



THE BEAR &
RAGGED STAFF

Lunch

MAKING LIFE PEACHY

LUNCH

Served daily from noon to 3pm

Mini Bloomer & Roasted Garlic Butter 3.00 Campagnola Olives 3.00

FIXED PRICE MENU

2 Courses 13.50 3 Courses 15.50

Bear Butcher's Board – Bresola, Coppa, Dandy Rib Crouquette,
Balsamic Onions, Bucksum Salad Leaf

Roasted Red Pepper & Tomato Soup, Goats' Cheese Cream

Black Pudding Scotch Egg, Piccalilli

Smoked Mackerel, Cherry Tomato, Fennel & Baby Gem Salad,
Orange & Shallot Dressing

Lamb Shepherd's Pie, Pickled Red Cabbage

Cod Fish & Chips, Peas, Tartare Sauce, Lemon

Wild Rice Salad, Garden Peas, Courgette & Pea Shoots,
Crispy Halloumi, Green Harissa Dressing

Warm Caramelised Onion, Beauviale & New Potato Tart, Waldorf Salad

Strawberry Parfait, Basil Syrup, Pink Pepper Meringue

Dark Chocolate & Rosewater Delice, Orange Sorbet, Caramelised Pistachio

Selection of Jude's Ice Cream

Single Smidgen of Cheese, Chutney, Water Biscuits & Apple

MAIN MENU

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, Beauviale & 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, Lemon 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 8oz Rib Eye Steak 27.50

28 Day Dry-aged 8oz Rump Cap Steak 19.75

7oz Fillet Steak 29.50

ALL DAY

Black Pudding Scotch Egg & Piccalilli 6.50

Smoked Salmon & Pickled Cucumber Sandwich
on Granary with Chips 7.75

Monkfish Scampi & Fries, Tartare Sauce, Garden Peas, Lemon 14.50

Bear Butcher's Board - Bresola, Coppa, Black Pudding Scotch Egg,
Mini Shepherd's Pie, Piccalilli, Balsamic Onions, Bucksum Salad Leaf,
Sourdough Toast 14.50

Smoked Salmon, Sea Trout & Cod Fishcake,
Tomato & Red Onion Salsa, Watercress 14.50

Aubrey's Steak Burger, Cheddar Cheese,
Burger Relish, Slaw & Chips 13.50

Grilled Cheese Sandwich – Cheddar, Provolone & Gruyere,
Pickles & Chips 7.75

Beef Chilli Fries, Melting Cheese, Jalapeño 6.50

Avocado & Chipotle Chickpea Salad in Flat Bread 7.75

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 - Served with Bread or Crackers, Apple & Celery
Brie de Nangis, Mrs Kirkham's Lancashire, Tor, Beauviale
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 ask one of our team if you want to know about our ingredients

Children are welcome & 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.

A 10% service charge is added to parties of six or more. All tips go to the team.