

SUNDAY AT THE BEAR & RAGGED STAFF

SMALL PLATES

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

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

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 16.75
Jimmy Butler's Free-range Leg of Pork & Crackling 16.50
Whole Cotswold White Chicken to Share , (or not) 35.00
Autumn 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

Poached & Smoked Salmon Fishcake , Spinach, Hollandaise Sauce 14.75
Whole Roast Partridge , Braised Red Cabbage, Truffle Chips, Bread Sauce 21.50
Butternut Squash, Sweet Potato & Ricotta Ravioli , Pine Nut & Sage Butter, 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 Herb Salad, Ranch Dressing, Toasted Seeds 4.25
Creamed Potatoes 3.75	Sautéed Garlic Spinach 3.50

DESSERTS

Vanilla, Cinnamon & Nutmeg Set Cream , Blackberry Compote, 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 7.00
Salcombe Dairy Ice Creams & Sorbet 5.75
Café Gourmand - Coffee or Tea, Set Cream, Chocolate Nemesis & Vanilla Ice Cream 7.50

ARTISAN CHEESE

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

*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 more about our ingredients.
A 10% service charge is added to parties of six or more. All tips go to the team*



