

# OCTOBER AT THE BEAR & RAGGED STAFF

## SMALL PLATES

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|--|---|
| Artisan Bread & Butter 4.75                        | Nocellara Olives 4.00                       |
| Houmous, Baked Chickpeas, Smoked Oil 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                      |
| Pickled Mushroom Bruschetta, Chilli, Parmesan 5.00 | Crispy Pig Cheeks, Apple Mustard Sauce 5.50 |

## STARTERS

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| <b>Roast Chicken &amp; Sweetcorn Soup</b> , Grilled Corn, Crispy Chicken 6.50               |
| <b>Caramelised Onion Tart</b> , Rosary Goats' Cheese, Honey 7.25                            |
| <b>Pickled Cornish Mackerel</b> , Spiced Aubergine, Wood Roast Peppers 8.00                 |
| <b>Bavette Steak Tartare</b> , Croûtes 8.50   |
| <b>Native Scallops in the Shell</b> , Leeks, Dorset Smoked Bacon 11.95                      |
| <b>Pâté de Campagne</b> , Cornichons, Toasted Sourdough 8.25                                |
| <b>Beetroot, Pumpkin &amp; Baked Celeriac Salad</b> , Lentils, Fennel, Walnuts 7.00 / 14.00 |

## MAIN COURSES

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| <b>Butternut Squash, Sweet Potato &amp; Ricotta Ravioli</b> , Pine Nuts, Sage Butter 14.75    |
| <b>Roast Cotswold White Chicken</b> , Grilled Leeks, Roast Hazlenuts, Chicken Jus 17.50       |
| <b>Whole Roast Partridge</b> , Braised Red Cabbage, Truffle Chips, Bread Sauce 21.50          |
| <b>Poached &amp; Smoked Salmon Fishcake</b> , Spinach, Hollandaise Sauce 14.75                |
| <b>Grilled Calves Liver</b> , Creamed Potatoes, Spring Onions, Sage, Pancetta 17.25           |
| <b>Pan-fried Gurnard</b> , Shaved Fennel, Capers, Brown Butter, Lemon 19.75                   |
| <b>Steak Burger</b> , Cheddar Cheese, Pickles, Triple Cooked Chips, Bloody Mary Ketchup 14.50 |
| <b>Free-range Chicken &amp; Ham Pie</b> , Buttered Mash, Hispi Cabbage, Mustard Sauce 15.00   |
| <b>Jerusalem Artichoke &amp; Wild Mushroom Risotto</b> , Parmesan 14.50                       |

## AUBREY ALLEN'S 28 DAY DRY-AGED BRITISH STEAKS

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

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| 8oz Rump 17.00   |
| 10oz Rib Eye 21.00   |
| Today's Cut (Market Price)                                 |
| <i>Add Béarnaise or Peppercorn &amp; Brandy Sauce 1.50</i> |

## SIDES

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|------------------------------|---|
| Skinny Chips 4.00            | Triple Cooked Chips, Bloody Mary Ketchup 4.25         |
| Truffled Mac 'n' Cheese 4.50 | Creamed Potatoes 3.75                                 |
| Braised Red Cabbage 3.50     | Braised Hispi Cabbage, Smoked Bacon, Thyme 4.00       |
| Sautéed Garlic Spinach 3.50  | Green Herb Salad, Ranch Dressing, Toasted Seeds, 4.25 |

## DESSERTS

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| <b>Vanilla, Cinnamon &amp; Nutmeg Set Cream</b> , Blackberry Compote, Crumble 6.75          |
| <b>Steamed Treacle Sponge Pudding</b> , Jug of Custard (to be pre-ordered) 6.50             |
| <b>Dark Chocolate Nemesis</b> , Devon Cream Ice Cream 8.00                                  |
| <b>Amarena Cherry Baked Alaska</b> , Hot Chocolate Sauce (for two to share) 14.00           |
| <b>Apple Tarte Tatin</b> , Vanilla Ice Cream 7.00   |
| <b>Salcombe Dairy Ice Creams &amp; Sorbet</b> 5.75  |
| <b>Café Gourmand</b> - Coffee or Tea, Set Cream, Chocolate Nemesis & Vanilla Ice Cream 7.50 |

## ARTISAN CHEESE

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| <b>Hafod Organic Cheddar, Mario Costa Gorgonzola Dolce, Rosary Ash, Maida Vale</b> |
| Peter's Yard Biscuits, Chutney & Apple   |
| Full Board 10.50 Plate of Three 7.75 Single Smidgen 3.50                           |



