

SEPTEMBER 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
Heritage Tomato & Basil Bruschetta 5.00	Crispy Pig Cheeks, Apple Mustard Sauce 5.50

STARTERS

Caramelised Onion Tart , Rosary Goats' Cheese, Walnut Salad 7.25
Pickled Mackerel , Spiced Aubergine, Wood Roast Peppers 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 8.00
Watermelon & Mango Salad , Brown Rice, Peanuts & Thai Dressing 7.00 / 14.00
<i>Add Sesame Pork Belly 4.00 or Halloumi 2.50</i>

MAIN COURSES

Butternut Squash, Sweet Potato & Ricotta Ravioli , Pine Nut & Sage Butter 14.75
Roast Cotswold White Chicken , Slow-cooked Garlic, Spinach, Rosemary & Parmesan Chips 17.50
Breast of Merrifield Duck , Spiced Figs, Duck Pastilla 19.75
Fillets of Sea Bass "En Papillote" Grilled Mediterranean Vegetables, White Wine 17.50
Grilled Calves Liver , Creamed Potatoes, Spring Onions, Sage & Pancetta 17.25
Pan-fried Halibut, Braised Fennel , Peas & Broad Beans, Shrimp Butter Sauce 21.50
Steak Burger , Cheddar Cheese, Pickles, Triple Cooked Chips, Bloody Mary Ketchup 14.00
Free-range Chicken & Ham Pie , Buttered Mash, Hispi Cabbage, Mustard Sauce 15.00

AUBREY ALLEN'S 28 DAY DRY-AGED BRITISH STEAKS

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

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

SIDES

Skinny Fries 4.00	Triple Cooked Chips, Bloody Mary Ketchup 4.25
Truffled Mac 'n' Cheese 4.50	Minted New Potatoes 3.75
Grilled Mediterranean Vegetables 4.00	Braised Hispi Cabbage, Smoked Bacon, Thyme 4.00
Sautéed Garlic Spinach 3.50	Green Herb Salad, Toasted Seeds, Avocado Dressing 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
Apple Tarte Tatin , Vanilla Ice Cream 6.75
Salcombe Dairy Ice Creams & Sorbet 5.75
Café Gourmand - Coffee or Tea, Lemon Posset, Chocolate Nemesis & Vanilla Ice Cream 7.50

ARTISAN CHEESE

British 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

