



THE BEAR &
RAGGED STAFF

Lunch

MAKING LIFE PEACHY

LUNCH

Served daily from noon to 3pm

Mini Bloomer & Roasted Garlic Butter 3.25 Campagnola Olives 3.00

SET LUNCH MENU

2 Courses 13.50 3 Courses 15.50

Crown Prince Pumpkin Soup, Truffle Scented Cream & Rustic Wholemeal Croutons

Asian-style Aubergine Salad, Chilli, Garlic, Coriander & Sesame

Beef Dandy Rib Fritters Truffled Mayonnaise, Pickled Shallots & Watercress

.....

Cauliflower Cheese Tart, Fries, Green Salad & Toasted Seeds

Fillets of Plaice Grilled in Lemon Butter, Warm Crushed Potato & Pea Salad

Cornish Lamb Shepherd's Pie - Slow-cooked Shoulder & Crispy Breast,
Pickled Red Cabbage

.....

Single Smidgen, Fig Chutney & Biscuits

Iced Chocolate Parfait, Passionfruit Sorbet

Crème Brûlée

MAIN MENU

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

Duck Bolognese, Duck Ragù, Egg Pappardelle, Crispy Duck Crumb 16.00

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's Steak Burger, Cheddar Cheese, Burger Relish, Slaw & Chips 13.75

Add Bacon or Field Mushroom 1.75

AUBREY ALLEN PRIME STEAKS

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

ALL DAY

Black Pudding Scotch Egg & Piccalilli 6.50

Smoked Salmon, Sea Trout & Cod Fishcake,
Caper & Parsley Hollandaise, Wilted Spinach 14.50

Bear Butcher's Board - Bresola, Coppa, Black Pudding Scotch Egg,
Mini Shepherd's Pie, Piccalilli, Balsamic Onions, Bucksum Salad Leaf,
Sourdough Toast 14.75

Beef Chilli Fries, Melting Cheese, Jalapeño 6.50

Rare Roast Beef Bloomer & Fries 7.75

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

Poached Salmon Sandwich, Pickled Cucumber & Watercress, Chips 7.75

Avocado & Chipotle Chickpea Salad in Flat Bread & Chips 7.75

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

Allergens: before ordering, please ask one of our team if you want to know about our ingredients

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.

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