

DINNER AT THE BEAR & RAGGED STAFF

Mini Bloomer & Roasted Garlic Butter 3.00 Campagnola Olives 3.00

To Start

Beef Dandy Rib Croquettes, Truffle Mayonnaise, Pickled Shallots 7.75
Brixham Crab & Prawn Cocktail, Pickled Cucumber 9.75
Green Salad, Toasted Pine Nuts, Herbs & Avocado Vinaigrette 6.75
Laverstoke Buffalo Mozzarella, Heritage Tomato, Basil Salad 7.50
Potted Shrimps, Shrimp Butter & Toasted Sourdough 10.50
Bear Butcher's Board - Bresola, Coppa, Black Pudding Scotch Egg, Mini Shepherd's Pie,
Piccalilli, Balsamic Onions, Bucksum Salad Leaf, Sourdough Toast 14.50
Roasted Red Pepper & Tomato Soup, Goats' Cheese Cream 5.50
Twice-baked Cheese Soufflé, Pickled Apple & Balsamic Pearls 7.50

Main Courses

Smoked Salmon, Sea Trout & Cod Fishcake, Tomato & Red Onion Salsa, Watercress Salad 14.50
14 Hour Braised Beef & Ale Pie, Buttery Mash, Greens, Jus 15.00
Warm Caramelised Onion, Beauvau & New Potato Tart, Apple, Celery & Walnut Salad 13.50
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Slaw & Chips 13.50
Add Bacon or Field Mushroom 1.75
Duck Bolognese, Duck Ragù, Egg Pappardelle, Crispy Duck Crumb 16.00
Grilled Free-range Chicken Supreme Caesar Salad 16.50
Monkfish Scampi & Fries, Tartare Sauce, Garden Peas 14.50
Simply Grilled Market Fish of the Day (See Blackboard)
Wild Rice Salad, Garden Peas, Courgette & Pea Shoots, Crispy Halloumi, Green Harissa Dressing 13.50

AUBREY ALLEN PRIME STEAKS

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

28 Day Dry-aged 7oz Fillet Steak 29.50
28 Day Dry-aged 10oz Rib Eye Steak 27.50
28 Day Dry-aged 8oz Rump Cap Steak 19.75

Sides

Chips 3.50 Garden Salad, Orange & Shallot 3.50 Green Beans & Shallots 2.75 Hispi Cabbage & Peas 2.50
New Potatoes & Minted Butter 2.50 Skinny Chips 3.50

Desserts

Brioche Summer Berry Pudding, Crème Fraîche 6.50
Dark Chocolate & Rosewater Délice, Orange Sorbet, Caramelised Pistachio 6.50
Amarena Cherry Baked Alaska (For Two or More) 14.00
Mango & Passion Fruit Eton Mess, Coconut Cream 6.50
Strawberry Parfait, Basil Syrup, Pink Pepper Meringue 6.50
Jude's Free-range Ice Creams & Sorbets 5.75
Choose 3 from Vanilla, Chocolate, Salted Caramel or Strawberry Ice Cream, Blackcurrant or Raspberry Sorbet
Summer Cheese Selection - Brie de Nangis, Mrs Kirkham's Lancashire, Tor, Beauvau
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
