



Cocktails *(as you like)*

Negroni	10
Paloma	10
Old fashioned	12
Martini	12
Sours	12

Wine of the week

Vouvray Sec, Domaine de la
Rouletiere
*A classic Vouvray, beautifully
balanced with a lively finish. Aromas
of apple, grape and vine peach
10/ 175ml*

Homemade

Strawberry Lemonade	5.5
<i>Strawberry syrup, lemon juice, soda</i>	
Limeade	5
<i>Lime juice, sugar syrup, soda</i>	

Bar Snacks

Olives	5
Almonds	5
Homemade bread & butter	5
BBQ pork belly, pickled shallots	7
Ollie's herby chicken wings, lemon mayo	7
Whipped cods roe, trout roe, crispbread	6
Padron peppers, romesco	6

Starters

Chilled tomato soup, basil, almonds	7
Graffiti aubergine, goats curd, garlic croutons	10
Ham hock terrine, potato, watercress	9
Smoked Chalk Stream trout, beetroot, black pepper yoghurt, salad cress	11
Portland crab cocktail	9

Pub

Fish pie, spring herbs, hake, trout, prawns, eggs	17
Gammon chop, Fenton Farm eggs	16
Warren's dry aged beef burger, onions, cheddar, black garlic mayo	14

Mains

Ricotta stuffed romero pepper, smoked honey, almonds	14
Charred courgette, white bean salad, garlic, 'poorman's parmesan'	13
Brixham hake fillet, peas, bacon, red onion, lemon butter sauce	22
Darmoor venison loin chop, pontack, red wine sauce	23
10oz dry aged rump steak, bearnaise, I.O.W tomatoes	27
Whole wild wood pigeon, romero pepper, blackberry sauce	22
Cornish sole (on the bone), pickled chilli, sweetcorn & Portland crab	21

Sides

Chips	5
Buttered Cornish potatoes	5
Chargrilled courgette, sweetcorn salsa	6
Garden peas, bacon, onion	6
Heritage carrots, top pesto	7
Kale, cavolo, smoked chilli salt	5
Gem lettuce, buttermilk, seeds	5

Please let us know if you have any allergies or require information on any ingredients in our dishes. Game dishes may contain shot

WEBSITE	FACEBOOK	INSTAGRAM
www.bradleybare.com	/thebradleybareinn	@thebradleybare

Please note you will see a 12.5% discretionary service charge on your bill, all of which goes to staff.



Puddings

Cheddar Valley strawberries, brown butter almond sponge, mascarpone	7
Trinity burnt cream, shortbread	9
Chocolate tart, custard, blackcurrants	9
Blackberry fool, Nice biscuit	7

Cheese

per cheese 5

Westcombe Cheddar, Somerset

Unpasteurised, hand crafted traditional cloth bound cheddar

Blue Vinny, Dorset

A hard, crumbly cheese with a strong blue flavour and an earthy taste

Bath Soft, Somerset

Soft & creamy brie style cheese, with a soft, white rind & a luxuriously creamy centre

All served with rye crackerbread, Beckford digestives & gooseberry jelly

‘Not quite full’

Sorbets - lemon, blackcurrent, cherry	3
Ice creams - vanilla, chocolate, strawberry, salted caramel	3
Beckford affogato - Beckford rum, salted caramel ice cream, espresso, cats tongue	9
Petit four - chocolate truffles, rhubarb & strawberry pastilles	7

Digestif

Pudding wine - Sauternes Bonacchi	9.95 / 8.5
Aperitif - Espresso Martini Negroni	12

Hound Notice

Pepper and Frank are our lovely pub dogs. Please throw them a ball, but not a treat.

When enjoying a walk around the village, please be mindful of surrounding wildlife. You must keep your dog under close control at all times and strictly on a lead around livestock.

Wifi password: @thebradleyhare

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WEBSITE

www.bradleyhare.com

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