

LUNCH AT THE BEAR & RAGGED STAFF

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

Mushroom & Artichoke Soup, Toasted Pine Nuts

Roast Chicken Terrine, Toasted Sourdough

Blue Cheese & Pear Endive Salad, Walnuts

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

Omelette Arnold Bennett

Spiced Butternut Squash & Ginger Risotto, Roasted Pine Nut & Rocket

Bakewell Tart

Single Smidgen, Fig Chutney & Biscuits

Jude's Free-range Ice Creams & Sorbets

MAIN MENU

To Start

Split Pea & Ham Soup 5.75

Roast Chicken Terrine, Toasted Sourdough 7.50

Severn & Wye Smoked Salmon, Rye Bread, Chive Crème Fraîche 8.50

Green Salad, Toasted Pine Nuts, Herbs & Avocado, Vinaigrette 6.50

Crispy Pig Cheeks, Apple Compote 9.00

Twice Baked Cheese Soufflé, Pickled Apples and Balsamic Pearls 7.50

Crab Macaroni, Mixed Leaves 10.50

Main Courses

Poached & Smoked Haddock Fishcake, Spinach & Parsley Sauce 14.50

14 Hour Braised Beef & Ale Pie, Buttery Mash, Greens, Gravy 15.00

Spiced Butternut Squash & Ginger Risotto, Roasted Pine Nut & Rocket 13.50

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

Mushroom & Roast Onion Tart, Sautéed Wild Mushrooms, Spinach, Poached Duck Egg & Béarnaise Sauce 14.50

Roast Cotswold White Chicken Breast, Mash & Winter Greens,

Roast Chicken Gravy & Confit Garlic Bread Sauce 17.50

Roast Rump of Lamb, Winter Greens & Delmonico Potatoes 22.50

Pan-fried Monkfish, New Potatoes & Lemon Butter Sauce 18.50

28 Day Dry-aged 8oz Rump Cap Steak, Chips, Slow-roasted Tomato,

Rocket & Béarnaise or Peppercorn Sauce 19.75

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

Add Bacon or Field Mushroom 1.75

Sides

Chips - Skinny or Not 3.50 Creamed Spinach 3.00 Mixed Leaves & Seeds 3.25 Buttered Greens 3.50

Mash 3.50 Delmonico Potatoes 4.00 Roasted Roots 3.25

Desserts

Steamed Treacle Sponge Pudding, Jug of Custard (*to be pre-ordered*) 6.50

Chocolate Marquise 6.50

Amarena Cherry Baked Alaska (For Two or More) 14.00

Poached Pear in Red Wine, Vanilla Ice Cream 6.25

Rhubarb Trifle, Lemon Custard 6.25

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.



THE BEAR &
RAGGED STAFF

Lunch

MAKING LIFE PEACHY
