

SUNDAY AT THE BEAR & RAGGED STAFF

SMALL PLATES

- Artisan Bread & Butter 4.75
Houmous, Baked Chickpeas, Smoked Oil 4.50
Beetroot Falafel, Coconut Yoghurt 4.50
Pickled Mushroom Bruschetta, Chilli, Parmesan 5.00
Crispy Pig Cheeks, Apple Mustard Sauce 5.50
Nocellara Olives 4.00
Marmite & Onion Rarebit 4.50
Ravioli Fritti, Smoked Mozzarella 5.00
Crab Spring Rolls 6.00

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
Add Marinated Chicken Leg 3.50 Blue Cheese or Avocado 2.50

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 17.00
Jimmy Butler's Free-range Pork Rib Eye, Crackling 16.75
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 14.95
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
Pan-fried Gurnard, Shaved Fennel, Capers, Brown Butter, Lemon 19.75
28 Day Dry-aged Rump Cap Steak, Red Wine, Shallot & Bone Marrow Jus, Watercress 17.00
28 Day Dry-aged Rib Eye Steak, Red Wine, Shallot & Bone Marrow Jus, Watercress 21.00

SIDES

- Triple Cooked Chips 4.25 Skinny Chips 4.00 Green Herb Salad, Ranch Dressing, Toasted Seeds 4.25
Creamed Potatoes 3.75 Sautéed Garlic Spinach 3.50 Truffled Mac 'n' Cheese 4.50

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

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



