

# LUNCH AT THE BEAR & RAGGED STAFF

Mini-bloomer & Roasted Garlic Butter 3.00    Campagnola Olives 3.00

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## SET PRICE MENU

**2 Courses 13.50    3 Courses 15.50**

Roast Cauliflower Soup, Cheese Croutons, Truffled Crème Fraîche  
Pâté De Campagne, Pickles & Mustard

Cornish Lamb Shepherd's Pie, Slow-cooked Shoulder, Crispy Breast & Braised Red Cabbage  
Risotto Bianco, English Asparagus, Peas, Broad Beans & Wild Garlic

Single Smidgen of Cheese, Fig Chutney & Biscuits  
Crème Brûlée, Orange & Spice Shortbread

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### 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  
Avocado & Green Leaf Salad, Crushed Pine Nuts, Soft Herbs & Vinaigrette 6.75  
Potted Shrimps, Shrimp Butter & Toasted Sourdough 9.75  
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  
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  
Carrot, Buckwheat, Pomegranate & Chickpea Salad, Toasted Seeds & Harissa Dressing 13.50  
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*

### 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](http://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

*Lunch*

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MAKING LIFE PEACHY

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