

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

## STARTERS

<b>Creamed Celeriac Soup</b> , Blue Cheese, Walnuts 6.00
<b>Caramelised Onion Tart, Rosary Goats' Cheese</b> , Walnut Salad 7.25
<b>Pickled Mackerel</b> , Spiced Aubergine, Wood Roast Peppers 8.00
<b>Steak Tartare</b> , Free-range Egg Yolk 9.00
<b>Hand-picked Devon Crab</b> , Fennel, Avocado 9.75
<b>Salad of Grilled Artichokes</b> , Pickled Amalfi Lemon, Courgette, Toasted Pine Nuts & Herbs 7.75
<b>Pâté de Campagne</b> , Cornichons, Sourdough Toast 8.00
<b>Watermelon &amp; Mango Salad</b> , 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
<b>Aubrey's 28 Day Dry-aged Rump of Beef</b> 16.50
<b>Jimmy Butler's Free-range Leg of Pork &amp; Crackling</b> 16.25
<b>Whole Cotswold White Chicken to Share</b> , (or not) 35.00
<b>Summer Vegetable Wellington</b> 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

<b>Fillets of Sea Bass "En Papillote"</b> Grilled Mediterranean Vegetables, White Wine 17.50
<b>Breast of Merrifield Duck</b> , Spiced Figs, Duck Pastilla 19.75
<b>Butternut Squash, Sweet Potato &amp; Ricotta Ravioli</b> , Pine Nut & Sage Butter, Parmesan 14.75
<b>Grilled Calves Liver</b> , Creamed Potatoes, Spring Onions, Sage & Pancetta 17.25
<b>28 Day Dry-aged Rump Steak</b> , 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

<b>Lemon Posset</b> , Raspberries & White Chocolate 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 6.75
<b>Salcombe Dairy Ice Creams &amp; Sorbet</b> 5.75
<b>Cafe Gourmand</b> - Coffee or Tea, Lemon Posset, Chocolate Nemesis & Vanilla Ice Cream 7.50

## BRITISH CHEESE

<b>British Artisanal Cheeses</b> , 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

*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*

