

DECEMBER AT THE BEAR & RAGGED STAFF

SMALL PLATES

Artisan Bread & Butter 4.75	Nocellara Olives 4.00
Spiced Aubergine, Pitta Bread 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

Celeriac, Apple & Thyme Soup 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
Warm Winter Salad , Crown Prince Pumpkin, Beetroot, Lentils, Fennel, Walnuts 7.00 / 14.00
<i>Add Marinated Chicken Leg 3.50 Blue Cheese or Avocado 2.50</i>

MAIN COURSES

Vacherin Mont d'Or Cheese & Potato Ravioli , Chestnuts, Brown Butter & Sage 14.75
Roast Cotswold White Chicken , Grilled Leeks, Roast Hazlenuts, Chicken Jus 17.50
Spiced Sweet Potato & Kale Pie , Spinach, Wild Mushrooms 14.75
Whole Roast Partridge , Braised Red Cabbage, Truffle Chips, Bread Sauce 21.50
Poached & Smoked Salmon Fishcake , Spinach, Hollandaise Sauce 14.95
Pan-fried Fillet of Sea Bream , Leeks, White Beans, Mussels, White Wine 18.50
Aubrey Allen's Steak Burger , Cheddar Cheese, Pickles, Triple Cooked Chips 14.50
14 Hour Braised Beef & Ale Pie , Buttered Mash, Winter Greens, Gravy 15.50

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
Winter Greens, Bacon & Chestnut Crumb 4.00	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

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 Optional 10% service charge is added to parties of six or more. All tips go to the team

