

DINNER AT THE BEAR & RAGGED STAFF

Mini-bloomer & Roasted Garlic Butter 3.00 Campagnola Olives 3.00

To Start

Pea & Ham Soup, Smoked Bacon & Mint Oil 6.00
Twice-baked Cheese Soufflé, Soused Apples & Balsamic Pearls 7.50
Pâté de Campagne, Sourdough, Pickles & Mustard 7.50
South Coast Crab on Toast, Pickled Cucumber 10.50
Avocado & Green Leaf Salad, Crushed Pine Nuts, Soft Herbs & Vinaigrette 6.75
Roast Chicken Ravioli, Chicken Juices, Crispy Skin & Parmesan 7.00
Potted Shrimps, Shrimp Butter & Toasted Sourdough 9.75
Steak Carpaccio, Roast Beetroot, Shallot & Cornichon Dressing 9.50

Main Courses

Poached & Smoked Salmon Fishcake, Hollandaise & Watercress Salad 14.50
Free-range Duck Bolognese - Egg Pappardelle, Duck Ragù, Crispy Duck Crumb 16.00
Carrot, Buckwheat, Pomegranate & Chickpea Salad, Toasted Seeds & Harissa Dressing 13.50
14 Hour Braised Beef & Ale Pie, Buttery Mash, Spring Greens 15.00
Wild Mushroom & Roast Onion Tart, Spinach, Poached Duck Egg & Béarnaise 14.50
Whole Lemon Sole, New Potatoes & Lemon Butter (cooked on or off the bone) 18.50
Roast Free-range Chicken, Char-grilled Leeks, Toasted Hazelnuts & Buttery Mash 16.50
Aubrey's Steak Burger, Melted Cheese, Pickles & Chips 13.50
Add Bacon or Field Mushroom 1.50

AUBREY ALLEN PRIME STEAKS

All served with Chips, Watercress Salad, Shallot & Red Wine Sauce

Butcher's Steak of the Day – See Specials 28 Day Dry-aged 8oz Rump Cap Steak 21.75
28 Day Dry-aged 10oz Rib Eye Steak 27.50 2 x 3oz Dry-aged Fillet Medallions 26.00 *add an extra medallion 9.50*

Sides

Mashed Potato 2.75 Creamed Spinach 2.50 Spring Greens 2.75 Chips 3.50
Green Salad, Vinaigrette 3.50 Buttered New Potatoes 2.50

Desserts

White Chocolate & Strawberry Trifle, Mascarpone Cream 6.50
Banoffee Eton Mess, Banana, Lime & Caramelised Pecans 6.50
Super Rich Chocolate Cake, Crème Fraîche 7.00
Amarena Cherry Baked Alaska (*For Two or More*) 14.00
Steamed Treacle Sponge, Jug of Custard 6.50
(Takes 40 mins - please order at beginning of meal)
Selection of Jude's Ice Creams 6.00
Choose 3 from Vanilla, Chocolate, Strawberry or Salted Caramel, Blackcurrant or Raspberry Sorbet
Spring Cheese Selection - Served with Bread or Crackers, Apple & Celery
Camembert Gillot, Rosary Ash Goat, Wookey Hole Cave-aged Cheddar, Cropwell Bishop Stilton
Board of 4 10.50 Plate of 3 8.75 Single Smidgen of your choice 3.25

[facebook.com/bearandraggedstaff](https://www.facebook.com/bearandraggedstaff)



www.makinglifepeachy.com

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.

A 10% service charge is added to parties of six or more. All tips go to the team.

Children are heartily welcome and we are happy to make them simplified versions of our dishes. If your child would like a small portion at half price, please ask us.



THE BEAR &
RAGGED STAFF

MAKING LIFE PEACHY
