

WHOLESALE MENU



ABOUT BEARS

Bears Ice Cream Imaginarium was founded by the couple Phil Harrison and Vera Thordardottir in London in 2016. Innovation is at the heart of the company, which serves completely unique ice cream recipes designed by award-winning chef Phil but also allows customers to get creative by mixing their own ice cream combos.

In 2019, Bears launched its creative scoop ice cream menu, all personally developed and made by Phil from the highest quality ingredients. Not unlike a dish in a high-quality restaurant, the flavors are a symphony of taste notes and textures, all harmonized to provide a unique taste experience. With flavors such as Miso, Celar-iac & Pecan, Blueberry, Lavender, Meringue Swirl, and Beetroot, Raspberry, and Wasabi Sorbet, all the flavors are completely unique. There is also an exciting twist on classic ice cream flavors such as Chocolate Everything and Salted Caramel Version 6. The ice creams quickly became a cult hit and have been featured on the menu at select partners like Hilton Hotel Chelsea, Soho House Festival, and Covent Garden Ice Cream Festival, to name a few.

In 2022, Vera and Phil relocated with their family from London to Whitstable, Kent. After discovering all the incredible produce that the county has to offer, they quickly made the decision to relocate Bears ice cream production as well and start fulfilling their long-standing dream of shortening their supply chain and making their ice creams farm to tub. Having scaled up the kitchen in the summer of 2023, Bears is now opening up the doors to some new wholesale partners for summer 2024.

Get in touch if you are interested in adding some creative ice cream to your menu; we look forward to hearing from you!"

4L TUBS

Our 4 liter tubs are perfect for restaurants or cafes that would like to serve ice cream scoops or cones. We offer a selection of completely unique ice creams, chef-designed and churned from the freshest ingredients, sourced in the Garden of England.

CLASSIC ICE CREAM FLAVOURS

Kent Milk

Kent milk ice cream, think vanilla but even better.

Chocolate

Dark chocolate ice cream with chocolate freckles.

Basil

Basil ice cream, fragrant and bright.

CREATIVE ICE CREAM FLAVOURS

Strawberry, Strawberry Jam Swirl

Strawberry ice cream with a swirl of strawberry jam.

Brownie Honeycomb Choccy Caramel Sauce

Kent milk ice cream with brownie pieces, honeycomb, and layered with chocolate caramel sauce.

Blueberry, Meringue, Lavender Jam Swirl

Kent milk ice cream layered with meringue, blueberry and Castle Farm lavender jam.

Lemon Curd, Biscoff, Marshmallow

Kentish milk with Biscoff crumbs and marshmallows, swirled with thick lemon curd.

Salted Caramel Version 7

Kentish milk ice cream with thick Maldon sea salt caramel ribbons and crunchy caramel puffs.

Salted Pumpkin Seed

Kent milk ice cream with salted toasted pumpkin seeds throughout.

Chocolate Everything

Chocolate ice cream with chocolate-covered cone pieces, chocolate sauce, and torched marshmallows.

Milk Choc, Raspberry Jam, Hazelnuts

Milk chocolate ice cream with crunchy hazelnut pieces and layered with raspberry jam.

Gooseberry Crumble

Gooseberry jam, oat crumble, spiced ice cream.

Blackberry and Rosemary

Blackberry and rosemary ice cream, thick, fruity, and creamy.

Apple Jazz

Cinnamon and Brown Butter Sponge, Apple Jazz, Cream Cheese Frosting.

CREATIVE PLANT BASED FLAVOURS

Double Dark Chocolate

Dark chocolate vegan ice cream with chocolate freckles.

Vanilla-Coconut

Vanilla and coconut vegan ice cream.

Strawberry, Lemon and Thyme Swirl

Strawberry vegan ice cream with lemon and thyme sauce swirled throughout.

Chocolate Ganache, Honeycomb

Oat milk vegan ice cream with vegan dark chocolate ganache and crushed honeycomb.

Pear, Coconut, Cardamom

Pear, coconut, and cardamom vegan ice cream.

Beetroot, Raspberry and Wasabi Sorbet

Earthy beetroot, sweet raspberry, and a hint of wasabi.

Mango and Jasmine Tea Sorbet

Kesar Mango with jasmine ice tea and lots of lime.

Passionfruit and Dark Chocolate Freckles Sorbet

Passionfruit sorbet with melted chocolate freckles.

Baked Bramley Apple and Rosemary Sorbet

Bramleys baked until golden. Sweet, tangy, and floral.

Cherry and Hibiscus Sorbet

Dark morella sour cherry with floral hibiscus.



475ML TUBS

Classic-size retail tubs.. Select from some exciting dairy or plant-based flavours. We offer a selection of completely unique ice creams, chef-designed and churned from the freshest ingredients, sourced in the Garden of England.

CREATIVE ICE CREAM FLAVOURS

Brownie Honeycomb Choccy Caramel Sauce

Kent milk ice cream with brownie pieces, honeycomb, and layered with chocolate caramel sauce.

Basil, White Chocolate, Passionfruit Jam

Fresh basil ice cream with white chocolate chips and passion fruit jam swirl.

Chocolate Everything

Chocolate ice cream with chocolate-covered cone pieces, chocolate sauce, and torched marshmallows.

Blueberry, Merignue, Lavender Jam Swirl

Kent milk ice cream layered with meringue, blueberry and Castle Farm lavender jam.

Salted Caramel Version 7

Kentish milk ice cream with thick Maldon sea salt caramel ribbons and crunchy caramel puffs.

Salted Pumpkin Seed

Kent milk ice cream with salted toasted pumpkin seeds throughout.

Milk Choc, Raspberry Jam, Hazelnuts

Milk chocolate ice cream with crunchy hazelnut pieces and layered with raspberry jam.

CREATIVE PLANT BASED FLAVOURS

Double Dark Chocolate

Dark chocolate vegan ice cream with chocolate freckles.

Vanilla-Coconut

Vanilla and coconut vegan ice cream.

Strawberry, Lemon and Thyme Swirl

Strawberry vegan ice cream with lemon and thyme sauce swirled throughout.

Chocolate Ganache, Honeycomb

Oat milk vegan ice cream with vegan dark chocolate ganache and crushed honeycomb.

Mango and Jasmine Tea Sorbet

Kesar Mango with jasmine ice tea and lots of lime.

Baked Bramley Apple and Rosemary Sorbet

Bramleys baked until golden. Sweet, tangy, and floral.

Cherry and Hibiscus Sorbet

Dark morella sour cherry with floral hibiscus.

Blackberry Chai

Blackberries and chai spice.



125ML TUBS

Small, individually sized tubs with a spoon in the lid. Perfect for cafes, cinemas, theatres or events. We offer a selection of completely unique ice creams, chef-designed and churned from the freshest ingredients, sourced in the Garden of England.

CREATIVE ICE CREAM FLAVOURS

Brownie Honeycomb Choccy Caramel Sauce

Kent milk ice cream with brownie pieces, honeycomb, and layered with chocolate caramel sauce.

Chocolate Everything

Chocolate ice cream with chocolate-covered cone pieces, chocolate sauce, and torched marshmal Kent milk ice cream layered with blueberry and Castle Farm lavender jam.

Salted Caramel Version 7

Kentish milk ice cream with thick Maldon sea salt caramel ribbons and crunchy caramel puffs.

Milk Choc, Raspberry Jam, Hazelnuts

Milk chocolate ice cream with crunchy hazelnut pieces and layered with raspberry jam.

Blueberry and Lavender Jam

Kent milk ice cream layered with blueberry and Castle Farm lavender jam.

CREATIVE PLANT BASED FLAVOURS

Double Dark Chocolate

Dark chocolate vegan ice cream with chocolate freckles.

Chocolate Ganache, Honeycomb

Oat milk vegan ice cream with vegan dark chocolate ganache and crushed honeycomb.

Cherry and Hibiscus Sorbet

Dark morella sour cherry with floral hibiscus.



ICE CREAM INCLUSIONS

Ice Cream Cones

We can provide ice cream cones in different designs and sizes.

Sprinkles

We can offer bags of creative sprinkles.



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