

LUNCH AT THE BEAR & RAGGED STAFF

Mini Bloomer & Roasted Garlic Butter 3.00 Campagnola Olives 3.00

FIXED PRICE MENU

2 Courses 13.50 3 Courses 15.50

Asparagus & Pea Soup, Crumbled Goats' Cheese
Grilled Aubergine Salad, Sesame, Chilli & Crispy Buckwheat

Cornish Lamb Shepherd's Pie, Hispi Cabbage
Grilled Cornish Mackerel, New Potato Salad, Pickled Red Onion, Watercress

Single Smidgen of Cheese, Chutney, Water Biscuits & Apple
Lemon Posset, Red Berries

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

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

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

28 Day Dry-aged 8oz Rump Cap Steak, Chips, Watercress, Shallot & Red Wine Sauce 19.75

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

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.



THE BEAR &
RAGGED STAFF

Lunch

MAKING LIFE PEACHY
