

SUNDAY BEST AT THE BEAR & RAGGED STAFF

We are serious about Sunday roast in our pubs which is why you'll find at least three seasonal choices on our menu. Settle in with your family and friends for top-quality beef from Aubrey Allen, Jimmy Butler's free-range pork or our delicious vegetarian roast with all the glorious trimmings. It's an old-age favourite for a reason and long may it continue.

BREADS & OLIVES

Mini Bloomer & Roasted Garlic Butter 3.25 Campagnola Olives 3.00

STARTERS

South Coast Crab, Granary Toast & Pickled Cucumber 9.75
Asian-style Aubergine Salad, Chilli, Garlic, Coriander & Sesame 6.75
Venison & Pheasant Terrine, Plum & Ginger Chutney, Toast 7.50
Beef Dandy Rib Fritters, Truffled Mayonnaise, Pickled Shallots & Watercress 7.75
Crown Prince Pumpkin Soup, Truffle Scented Cream & Rustic Wholemeal Croutons 5.75

SUNDAY ROASTS

All served with Roast Potatoes, Seasonal Vegetables,
Roasted Carrots, Yorkshire Pudding & Jugs of Gravy

Aubrey's Dry-aged Rump of Beef 15.50
Jimmy Butler's Free-range Pork Rib Eye & Crackling 15.00
Roast of the Day – See Blackboard
Butternut Squash & Fennel Nut Roast 13.50

MAKE THE MOST OF YOUR ROAST

Free-range Pork & Sage Stuffing 3.50
Cauliflower Cheese 3.75
Braised Red Cabbage 3.50

MAINS

28 Day Dry-aged 8oz Rump Cap Steak, Chips, Watercress, Shallot & Red Wine Sauce 19.75
Duck Bolognese, Duck Ragù, Egg Pappardelle, Crispy Duck Crumb 16.00
Simply Grilled Market Fish of the Day - See Blackboard
Warm Salad of Crown Prince Pumpkin, Grilled Goats' Cheese, Squash, Kale & Toasted Seeds 13.50
14 Hour Braised Beef & Ale Pie, Buttery Mash, Greens, Jus 15.00
Roast Cotswold White Chicken Breast, Mash & Winter Greens, Roast Chicken Gravy & Confit Garlic Bread 17.50

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

PUDDINGS

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 three from Vanilla, Chocolate, Strawberry or Salted Caramel, Lemon or Mango Sorbet)
Cheese Plate – Brie de Nangis, Winterdale Cheddar, Blue Monday, Chutney, Water Biscuits & Apple 7.75
Mini-pud of the Day or Single Smidgen of Cheese & your choice of Coffee or Tea 4.75

Allergens: before ordering, please speak to 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.