

BEAR

COFFEE HOUSE, KITCHEN & BAR

More than a coffee shop and a refreshing alternative to the traditional pub or bar, BEAR is at the forefront of the global 'third wave' coffee movement that sees coffee as an artisan foodstuff, rather than a quick morning pick-me-up.

From our three midlands-based stores, we offer speciality coffee, signature cocktails and craft beer accompanied by fresh, all-day dining. From breakfast to brunch, and lunch to dinner, our food menus are tailored specifically to each store and updated regularly with seasonal goodies; no matter which store you visit, there'll always be something new to try.

Whatever the time of day, pop in and see us. We'll take you seamlessly from coffee, to cocktails... and then back to coffee.

COFFEE // NOT COFFEE

all day, every day, forever

COFFEE

espresso	2 -
espresso macchiato	2.2
americano	2.2
flat white	2.6
latte	2.7
cappuccino	2.7
mocha	2.9
aeropress (guest filter coffee)	3.5

flavoured syrup shots	0.4
soya	free
almond & oatly milk	0.4

<u>COLD BREW COFFEE</u>	2.5
original single origin	
citrus soda	
spiced soda	

TEA

breakfast tea	2.2
earl grey tea	2.5
moroccan mint	
green tea	
lemon & ginger tea	
chai tea	
fruit punch tea	
co2 decaf tea	
chai latte	2.9

<u>FRUIT SMOOTHIES</u>	3.5
strawberry & banana	
passion fruit	
berry	

<u>HOT CHOCOLATE</u>	2.8
hot chocolate	
white hot chocolate	

OVER ICE

americano	2.6
latte	2.9
flat white	2.8
mocha	3.2
chai latte	3.1

<u>ICED TEAS</u>	2.7
peach iced tea	
mango & green iced tea	
iced tea with lemon	

<u>SHAKES</u>	4 -
chocolate brownie	
salted caramel	
strawberry & banana	

SOFTS

lemony lemonade	2.8
gingerella ginger beer	
karma cola	
soda folk root beer	

diet coke	2.5
cawstons apple & rhubarb	
cawstons cloudy apple	
frobishers pear, apple & elderflower	2.8
frobishers fresh apple juice	2.5
frobishers fresh orange juice	
still & sparkling water	2 -

<u>KIDS</u>	
babyccino	1 -
my5 fruit juice	1.5

our seasonal house coffee is a beautiful single origin from the mandalay region, south east asia, with tasting notes of dark chocolate & cherry, and a cocoa sweetness when milk is added. ask about our single origin decaf and rotating guest coffee to discover new flavours from around the world.

schedule too tight to enjoy your coffee in-store? we offer all drinks in takeaway form, plus if you bring your own reusable cup we'll even take off a 10% discount. save the planet and some pennies - double win!

COCKTAILS

served from 10am

<u>HOUSE COCKTAILS</u>	8 -
espresso martini	
mr black cold press liqueur,	
single origin espresso & vodka	

porn star martini	
vanilla vodka, passion fruit, pineapple	
& lime with a side of prosecco	

earl grey martini	
earl grey infused gin, honey syrup,	
lemon juice & egg white	

single origin negroni	
mr black cold press liqueur, campari,	
gin & antica formula vermouth	

old fashioned	
bulleit bourbon, bulleit rye, muscovado	
simple syrup, angostura bitters & orange twist	

<u>GUEST COCKTAILS</u>	7 -
clover club	
gin, raspberry syrup, lemon juice	
& egg white	

bramble	
gin, creme de mure, lemon juice	
& simple syrup	

mojito	
havana 3 cuban rum, simple syrup,	
lime & mint	

mezcal margarita	
quiquiriqui mezcal, agave & lime	

jungle bird	
havana 7, campari, pineapple juice,	
lime & simple syrup	

<u>IN FOR A FIVER</u>	5 -
raspberry cup	
vodka, gingerella, house made	
raspberry syrup, lime & mint	

rossini spritz	
creme de fraise bois, galanti prosecco	
& soda	

lemon kiss	
limoncello de lago, galanti prosecco	
& soda	

parma violet spritz	
liqueur de violette, galanti prosecco	
& soda	

aperol spritz	
aperol, galanti prosecco & soda	

elderflower gin fizz	
brokers gin, galanti prosecco	
& elderflower cordial	

<u>MOCKTAILS</u>	3.5
apple & elderflower mojito	
apple juice, elderflower cordial, mint & soda	
raspberry lemonade	
raspberry syrup, lemon juice, mint & soda	

GIN

served from 10am

we have a beautiful range of gins, each showcasing individual characteristics and flavour.

<u>CLASSIC</u>	3.5 / 5 -
brokers london dry	
hayman's sloe gin	
hayman's old tom	
seedlip spice (alcohol free)	
seedlip garden 108 (alcohol free)	

<u>PREMIUM</u>	4 - / 6 -
ableforth's bathtub	
tanqueray number ten	
warner edwards rhubarb gin	
stafford's	
mcqueen mocha	
monkey 47	
malfy's con arancia	
malfy's con limone	

<u>TONIC</u>	2 -
premium, light, mediterranean,	
aromatic, elderflower	

we offer a great range of spirits at the bar. please let your server know if you would like to see our full list.

BEAR

BREAKFAST & BRUNCH

served until 12pm

ON TOAST

toasted sourdough (alternative bread options available)

topped with your choice of

- butter & preserves (v) . 3 -
- two eggs, poached or fried (v) . 3.5
- pale ale rarebit & caraway onion jam (v) . 6 -

smashed avocado

stacked up with pink pickled onions & sunflower seeds (ve)

- add streaky bacon . 2 -
- add poached eggs (v) . 2 -
- add smoked salmon . 4 -

shrooms

roast thyme mushrooms with soured cream, fresh chilli & pink pickled onions (vo)

- add poached eggs (v) . 2 -

french toast

changes weekly, ask your server for this week's option

PLATES

BEAR breakfast

sausage, streaky bacon, thyme mushrooms, grilled tomato, fried egg & sourdough toast

veggie brekkie

sweet potato rosti, thyme mushrooms, grilled tomato, fried egg & sourdough toast (vo)

baked eggs

tomato & red pepper ragu, baked eggs, feta, tahini & flatbread (v)

- add chorizo . 2.5

buttermilk pancakes

stacked up with your choice of

- fresh fruit compote, seasonal fruit, hung yoghurt (v)
- streaky bacon & maple syrup

bennies

english muffin, poached eggs, spinach & hollandaise (v)

- add streaky bacon . 2 -
- add smoked salmon . 4 -
- add flat iron steak . 4 -

LIGHT BITES

hung yoghurt

chia honey syrup, seasonal fruit & toasted almonds (v)

house baked granola

fresh fruit & your choice of (vo)

- whole or skimmed milk (v)
- plant-based milk (ve)
- greek yoghurt (v)

quinoa & oat porridge

almond milk, dates, banana & maple syrup (ve)

classic bacon roll

dry cured bacon on a brioche roll

classic egg roll

double fried egg on a brioche roll (v)

SIDES - available all day

two eggs, poached or fried

smoked salmon

2 -

4 -

grilled tomatoes

streaky bacon

2 -

4 -

grilled halloumi

smashed avo & sumac

2.5

4 -

SIDES - available after 12pm

lemon rocket salad

grain salad

3 -

3 -

fries with house seasoning

3 -

ALL DAY

served from 12pm

LATE BRUNCH

smashed avocado

served on sourdough toast with pink pickled onions & sunflower seeds (ve)

- add streaky bacon . 2 -
- add poached eggs (v) . 2 -
- add smoked salmon . 4 -

baked eggs

tomato & red pepper ragu, baked eggs, feta, tahini & flatbread (v)

- add chorizo . 2.5

bennies

english muffin, poached eggs, spinach & hollandaise (v)

- add streaky bacon . 2 -
- add smoked salmon . 4 -
- add flat iron steak . 4 -

PLATES

falafel flatbread

lebanese style, topped with hummus, falafel, pickled fennel, rocket, harissa & lemon tahini (ve)

- add flat iron steak . 4 -
- add halloumi (v) . 2.5

roasted butternut

harissa roasted butternut squash, beet hummus, bulgar wheat tabbouleh, walnut pesto, crispy shallots & pomegranate seeds (ve)

- add goats cheese (v) . 2.5

big ol' burger

4oz hand-pressed beef patty, double cheese, chipotle mayo, cos & crispy shallots, served on a brioche bun

panko chicken burger

panko breaded chicken breast, parmesan mayo, apple & fennel slaw, served on a brioche bun

OPEN SANDWICHES - served on a toasted ciabatta

chimichurri steak

4oz rare flat iron, pink pickled onions, aioli, watercress & house-made chimichurri

beer battered fish

camden pale battered fish, lemon mayonnaise, popped capers & watercress

coloured tomato & hummus

seasonal heritage tomatoes, hummus, popped capers & chimichurri (ve)

SALADS

roast roots salad

roasted baby carrots and beets with chard, confit garlic dressing & toasted seeds (ve)

- add goats cheese (v) . 2.5

THE EVENING SOCIAL

served from 5pm

food tastes better when shared with friends, so we've designed our evening menu around socialising (the clue is in the title). we recommend around 2 - 3 small plates per person and maybe a pizza or a side dish too, depending on how hungry you are. spread it all out on the table and get stuck in!

SMALL PLATES

4 - each

- hummus with seeds & pitta (ve)
- sampadori olives (ve)
- chickpea & coriander falafel with paprika yoghurt (v)
- artisan baguette with dipping oils (v)
- grilled halloumi, tomato & mint salad (v)
- caesar salad
- salami milano with fennel & blood orange salad
- insalata caprese (v)
- charred chorizo with mozzarella & rocket

PIZZA POWER . POWER HUNGER

8 -

napoli style pizza on a hand-stretched sourdough base. vegan cheese available where required.

TOMATO BASE

the og

semi dried tomatoes mozzarella, basil & tomato oil (v)

salami

salami, fresh rocket & parmesan

chorizo

chorizo, chilli jam & mozzarella

GARLIC BASE

beet it!

roast beetroot, goats cheese, rocket & honey (v)

shrooms

roasted mushroom, feta, pumpkin seed & chilli (v)

oh my gourd!

roast butternut squash, blue cheese, sage & crispy shallots (v)

FOR THE GROWN-UPS

served from 10am

WHITE

	175ml	250ml	bottle
casta vista chardonnay, chile	4.2	5.7	16 -
vinuva organic pinot grigio, sicily	4.4	5.9	17 -
dashwood sauvignon blanc, new zealand	4.9	6.4	19 -

RED

casa vista cabernet sauvignon, chile	4.2	5.7	16 -
lunaris by callia malbec, argentina	4.9	6.4	19 -
les hipsters barbe, france	5.5	7 -	20 -

ROSE

wicked lady white zinfandel, california	4.9	6.4	19 -
vinuva pinot grigio rose	4.6	6.1	18 -

125 ml servings available on request

FIZZ

galanti prosecco extra dry [75cl]			22 -
galanti prosecco extra dry [20cl]			6 -
galanti spumante rosé [75cl]			24 -

ON TAP

	half	schooner	pint
camden pale ale	2.5	3.3	4.5
camden hells lager	2.5	3.3	4.5
asahi super dry	2.5	3.3	4.5

CANS & BOTTLES

the world of craft beer is huge, so our line-up is always changing. please ask your server about what's on offer!

camden hells lager	3.5
camden pale ale	3.5
peroni	3.5
peroni - nastro azzuro (gf)	3.5
brewdog - nanny state (0.5% abv)	3.5
asahi super dry	3.5

cornish orchards - gold cider	4.5
cornish orchards - blush cider	4.5

SWEET TOOTH?

our cake selection changes daily. ask your server what's available today.

BOTTOMLESS PROSECCO BRUNCH

enjoy bottomless prosecco for 90 minutes with any item from our sunday brunch menu. £20 per person.

EVERY SUNDAY - book in-store or online

if you have any specific dietary requirements please speak to a member of our team. gluten free options are available . v - vegetarian dish | ve - vegan dish | vo - vegan option available