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)~ 16

Ocean Fish Platter ~ Prawn & cray fish bloody Mary cocktail , Smoked Anchovies & Dressed Salad, Crispy Battered haddock Goujons , Wye Valley smoked salmon , Chunky chips & crusty bread ~ 22

Small Plates & Starters three for £20/five for £30

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

OTP Scotch Egg ~ our homemade free range scotch egg, flavours decided on the fly (please ask) ~ ~ 8.5

Butternut Nut Squash & Black-eyed bean Tacos ~ With Slow roasted Peppers, Sour cream & coriander (V, VGO,) ~ 7

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

Pressed Ham Hock Terrine ~ Spiced Plum Chutney, Glazed golden beets & Homemade Focaccia (GFO) ~ 8.5

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

Halloumi Fries ~ Served with tomato & chilli jam (GF)~ 7.20

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

Kiln smoked Mackerel Parfait ~ caper Salad, apple & horseradish remoulade & lemon crème fraiche (GFO) ~ 9

Mains

Skillet Roasted Sea Bream ~ Sauteed Chorizo, Sweet Potato & Baby Spinach hash ~ Coconut & green herb Laksa (GF)~ 18.5

12hr Braised Pork Belly ~ Cauliflower Puree, rarebit Croquette, Tenderstem Broccoli & Cider Sauce (GFO)~ 19.5

Oven Baked Sea Trout ~ with new potatoes, wilted spinach, Charred Baby Onions & Wholegrain Mustard Hollandaise (GFO)~19.2

Slow Cooked Lamb Shank ~ Creamed Potatoes, Glazed golden & Red Beetroot, Crispy kale & Rosmary scented Jus (GF) ~25

Wild Mushroom & Gorgonzola Tart ~ Basil Cream Velouté, Autumn Pear & Walnut Salad £18 (VG)

Sun Blushed Tomato & Basil Gnocchi ~ Vegan Induja , Olives, Crispy Shallots & Tenderstem broccoli (VGE) ~ 17

Pie of the Week ~ our homemade short crust pastry pie ~ no floating lids ~ served with creamed Maris piper mash ~proper gravy & maple glazed carrots 17-50 ….. (vegetarian option available)

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, creamed Maris piper 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) £17

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 Pastrami, bacon jam, smoked bacon, smoked applewood cheddar, frickles, shredded lettuce, brioche bun ~ 21.5

BEAR EATS

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
maple glazed carrots w/ crispy onions 4.5
creamed Maris piper mash 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

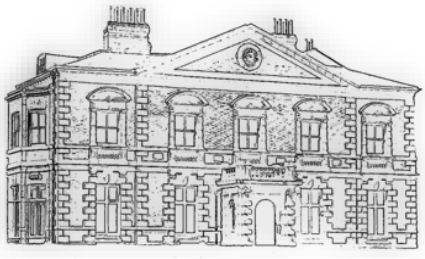
Sherry (70ml)
Manzanilla dry (chilled) ~6.5
Oloroso dry (chilled) ~6.5
Pedro Ximenez ~8
Amontillado ~8

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

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

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

