

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 8.25
Potted Shrimps, Shrimp Butter & Toasted Sourdough 10.50
Roasted Free-range Chicken & Char-grilled Leek Terrine 7.75
Soupe De Poisson, Rouille, Gruyère Croûtes 7.25
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
28 Day Dry-aged 8oz Rump Cap Steak, Chips, Watercress, Shallot & Red Wine Sauce 19.75
Aubergine Cannelloni, Wood-roasted Peppers & Goats' Cheese, Chickpea, Fennel & Cherry Tomato Salad 14.50
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
Poached Halibut Fillet, Lobster Hollandaise, Peas, Broad Beans & Baby Gem 22.00
Simply Grilled Market Fish of the Day (See Blackboard)
Turmeric & Chilli Dressed Vegetable Salad, Toasted Garlic & Cashews 13.50
Add Crispy Duck 2.50 or Honey-roasted Tofu or Halloumi 2.00

AUBREY ALLEN PRIME STEAKS

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

28 Day Dry-aged 8oz Onglet 19.50 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

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 - Served with Bread or Crackers, Apple & Celery
Brie de Nangis, Mrs Kirkham's Lancashire, Tor, Beauvale
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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MAKING LIFE PEACHY
