



Main Menu

Wednesday to Friday 4-9pm ~ Saturday 12-9pm

Nibbles & To Share

Gordal Olives ~ in olive oil (VG,GF) ~5

Artisan Breads ~ to share, with olive oil & balsamic or sea salt butter / marmite whipped butter +1 (V, VGO)~6

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

British Artisan Cheese Board ~ Colston Basset Stilton, Colliers Cheddar, Tunworth brie, served with apple & ale chutney, grapes. Celery & crackers (V,GFO)~ 14

Mezze board ~ traditional hummus, fire roasted peppers & artichokes, spiced lamb koftas, sun blushed tomatoes , fried haloumi,warm pitta & thatziki ~ 20

Small Plates & Starters three for £19/five for £30

Soup of the Day ~ Served with homemade focaccia bread (GFO, V) ~ 6.5

Spiced lamb koftas ~ Served with sweet pickled red onions & tzatziki (GF) ~ 8.5

Sticky Korean tofu skewers ~ With Asian slaw , chilli tamarind & coriander (V,VGO, GF)~ 7

Hot honey & chipotle glazed Cauliflower Wings ~ With pickled cabbage , spring onion, chilli & radish ~ 7.2

Slow cooked beef brisket & aged cheddar Arancini ~ black olive tapenade ~ 8.5

Buffalo Chicken Wings ~ With blue cheese dip (GF)~ 8.5

Halloumi Fries ~ Served with tomato & chilli jam (GF)~ 7.2

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

Kiln smoked salmon & new potato salad ~ capers , apple & horseradish remoulade & lemon crème fraiche (GF) ~ 9

Mains

Seared sword fish steak ~ with nicoise vegetables , jersey royals , tenderstem & green herb dressing ~ 18.5

12hr braised pork belly ~ chorizo & butter bean cassoulet , crispy cabbage (GF) ~ 19.5

Salmon fillet ~ with creamed potatoes, summer peas , wilted spinach & parsley liquor (GF) ~19.2

Free range chicken & porcini mushroom penne ~ white wine ,double cream, herb pangrattato & aged parmesan ~ 16

Moroccan vegetable & chic pea tagine ~ fruity cumin spiced cous cous , pomegranate & crispy shallots (VG,GF) ~ 16.5

Tomato & Oregano Risotto ~ Sundried tomatoes, tomato crisps, parmesan homemade pesto & toasted pine nuts (VG,GF) ~ 17.2

Pub Classics

Beer Battered Fish & Chips ~ beer battered haddock served with thick cut chips, minted mushy peas, pickled onion, lemon & dill tartar sauce (GF) ~ 18.5 **add Chip Shop Curry Sauce +2**

Bangers & Mash ~ Roger Brown's free range pork & leek sausages, mustard grain mash, served with caramelised onion gravy ~ 16.5 **add tenderstem +2**

Ham Egg & Chips ~ Maple roasted free range Tamworth ham, fried egg, chips, piccalilli & spiced maple syrup (GF) ~ 17.2 **add extra egg +1**

Nutty Quinoa and Chickpea Salad ~ Black quinoa, pumpkin seed and cashew with hummus spring onion and cucumber, chilli, sesame and soy dressing (V, VG, GF,) (contains nuts, sesame) ~ 11.5 **add prawns +4 chicken +4 halloumi +3**

Free Range Chicken Caesar Salad ~ soft boiled egg, anchovies, crispy bacon, parmesan, gem lettuce, sourdough croutes, Caesar dressing (GFO) ~ 16.5

Burgers

All served with fries & a side of coleslaw

The Bearwood ~ 6oz beef patty, gouda, tomato chilli jam, pickles, shredded lettuce & tomato, brioche bun ~ 17.5
+ smoked bacon 2

The ~~POSH~~ ~ 6oz beef patty, slow cooked BBQ beef brisket, bacon jam, smoked bacon, smoked applewood cheddar, frickles, shredded lettuce, brioche bun ~ 21.5



BEAR EATS Burgers

The Elvis Parsley ~ 6oz beef patty, stilton, bacon jam, parsley mayo, pickles, lettuce, tomato, onion, brioche bun ~ 19
+ 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**

+ smoked bacon 2 + mushrooms 2 + bacon jam 2 + extra cheese 1.5 + halloumi 4

Sides

House Seasoned Fries or Chunky Chips (VG, GF) ~ 5.75

Dressed House Salad (VG, GF) ~ 5

Roasted Broccoli w/ garlic & chilli (VG, GF) ~ 4.5

Kids *All £8*

Burger & Chips ~ kids beef burger served with chips (GFO, VGO)

Fish Fingers & Chips ~ battered fish fingers served with chips & peas (GFO)

Bangers & Mash ~ locally sourced pork sausages with mashed potato, gravy & peas

Mac 'n' Cheese ~ Cheddar cheese pasta served with garlic bread (V)

Desserts

House baked Basque cheesecake ~ served with summer fruits (V) ~ 7-9

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

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

British Cheese Plate ~ Colston Basset Stilton, Colliers Cheddar, Tunworth brie, served with apple & ale chutney, grapes. Celery & crackers (V, GFO) ~ 8.5 **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

Moscatel Dorado (Cesar Florida) ~ beautifully floral pudding wine with notes of orange blossom, jasmine and Earl Grey (chilled) ~ 8.5 (70ml) 23 (half btl)

Taylors 20yr Tawny ~9.5

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
VG ~ Vegan
VO ~ Vegetarian Option
VGO ~ Vegan Option
DF ~ Dairy Free

