

DINNER AT THE BEAR & RAGGED STAFF

Mini-bloomer & Roasted Garlic Butter 3.00 Campagnola Olives 3.00

To Start

Split Pea & Ham Soup, Mint Oil & Smoked Bacon 6.00
Twice-baked Cheese Soufflé, Pickled Apples & Balsamic Pearls 7.50
Hand-picked South Coast Crab, Toasted Sourdough, Pickled Cucumber 10.50
Roast Chicken Ravioli, Chicken Juices & Parmesan 10.50
Avocado & Green Leaf Salad, Crushed Pine Nuts, Soft Herbs & Vinaigrette 6.75
Potted Shrimps, Shrimp Butter & Toasted Sourdough 9.75
Pâté De Campagne, Pickles & Mustard 7.50
Wye Valley Asparagus Poached Egg & Hollandaise 7.50
Add Smoked Salmon 2.00

Main Courses

Smoked Salmon, Sea Trout, Cod & Fish Cake, Hollandaise & Watercress 14.50
Carrot, Buckwheat, Pomegranate & Chickpea Salad, Toasted Seeds & Harissa Dressing 13.50
Free-range Duck Bolognese - Egg Pappardelle, Duck Ragù, Crispy Duck Crumb 16.00
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 19.75
28 Day Dry-aged 8oz Rib Eye Steak 27.50 2 x 3oz Dry-aged Fillet Medallions 25.00 *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

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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.



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RAGGED STAFF

MAKING LIFE PEACHY
