawberry Lemonade,
Devon Cream
Mojito

Barista coffees from *3.5*

Please ask our staff for allergen information

We are unable to guarantee no trace of allergens. For severe allergies, with regret, we can only serve you at your own discretion.



GF ~ Gluten Free
GFO – Gluten Free Option
V ~ Vegetarian
VO ~ Vegetarian Option
DF ~ Dairy Free
VG ~ Vegan
VGO ~ Vegan Option