

NOVEMBER 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
Beetroot Falafel, Coconut Yoghurt 4.50	Ravioli Fritti, Smoked Mozzarella 5.00
Pickled Mushroom Bruschetta, Chilli, Parmesan 5.00	Crab Spring Rolls 6.00
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
Severn & Wye Smoked Mackerel Pâté , Pickled Granny Smith & Chilli Salad 8.00
Arancini "Chilli Con Carne" Avocado, Lime 8.50
Native Scallops in the Shell , Leeks, Dorset Smoked Bacon 11.95
Venison & Pheasant Terrine , Toasted Sourdough, Cranberry Chutney 7.95
Autumn Salad , Pumpkin, Baked Celeriac, Beetroot, Lentils, Fennel, Walnuts 7.00 / 14.00
<i>Add Marinated Chicken Leg 3.50 Blue Cheese or Avocado 2.50</i>

MAIN COURSES

Butternut Squash, Sweet Potato & Ricotta Ravioli , Pine Nuts, Sage Butter 14.75
Roast Cotswold White Chicken , Grilled Leeks, Roast Hazlenuts, Chicken Jus 17.50
14 Hour Braised Beef & Ale Pie , Buttered Mash, Winter Greens, Gravy 15.00
Whole Roast Partridge , Braised Red Cabbage, Truffle Chips, Bread Sauce 21.50
Poached & Smoked Salmon Fishcake , Spinach, Hollandaise Sauce 14.95
Pan-fried Gurnard , Shaved Fennel, Capers, Brown Butter, Lemon 19.75
Jerusalem Artichoke Risotto , Wild Mushrooms, Parmesan 14.50
Steak Burger , Cheddar Cheese, Pickles, Triple Cooked Chips, Bloody Mary Ketchup 14.50

AUBREY ALLEN'S 28 DAY DRY-AGED BRITISH STEAKS

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

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

SIDES

Skinny Chips 4.00	Triple Cooked Chips 4.25
Truffled Mac 'n' Cheese 4.50	<i>Add Truffle & Parmesan 0.75</i>
Braised Red Cabbage 3.50	Creamed Potatoes 3.75
Sautéed Garlic Spinach 3.50	Green Herb Salad, Ranch Dressing, Toasted Seeds, 4.25

DESSERTS

Vanilla, Cinnamon & Nutmeg Set Cream , Blackberry Compote, Crumble 6.75
Mulled Wine Poached Pears , Vanilla Ice Cream 6.50
Steamed Treacle Sponge Pudding , Jug of Custard (to be pre-ordered) 6.50
Chocolate Truffle Cheesecake , Black Cherry Compote, Crème Fraîche 8.00
Apple Tarte Tatin , Devon Cream Ice Cream 7.00
Salcombe Dairy Ice Creams & Sorbet 5.75
Café Gourmand - Coffee or Tea, Set Cream, Chocolate Truffle Cheesecake & 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



