

# THE BEAR & RAGGED STAFF

## NOVEMBER FIXED PRICE LUNCH

Two Courses 15.50      Three Courses 17.50

### STARTERS

**Roast Button Mushroom Soup**, Rustic Croutons

**Crispy Pig Cheeks**, Apple & Mustard Sauce

**Potted Salmon**, Toasted Sourdough

### MAINS

**Battered Cod**, Triple Cooked Chips, Mushy Peas, Tartare Sauce

**Venison Sausage**, Mash, Smoked Bacon, Onion Gravy

**Autumn Salad**, Pumpkin, Baked Celeriac, Beetroot, Lentils, Fennel, Walnuts

### PUDDINGS

**Mulled Wine Poached Pears**, Vanilla Ice Cream

**Vanilla, Cinnamon & Nutmeg Set Cream**, Blackberry Compote, Crumble

**Smidgen of Mario Costa Gorgonzola**, Peter's Yard Biscuits, Chutney & Apple

### SIDES

Triple Cooked Chips 4.25

*Add Truffle & Parmesan 0.75*

Skinny Chips 4.00

Braised Red Cabbage 3.50

Green Herb Salad, Ranch Dressing, Toasted Seeds 4.25

Creamed Potatoes 3.75

Sautéed Garlic Spinach 3.50

### BURGER & SANDWICHES

*All served with Triple Cooked Chips, Skinny Chips or Soup*

**Warm Cod Goujon Roll**, Baby Gem, Tartare Sauce 8.50

**Grilled Cheese Sandwich**, Cheddar, Gruyère, Provolone 8.00

**Rare Roast Beef Bloomer**, Horseradish 8.50

**Aubrey Allen's Steak Burger**, Cheddar Cheese, Pickles 14.50



*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*

