

SUNDAY AT THE BEAR & RAGGED STAFF

SMALL PLATES

Artisan Bread & Butter 4.75	Petit Lucques Olives 4.00
Baba Ganoush, Pomegranate 4.50	Marmite & Onion Rarebit 4.50
Arancini "Chilli Con Carne" 5.50	Ravioli Fritti, Smoked Mozzarella 5.00
Beetroot Falafel & Coconut Yoghurt 4.50	Crab Spring Rolls 6.00
Dorset Rosette Salami, Cornichons 5.50	Heritage Tomato & Basil Bruschetta 5.00

STARTERS

Roast Tomato & Basil Soup , Mascarpone, Pine Nuts 6.00
Caramelised Onion Tart, Rosary Goats' Cheese , Walnut Salad 7.25
Grilled Brixham Market Sardines , Tomato & Pepper Salad 8.00
Steak Tartare , Free-range Egg Yolk 9.00
Hand-picked Devon Crab , Fennel, Avocado 9.75
Salad of Grilled Artichokes , Pickled Amalfi Lemon, Courgette, Toasted Pine Nuts & Herbs 7.75
Pâté de Campagne , Cornichons, Sourdough Toast 8.00
Watermelon & Mango Salad , Brown Rice, Peanuts, Thai Dressing 7.00 / 14.00
<i>Add Sesame Pork Belly or Halloumi 2.50</i>

SUNDAY ROASTS

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

Aubrey's 28 Day Dry-aged Rump of Beef 16.50
Jimmy Butler's Free-range Leg of Pork & Crackling 16.25
Whole Cotswold White Chicken to Share , (or not) 35.00
Summer Vegetable Wellington 14.00

MAKE THE MOST OF YOUR ROAST

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

MAIN COURSES

Fillets of Sea Bass "En Papillote" Grilled Mediterranean Vegetables, White Wine 16.50
Merrifield Duck Breast , Cherries 19.75
Truffled Cheese & Potato Ravioli , Brown Butter, Sage, Parmesan 14.75
Grilled Calves Liver , Creamed Potatoes, Spring Onions, Sage & Pancetta 17.25
28 Day Dry-aged Rump Steak , Triple Cooked Chips, Red Wine, Shallot & Bone Marrow Jus, Watercress 21.00

SIDES

Triple Cooked Chips 4.25	Green Salad, Soft Herb, Avocado Dressing 4.00
Minted New Potatoes 3.75	

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
Strawberry Tart , Clotted Cream 6.50
Salcombe Dairy Ice Creams & Sorbet 5.75
Cafe Gourmand - Coffee or Tea, Lemon Posset, Chocolate Nemesis & Vanilla Ice Cream 7.50

BRITISH CHEESE

British Artisanal Cheeses , Peter's Yard Biscuits, Chutney & Apple
Sussex Camembert, Golden Cross, Godminster Cheddar, Shropshire Blue
Full Board 10.50, Three Plate 7.75, Single Smidgen 3.50

