

JUNE AT THE BEAR & RAGGED STAFF

Artisan Breads & Butter 4.75 Petit Lucques Olives 4.00 Smoked Almonds 3.00

VEGETARIAN BOARD 17.75

Spinach Pakoras & Coconut Yoghurt,
Buffalo Cauliflower & Chipotle, Roasted
Peppers, Courgette & Feta Salad, Moroccan
Spiced Aubergine, Houmous & Croûtes

CHARCUTERIE BOARD 19.75

Air-dried Dorset Pork Loin, Red Post
& Rosette Salamis, Duck Rillettes, Marinated
Artichokes, Organic Mozzarella,
Heritage Tomatoes

STARTERS

Courgette & Basil Soup, Toasted Sunflower Seeds 6.00
Caramelised Onion Tart, Rosary Goats' Cheese, Walnut Salad 7.25
Grilled Brixham Market Sardines, Tomato & Pepper Salad 8.00
Beef Croquettes, Truffle Mayonnaise 7.50
Hand-picked Devon Crab, Fennel, Avocado 9.75
Bucksum Farm Asparagus, Poached Egg, Hollandaise 7.50
Pâté de Campagne, Cornichons, Sourdough Toast 8.00
Watermelon & Mango Salad, Brown Rice, Peanuts, Thai Dressing 7.00 / 14.00
Add Sesame Pork Belly or Halloumi 2.50

MAIN COURSES

Truffled Cheese & Potato Ravioli, Brown Butter, Sage, Parmesan 14.75
Roast Cotswold White Chicken, Rocket & Pomegranate Salad, Rosemary Fries 17.50
Cannon of Cornish Lamb, Courgette, Tomatoes, Black Olives & Salsa Verde 20.00
Fillets of Sea Bass "En Papillote", Grilled Mediterranean Vegetables, White Wine 16.50
Grilled Calves Liver, Bacon, Creamed Potatoes, Greens, Fino Sherry Jus 17.00
Fillet of Turbot, Braised Fennel, Asparagus & Broad Beans, Shrimp Butter Sauce 21.00
Steak Burger, Cheddar Cheese, Pickles, Triple Cooked Chips, Bloody Mary Ketchup 14.00
Braised Beef & Ale Pie, Creamed Potatoes, Hispi Cabbage, Gravy 15.00

AUBREY ALLEN'S 28 DAY DRY-AGED BRITISH STEAKS

All steaks served with Red Wine, Shallot & Bone Marrow Sauce, Watercress

8oz Rump 17.00

10oz Rib Eye 21.00

Today's Cut (Market Price)

Add Béarnaise or Peppercorn & Brandy Sauce 1.50

SIDES

Triple Cooked Chips, Bloody Mary Ketchup 4.25
Green Herb Salad 4.00
Rosemary Salted Fries 4.00 Summer Greens 4.00
Minted New Potatoes 3.75 Truffled Mac 'n' Cheese 4.50

DESSERTS

Lemon Posset, Raspberries & White Chocolate Crumble 6.75
Steamed Treacle Sponge Pudding, Jug of Custard (to be pre-ordered) 6.50
Dark Chocolate Nemesis, Devon Cream Ice Cream 8.00
Amarena Cherry Baked Alaska, Hot Chocolate Sauce (for two to share) 14.00
Summer Pudding, Clotted Cream 6.50
Salcombe Dairy Ice Creams & Sorbet 5.75
British Artisanal Cheeses, Water Biscuits, Chutney & Apple
Sussex Camembert, Golden Cross, Godminster Cheddar, Shropshire Blue
Full Board 10.50, Three Plate 7.75, Single Smidgen 3.50
Mini Chocolate Brownie with Choice of Tea or Coffee 5.95



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RAGGED STAFF