

DINNER AT THE BEAR & RAGGED STAFF

Mini Bloomer & Roasted Garlic Butter 3.25 Campagnola Olives 3.00

To Start

Mushroom & Potato Broth Garlic, Rosemary & Cold Pressed Olive Oil 5.75
Beef Dandy Rib Fritters, Truffled Mayonnaise, Pickled Shallots & Watercress 7.75
 South Coast Crab, Granary Toast & Pickled Cucumber 9.75
Asian-style Aubergine Salad, Chilli, Garlic, Coriander & Sesame 6.75
Smoked Duck Breast, French Beans & Balsamic Roasted Figs 8.50
Oxford Blue Cheese Soufflé, Toasted Walnuts & Pickled Apples 7.50
Venison & Pheasant Terrine, Plum & Ginger Chutney, Toast 7.50
Bowl of River Exe Mussels, White Wine, Garlic & Parsley 7.50 / 14.50

Main Courses

Smoked Salmon, Sea Trout & Cod Fishcake, Caper & Parsley Hollandaise, Wilted Spinach 14.50
 14 Hour Braised Beef & Ale Pie, Buttery Mash, Greens, Gravy 15.00
Moroccan-spiced Vegetable & Chickpea Tagine, Beetroot Barley & Toasted Hazelnuts 13.50
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Slaw & Chips 13.75
 Add Bacon or Field Mushroom 1.75
Duck Bolognese, Duck Ragù, Egg Pappardelle, Crispy Duck Crumb 16.00
Tranche of Brixham Market Brill, Brown Butter, Lemon, Capers & Parsley Mash 21.50
Warm Salad of Crown Prince Pumpkin, Grilled Goats' Cheese, Squash, Kale & Toasted Seeds 13.50
Roast Cotswold White Chicken Breast, Mash & Winter Greens, Roast Chicken Gravy & Confit Garlic Bread 17.50
 Grilled Market Fish of the Day - See Blackboard

AUBREY ALLEN PRIME STEAKS

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

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

Sides

Chips 3.50 Garden Salad, Beetroot & Thyme Dressing 3.75 Mash 3.50 Creamed Spinach 2.75
 New Potatoes & Minted Butter 2.50 Skinny Chips 3.50

Desserts

Steamed Treacle Sponge Pudding, Jug of Custard (*to be pre-ordered*) 6.50
 Super Rich Chocolate Cake, Crème Fraîche 6.50
 Amarena Cherry Baked Alaska (For Two or More) 14.00
Hot Banana Tart, Rum & Raisin Ice Cream, Salted Rum Caramel Sauce 6.50
 Pineapple Romanoff Meringue & Coconut Cream 6.50
 Jude's Free-range Ice Creams & Sorbet 5.75
Choose 3 from Vanilla, Chocolate, Strawberry or Salted Caramel, Lemon or Mango Sorbet
Cheese Selection - Served with Bread or Crackers, Apple & Celery
 Ashlynn, Brie de Nangis, Winterdale Cheddar, Blue Monday
 Board of 4 10.50 Plate of 3 8.75 Single Smidgen 3.25

www.makinglifepeachy.com

Whilst we don't offer a children's menu, we are happy to make them simplified versions of our dishes, or a half portion at half price.
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.



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RAGGED STAFF

MAKING LIFE PEACHY
